

Course #/Title FSHN 421
 Instructor Bonnie Glatz

Intended Learning Outcome	Relevant Program Outcome(s)	Specific Course Activities Designed to Meet Outcomes	Assessment Methodologies for Intended Outcomes
Correctly use appropriate laboratory techniques and analyze results for routine microbiological analyses of food.	Demonstrate competence in basic technical knowledge of the field of food science.	Conduct and summarize results of specific laboratory experiments.	Laboratory notebook. Group summaries of experiments. Written and practical exams. Instructor observation of performance. Self-evaluation.
Correctly predict the types and levels of organisms commonly occurring in different foods.	Think critically.	Group projects to analyze food products and pilot plant equipment.	Class discussion. Group report on food product analysis. Written take-home exam.
Work effectively as a team to design, execute, analyze, and report on a project to answer a relevant question in food microbiology.	Work in teams to solve problems.	Special group project. Group work on defined and self-designed experiment.	Instructor observation of groups according to rubric. Student self- and peer-assessments of groups. Oral and written group reports according to rubrics.
Clearly communicate in different oral and written formats, to different audiences, the results of laboratory analyses in food microbiology.	Prepare and deliver technical information. Speak and write effectively.	Present plans and results to the class in oral reports. Written plans and final reports for three different projects.	Laboratory notebook. Group reports: technical summary, memo, research paper, oral reports. Student peer evaluations.