

Dietetics Major

Do you also have minor in FSHN? If so, what is it?

- No, I do not have a minor in FSHN.
- Yes, I have a minor in Food Science.
- Yes, I have a minor in Food Safety.
- Yes, I have a minor in Nutrition.

Have you had any of the following experiences during your undergraduate program (check all that apply)?

- Internship (paid or unpaid) in your field of study
- Summer job in your field of study
- Academic year job in your field of study
- Independent study or undergraduate research credits in your field of study
- Service learning projects in your field of study
- Study abroad experience

If you checked one or more of the above, please add comments about how valuable the experience was to you. Additionally, if you feel other students might benefit from the same or similar experience, please provide input related to how the position was obtained and/or any suggestions for other students.

Did you enter the FSHN department as a

- Freshman
- Transfer student from a community college
- Transfer student from a 4-year college
- Transfer student from another department at Iowa State
- Student with a bachelor's or higher degree.

Listed below are outcomes that we in FSHN want all of our students to achieve, followed by a list of outcomes specific to your major. For each outcome, please indicate how confident you are that you will be able to carry it out in a professional setting. Use the following scale:

- A. Very confident; feel exceptionally well prepared**
- B. Reasonably confident; feel quite well prepared**
- C. Somewhat confident; feel only marginally prepared**

- D. Not confident; do not feel prepared**
- E. This was not covered in courses I took**

General Department - How confident are you that you can . . .	A	B	C	D	E
1. Demonstrate a high level of technical competence in your field of study, so that you can perform successfully in a graduate program, supervised practice program, or entry-level professional position.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2. Communicate effectively with others in one-on-one, small-group, and large-group situations.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
3. Successfully solve multidisciplinary problems as part of a team.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
4. Successfully solve complex problems on your own.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
5. Locate and accurately interpret current research literature.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
6. Summarize and accurately interpret data generated by yourself or others.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
7. Critically evaluate information on food science and nutrition issues appearing in the popular press. This includes distinguishing facts from claims, detecting bias, identifying sources of conflict, and evaluating assumptions.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
8. Prepare and deliver effective presentations (orally and in writing) of technical information to food science and nutrition professionals.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
9. Prepare and deliver effective presentations (orally and in writing) of technical information to the general public.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
10. Conscientiously apply your profession's code of ethics in your work.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
11. Discuss the social, multicultural, and environmental dimensions of issues facing professionals in your field.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

12. Please comment on your reason (s) for your responses in this section.

For each outcome, please indicate how confident you are that you will be able to carry it out in a professional setting. Use the following scale:

- A. Very confident; feel exceptionally well prepared**
- B. Reasonably confident; feel quite well prepared**
- C. Somewhat confident; feel only marginally prepared**
- D. Not confident; do not feel prepared**
- E. This was not covered in courses I took**

Dietetics -How confident are you that you can . . .	A	B	C	D	E
1. Use oral and written communication in presenting an educational session for a group.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2. Counsel individuals on nutrition.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
3. Document appropriately a variety of activities.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
4. Explain a public policy position regarding dietetics.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
5. Use current information technologies.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
6. Interpret medical terminology.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

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7. Interpret laboratory parameters relating to nutrition.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
8. Apply microbiological and chemical considerations to process controls.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
9. Interpret statistical data as used in dietetics.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
10. Calculate and interpret nutrient composition of foods.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
11. Determine recipe/formula proportions and modifications for volume food production.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
12. Apply food science knowledge to functions of ingredients in food.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
13. Demonstrate basic food preparation and presentation skills.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
14. Modify recipe/formula for individual or group dietary needs.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
15. Calculate and/or define diets for health conditions addressed by health promotion/disease prevention activities or uncomplicated instances of chronic diseases of the general population, e.g., hypertension, obesity, diabetes, and diverticular disease.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
16. Screen individuals for nutritional risk.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
17. Collect pertinent information for comprehensive nutrition assessments.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
18. Determine nutrient requirements across the lifespan.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
19. Translate nutrition needs into food choices and menus for people of diverse cultures and religions.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
20. Measure, calculate, and interpret body composition data.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
21. Calculate enteral and parenteral nutrition formulations.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
22. Determine costs of food services/operation.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
23. Prepare a food service budget.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
24. Interpret financial data of a food service/operation.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
25. Apply marketing principles to a food service/operation.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
26. Develop a personal portfolio.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>

Please comment on your reason (s) for your responses in this section.

Review

In reviewing your overall education and career preparation in FSHN, are you

- Very satisfied
- Satisfied
- Neutral
- Dissatisfied
- Very dissatisfied

Please provide any additional comments. Thank you.

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<input type="button" value="Submit Form"/>	<input type="button" value="Reset Form"/>	

FSHN - Dietetics - Senior Survey
For problems with this form contact fshnweb@iastate.edu
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