

A. DEGREE PROGRAM CURRICULAR MAPPING (CONT'D)

DEFINED PROGRAM SLOs	COURSE NO. (Required or recommended for major)	LINK TO PROGRAM SLOs (The numbers are course SLO numbers that link the course to the program SLO – See Section II for the defined course SLO numbers)							
		CF PR-61	CF PR-62	CF PR-63	CF PR-64	CF PR-65	CF PR-71	CF PR-72	CF PR-73
<ul style="list-style-type: none"> • CF PROGRAM Goal 6: Acquire professional skills with following objectives: <ul style="list-style-type: none"> ○ CF PR-61: Demonstrate criterion level skills in written communication. ○ CF PR-62: Demonstrate criterion level skills in oral communication. ○ CF PR-63: Demonstrate a basic level of computer literacy. ○ CF PR-64: Demonstrate basic competence in “helping” skills. ○ CF PR-65: Demonstrate basic research skills. • CF PROGRAM Goal 7: Apply knowledge and professional skills to address issues encountered in professional settings with the following objectives: <ul style="list-style-type: none"> ○ CF PR-71: Demonstrate critical thinking skills and problem solving abilities. ○ CF PR-72: Demonstrate commitment to professional values and ethical behavior. ○ CF PR-73: Demonstrate a satisfactory level of preparation for the world of work and responsibility for continued professional growth. 	CF120								
	CF140								
	CF230			1			3		
	CF231	3		1			1,2,4		
	CF309								
	CF315								
	CF325/CF325L								
	CF339	1,2,3,4	1,2,3,4		3	5	1,2		
	CF342					6	4,6,8,9		
	CF351	1,2,3,4,5,6,7	4,5	5		5,6	1,2,3,4,5,6,7		7
	CF/AG389	1,2,3,4,5	1,2,3,4,5		3,4	4,5	4,5		3,4,5
	CF392								
	CF/ED402	1,3	1,4,5		2,4,5	1,2	1,3,4,5		
	CF430	2,3,4	1,2,3	4		1,2,3,4,5	1,3,4,5		
	CF435	1,2,3	1,3,4	2,5	4,5	1,2,3	4		
	CF445	3				3,4,5,6	3,4,5,6		
	CF450	1,2,3,4,5,6,7,8	1,2,3,4,5,6,7,8	7		7,8	1,2,3,4,5,6,7,8		
	CF460	1,2,3,4		4		2,4	2,3,4		
	CF491	1	1,2				3	1	1,2,3
	CF498	1,2,3	1,2,3		2	3	3	2,3	2,3

B. CFS GE CURRICULAR MAPPING

DEFINED GE SCIENCE SLOs	COURSE NO.	LINK TO GE SLOs (The numbers are course SLO numbers that link the course to the program SLO – See Section II for the defined course SLO numbers)						
		SC GE-1	SC GE-2	SC GE-3	SC GE-4	SC GE-5	SC GE-6	SC GE-7
		<ul style="list-style-type: none"> • SC GE-1: observe, describe, and interpret natural and experimental phenomena within the context of a scientific paradigm; • SC GE-2: develop and employ skills of logical and critical thinking to collect and analyze data, interpret results, and write reports; • SC GE-3: characterize scientific knowledge as theories and principles that result from experimentation that are subject to revision based on new observations and discoveries; • SC GE-4: apply basic scientific principles and methods to explore the workings of the natural world, particularly in this region; • SC GE-5: apply basic scientific principles and methods to solve real-world problems, and make appropriate use of science in their choices as citizens. • SC GE-6: identify the capabilities and limitations of science, and distinguish science from pseudoscience; • SC GE-7: identify how scientific ideas and values have been integrated into society and how other aspects of society affect science as a human activity. 	CF140					
CF325/CF325L	1,2	2	2	1,2,3	3,4,5		5	

C. CFS SUPPORT PROGRAM IN NURSING CURRICULAR MAPPING (IN PROGRESS)

II. CFS APPROVED COURSE EXPECTED SLOs

COURSE NO.	COURSE SLOs
CF120: Clothing Construction	<ol style="list-style-type: none"> 1. As a result of taking this course the learner should be able to demonstrate use of the equipment, tools and supplies for clothing construction, alteration, and repair. 2. As a result of taking this course the learner should be able to identify the common kinds of fabrics used in clothing construction. 3. As a result of taking this course the learner should be able to construct at least one article of clothing.
CF140: Scientific Principles of Food Preparation	<ol style="list-style-type: none"> 1. As a result of taking this course the learner should be able to describe the difference between food-borne illness and food-borne intoxication, and list the major contributors to both. 2. As a result of taking this course the learner should be able to demonstrate the basic food preparation concepts such as cutlery techniques, measuring, and mixing techniques, as well as seasoning. 3. As a result of taking this course the learner should be able to explain the nutritional contribution of vegetables; and demonstrate ability to prepare at least one recipe for vegetables. 4. As a result of taking this course the learner should be able to explain the nutritional contribution of starches; and demonstrate ability to prepare at least one recipe for starches.

	<ol style="list-style-type: none"> As a result of taking this course the learner should be able to explain the nutritional contribution of meats; and demonstrate ability to prepare at least one recipe for meats.
CF230: Nutrition and Health	<ol style="list-style-type: none"> As a result of taking this course the learner should be able to identify the major nutrients that individuals need for the growth, maintenance, and repair of cells, and give examples of foods rich in those nutrients. As a result of taking this course the learner should be able to calculate energy expenditure in kcalories per day for an individual given their height, weight and activity level. As a result of taking this course the learner should be able to identify the four sources of food energy for the human body and explain how energy balance is maintained. As a result of taking this course the learner should be able to describe an individual's nutritional needs at various stages of the life cycle.
CF231: Human Nutrition for Health Professionals	<ol style="list-style-type: none"> As a result of taking this course the learner should be able to identify the major nutrients that individuals need for the growth, maintenance, and repair of cells, and give examples of foods rich in those nutrients. As a result of taking this course the learner should be able to explain the primary functions and list the major food sources for: carbohydrates, proteins, fats, water, water-soluble vitamins, fat-soluble vitamins, macro-minerals, and trace minerals. As a result of taking this course the learner should be able to describe the components to consider when planning long-term dietary interventions for various health/disease conditions. As a result of taking this course the learner should be able to explain the ways in which diet contributes to prevention and management of various disease states, including: heart disease, hypertension, diabetes, gout, cancer, obesity, kidney disease, and liver disease.
CF309: Prevention Programming for Youth at Risk	<ol style="list-style-type: none"> As a result of taking this course the learner should be able to define the term "Youth at Risk" and identify causal factors that contribute to risk behaviors. As a result of taking this course the learner should be able to distinguished and understand the differences between intervention, prevention and crisis management for youth at risk. As a result of taking this course the learner should be able to explore the consequences of risk behavior/factors contributing to individuals, families and community dysfunctions. As a result of taking this course the learner should be able to learn, understand, and apply the use of "Logic Model" in program development for youth at risk. As a result of taking this course the learner should be able to explain the "Experiential Learning Model" and develop a youth at risk program that is developmentally appropriate for age group.
CF315: Interior Design	<ol style="list-style-type: none"> As a result of taking this course the learner should be able to evaluate the use of housing and interior furnishings and products in meeting specific design needs. As a result of taking this course the learner should be able to demonstrate space planning skills required for the housing, interiors, and furnishing industry. As a result of taking this course the learner should be able to demonstrate design ideas through visual presentation. As a result of taking this course the learner should be able to analyze influences on architectural and furniture design and development.

<p>CF325/CF325L: Textiles</p>	<ol style="list-style-type: none"> 1. As a result of taking this course the learner should be able to select appropriate terminology for identifying, comparing, and analyzing the most common generic textiles fibers. 2. As a result of taking this course the learner should be able to determine performance characteristics of fiber and textiles. 3. As a result of taking this course the learner should be able to select appropriate procedures for care of textiles products. 4. As a result of taking this course the learner should be able to describe the ways in which fabric, texture, and pattern can affect visual appearance. 5. As a result of taking this course the learner should be able to describe and identify the environmental impact of the textile industry.
<p>CF339: Community Nutrition</p>	<ol style="list-style-type: none"> 1. As a result of taking this course the learner should be able to define community nutrition, discuss its complexity and enumerate the steps involved in producing community nutrition programs. 2. As a result of taking this course the learner should be able to discuss the nutritional status of the U.S. population, as well as the various national guidelines that have been developed to address health-related issues. 3. As a result of taking this course the learner should be able to describe nutrition education strategies with regards to a variety of target audiences, e.g., women with infants, school-aged children, adults, elderly, primary/group care, high-risk groups. 4. As a result of taking this course the learner should be able to develop and demonstrate effective oral and written techniques for conveying nutrition information. 5. As a result of taking this course the learner should be able to describe the entire community nutrition process and identify who should be involved at each step of the process.
<p>CF342: Food Safety and Sanitation</p>	<ol style="list-style-type: none"> 1. Identify foodborne hazards; 2. Control risk factors to prevent foodborne illness; 3. Apply proper food handling procedures; 4. Define the HACCP system as a food protection tool in food establishments; 5. Operate cleaning and sanitizing; 6. Design food safety programs in food establishments; 7. Recognize the importance of facilities, environmental sanitation, and crisis management; 8. Educate food safety to others; and 9. Recognize the role of Government and food industry in food safety.
<p>CF351: Consumer Economics Family Financial Management</p>	<p>(SLOs submitted by CFS faculty, but still needs CNAS-AAC approval):</p> <ol style="list-style-type: none"> 1. As a result of taking this course the learner should be able to explain; the key steps in the process of purchasing a home, different types of mortgages, ratios to determine how much a family can afford, factors in considering where and what type of residence to purchase. 2. As a result of taking this course the learner should be able to explain; key steps necessary for a 20 year plan to build wealth, identify personal behaviors support this plan and those that detract from the plan, be able to describe the role of forced regular savings, methods of implementing savings, the lattie factor, emergency funds, life insurance, retirement funds and tax advantaged

	<p>accounts, home ownership, and investment vehicles such as CDs, money market, stocks, bonds, mutual funds, and real estate (both home and investment).</p> <ol style="list-style-type: none"> 3. As a result of taking this course the learner will increase their ability to read complex chapters of conceptually new material, identify key points in readings, and write concise summaries of this material. 4. As a result of taking this course the learner will increase her/his ability to; present to the class what the reader found as key points in the reading material or from investigations in supplemental materials (both in writing and from discussions with knowledge experts). 5. As a result of taking this course the learners should increase their ability to; use the internet to receive and submit assignments, investigate various investment vehicles, engage in a stock market simulation game, use word processors and presentation software packages to enhance their oral and verbal communications. 6. As a result of taking this course the learners will increase their ability to take a body of information, identify key points, and communicate these points. But more important the learner must then engage in reflection on their on behaviors and life situation and describe how this information applies to them both in their present situation and future situations. Guided by this reflection they should demonstrate the beginning steps in developing and adapting a life long plan for wealth building. 7. Through course reading and discussions the learners should increase their sense of empowerment and belief that most individuals whatever their initial circumstances can build true wealth if they start now and have a 20 or more year horizon. They will begin to internalize the concept that for most people/families wealth building lies more in regular small disciplined steps over decades, not in big deals or high salaries.
<p>CF/AG389: Extension Programs and Planning</p>	<p>(SLOs submitted by CFS faculty, but still needs CNAS-AAC approval):</p> <ol style="list-style-type: none"> 1. As a result of taking this course the learner will be able to describe the historical significance and the philosophical foundation of Cooperative Extension Service, 2. As a result of taking this course the learner will be able to enumerate the unusual features of the U.S. Cooperative Extension Service and explain the law that created its mandates including: 1. Program planning based on stakeholders input and identified needs, 2.relationships between academic program, service and research 3. Volunteer, collaboration and sustainable programs. 3. As a result of taking this course the learner will be able to describe and list the roles of Extension personnel/staff. 4. As a result of taking this course the learner will be able to design an extension programming model as a learning tool. 5. As a result of taking this course the learner will be able to develop and explain the use of an evaluation instrument as a tool for program management.
<p>CF392: Laboratory Teaching Assistantship</p>	<p>PENDING FACULTY INPUT</p>

<p>CF/ED402: Preschool Child Laboratory</p>	<p>(SLOs submitted by CFS faculty, but still needs CNAS-AAC approval):</p> <ol style="list-style-type: none"> 1. As a result of taking this course the learner should be able to explain the various children development theories in relation to physical behavior perceptual and sensory development, cognitive development, language acquisition, socialization, and other types of development. 2. As a result of taking this course the learner will be able to demonstrate how the observation can be used as a tool for understanding child behavior and development. 3. As a result of taking this course the learner should be able to design teaching strategies that are developmentally appropriate in early childhood. 4. As a result of taking this course the learner should be able develop, participate and conduct life skills training in a elementary school setting. 5. As a result of taking this course the learner will be able to apply the use colors, shapes, and spaces in child development.
<p>CF430: Nutrition Throughout the Lifespan</p>	<ol style="list-style-type: none"> 1. As a result of taking this course the learner should be able to apply practical use of nutritional requirements during the life cycle stages into effective strategies/recommendations for individuals. 2. As a result of taking this course the learner should be able to describe physiological changes affecting nutrient utilization during pregnancy, infancy, childhood, adolescence and aging. 3. As a result of taking this course the learner should be able to describe the growing problem of obesity and chronic diseases; identify factors contributing to the prevention and treatment of these health conditions. 4. As a result of taking this course the learner should be able to recommend appropriate dietary interventions for the most common problems arising in pregnancy, infancy, childhood, adolescence, and adulthood. 5. As a result of taking this course the learner should be able to describe age-associated physiological system changes and their impact on nutritional health; then using the MyPyramid food guide, recommend dietary modifications for adults who wish to decrease their risk of chronic disease.
<p>CF435: Sports Nutrition</p>	<ol style="list-style-type: none"> 1. As a result of taking this course the learner should be able to describe human fuel utilization at rest and during physical activity. 2. As a result of taking this course the learner should be able to calculate energy expenditure and energy intake to meet energy balance for physically active people. 3. As a result of taking this course the learner should be able to explain the rationale and provide practical strategies for maintaining optimal hydration for physical activity and sports performance. 4. As a result of taking this course the learner should be able to suggest eating strategies for pre-exercise, recovery nutrition, eating while traveling, and eating on competitive days. 5. As a result of taking this course the learner should be able to describe special nutritional needs of physically active children, adolescents, and vegetarians.
<p>CF445: Food Chemistry</p>	<ol style="list-style-type: none"> 1. Identify structures and understand functional properties of components in foods;

	<ol style="list-style-type: none"> 2. Clarify chemical and biochemical reactions of food components during the harvest, processing, storage, and distribution of foods; 3. Interpret the association of food components with food characteristics, sensory properties, safety, and quality; 4. Apply food chemistry principles in food formulation, processing, and storage. 5. Demonstrate using analytical tools to study the chemistry and solve problems in food formulation, processing, and storage; and 6. Extrapolate chemical and biochemical reactions that influence on loss of quality and/or wholesomeness of foods.
<p>CF450: Family Resources</p>	<p>(SLOs submitted by CFS faculty, but still needs CNAS-AAC approval):</p> <ol style="list-style-type: none"> 1. As a result of taking this course the learner should be able to explain; ratios to determine how much a family can afford, evaluate rental vs ownership, the role of a credit rating, identify potential barriers to home ownership, the key steps in the process of purchasing a home, different types of mortgages, factors in considering where and what type of residence to purchase. 2. As a result of taking this course the learners should be able to describe; key personal values, identify a personal mission statement, develop near future and long term goals to support this life mission and recognize the importance of recognizing the diversity of goals and values that others hold important. The importance in finding win-win interactions and when not possible recognize the value of no deal. 3. As a result of taking this course the learner should be able to discuss; the importance of developing shared goals and mission within the family. The importance of time management guided by these goals in contrast to money management. Through value identification exercises begin to identify key values important to the learner to share within the family context. From this base, recognize that family units exist in a larger world where financial issues both constrain and empower the family. So be able to describe key steps necessary for a 20 year plan to build multi-generational wealth, identify personal and family values and behaviors that support implementing a wealth building plan and those that detract from the plan, be able to describe the role of forced regular savings, methods of implementing savings, the lattice factor, emergency funds, life insurance and home ownership. 4. As a result of taking this course the learner will increase their ability to identify and describe the types of community resources available to assist families, both fiscal and social. Particularly those available for limited resource families. 5. As a result of taking this course the learner will increase their ability to read complex chapters of conceptually new material, identify key points in readings, and write concise summaries of this material. 6. As a result of taking this course the learner will increase her/his ability to; present to the class what the reader found as key points in the reading material or from investigations in supplemental materials (both in writing and from discussions with knowledge experts). 7. As a result of taking this course the learners should increase their ability to: use the internet to

	<p>receive and submit assignments, investigate various fiscal concepts and use word processors and presentation software packages to enhance their oral and verbal communications.</p> <p>8. As a result of taking this course the learners will increase their ability to; a) Take a body of information, identify key points, and communicate these points. b) Engage in critical reflection on their values and goals and identify how their current behaviors and life situation support or inhibit the achievement of these goals. c) Develop and adapt a set of family activities to support their values and build wealth for independence.</p>
<p>CF460: Advanced Human Nutrition</p>	<ol style="list-style-type: none"> 1. As a result of taking this course the learner should be able to identify the structures and explain the functions of the macronutrients (carbohydrates, proteins, lipids) and major micronutrients (vitamins and minerals). 2. As a result of taking this course the learner should be able explain the pathways in which endergonic and exergonic processes are used to synthesize adenosine triphosphate from the available energy found in carbohydrates, proteins, fatty acids, and alcohol. 3. As a result of taking this course the learner should be able to identify and explain the major threats to human health associated with specific nutrient excesses and deficiencies. 4. As a result of taking this course the learner should be able to discuss the components of energy expenditure and identify the major determinants of each component.
<p>CF491: Issues in Consumer and Family Sciences</p>	<p>(SLOs submitted by CFS faculty, but still needs CNAS-AAC approval):</p> <ol style="list-style-type: none"> 1. As a result of taking this course the learner should be able to demonstrate job-seeking skills, including resume-writing and interviewing. 2. As a result of taking this course the learner should be able to give presentations in which professional skills and interest areas are evident. 3. As a result of taking this course the learner should be able to adapt to innovation and change in the field of consumer and family science.
<p>CF498: Internship in Consumer and Family Sciences</p>	<p>SLOs submitted by CFS faculty, but still needs CNAS-AAC approval):</p> <ol style="list-style-type: none"> 1. As a result of taking this course the learner should be able to assess their own intellectual and professional development progress. 2. As a result of taking this course the learner should be able to demonstrate professional and ethical behavior. 3. As a result of taking this course the learner should be able to demonstrate the ability to work independently and collaboratively.