UA Initiative for the Development of Online Programs

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Program Title: Creation of Food Preparation and Safety Videos for Online Delivery of “Fundamentals of Food Science” NSC315R

Project Description
This project will develop an online course in food preparation and safety that will be incorporated into our online course delivery program called Online to You. The course will be utilized in several of our online programs including a new interdisciplinary degree under development with Family and Consumer Sciences and Sociology to train those working in care programs for both children and adults, for use in the NSC online minor in the summer program, and for continuing education to gain certification for the ServSafe Program, which is a national food safety program through the National Restaurant Association.

What was accomplished?
Course development is continuing. At this point we now have the Online Summer Minor approved and listed in the course catalog. Once the Food Class is complete it will be fully incorporated into the minor program.

Assessment
The success of the course will be determined by:

1) student performance, activities, and feedback,
2) instructor/faculty performance, activities, and feedback, and,
3) additional evaluation measures in accordance with Quality Matters.

Goals
Overall we will produce a course that will complete a large and diverse program of online content delivery in our department. It will offer students and professionals new educational options that were not available before. Over 600 students will complete our current online courses this year so we anticipate that hundreds of students will utilize NSC315R through the Online to You program. The addition of a nutrition minor and ServSafe certification will greatly expand the use of this course and benefit the university and its students, along with our community.

Future Plans
After incorporating the course into the new summer minor, we will move forward with plans to incorporate the class into the planned interdisciplinary degree program. Also we will move forward with obtaining ServSafe credentials so food professionals and students can gain certification. Overall the course will be utilized to its fullest potential and will maximize student and professional learning by providing relevant, high quality content through online delivery.

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