

## MFSQ Graduate Program Assessment for NDFS Department 2017

As a Professional Master's program the main goal of the Masters of Food Safety and Quality (MFSQ) is to provide professional academic credentials that enable job placement and advancement opportunity for students.

Mastery of subject material by individual students in the MFSQ program is assessed by satisfactory completion of the required course work and by the supervisor of their capstone project. Course work is selected based on student's prior completion of course competency courses and the student's particular areas of interest in relation to food safety and quality.

The MFSQ program is designed for students to complete the required 33 credits on a part-time basis within 3 years for students who already have full-or part- time employment in the food industry, or within 2 years on a full-time basis.

The NDFS Department employs a variety of tools to collect feedback on the overall performance of its MFSQ graduate programs

- number of students enrolled full-time and part-time
- percentage of full-time students completing degree in 2 years or less
- percentage of part-time students completing degree in 3 years or less
- graduate placement and professional advancement/achievements
- Alumni and employer surveys

The performance of the MFSQ program for 2016/17 was evaluated using the categories detailed above. The results are summarized below. Results were collected for the period of January 2016 until Fall 2017.

### *MFSQ in Nutrition, Dietetics and Food Sciences Department*

1. Number of students in enrolled in MFSQ degree
  - a. Full-time: 0
  - b. Part-time: 2
2. Average time to degree completion (years  $\pm$  standard deviation)
  - a. Full-time: 2.0  $\pm$  0.5
  - b. Part-time: None completed during this time frame.
3. % students completing degrees in targeted time frames:
  - a. Full-time: 67%
  - b. Part-time: Not applicable
4. Alumni and employer surveys
  - a. Data not collected

### Program Quality

1. The numbers of students enrolled remains lower than desired. It is believed that a main reason is knowledge of the opportunity by potential students and knowledge of what is a

professional Master's degree. In the coming years, more marketing and program direction must be allocated for the degree.

2. IDEA ratings for most of the courses taken by MFSQ students remain at or above the statistical norm. Feedback is reported to individual faculty for course improvement.
3. In 2016-2017 The USU Master's of Public Health program (whom includes many NDFS Faculty) has requested that their students be able to take many of the courses listed in the MFSQ program. The key desire for the MPH program is that the courses must be accessible 100% online.
4. In 2016-2017 MFSQ faculty are collaborating with two industry sectors (Dairy and Retail-foodservice) to tailor access for their professionals in the program leading to increased enrollment.
5. In 2018 MFSQ faculty will informally interview employers (via the Bonneville IFT Section) and alumni (if available).