Documenting & Assessing Learning Outcomes

with

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The Challenge
Mobile
Customizable rubrics & checklists
Assess photos, video, audio and text
Built in curriculum standards/learning expectations
Instant photos/videos upload
Customizable rubrics and checklists
Year-after-year student record
Shared access to resources from other teachers

Easy assignment and student work collection
Built-in curriculum standards
Password-free scan code sign
Simple gradebook export and download

Seamless integration with 1000's of apps
Unlimited file storage and private access
Private posts only visible to teachers
Collaborative classes and shared students
Practicum Evaluation
### Practicum Evaluation

<table>
<thead>
<tr>
<th></th>
<th>Level: P1</th>
<th>Level: P2</th>
<th>Level: P3</th>
<th>Level: F</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Highly Successful</td>
<td>Pracient</td>
<td>Marginal</td>
<td>Unsatisfactory</td>
</tr>
<tr>
<td>Planning Book</td>
<td>X Very well organized and complete planning book</td>
<td>___ Well organized and complete planning book</td>
<td>___ Somewhat organized and/or partially complete planning book</td>
<td>___ Poorly organized and/or incomplete planning book</td>
</tr>
<tr>
<td>Unit Planning</td>
<td>X Excellent unit plans</td>
<td>___ Good unit plans</td>
<td>___ Unit plans need refining</td>
<td>___ Little evidence of and/or poor unit plans</td>
</tr>
<tr>
<td>Lesson Plan</td>
<td>X Excellent lesson plans</td>
<td>___ Good lesson plans</td>
<td>___ Lesson plans need refining</td>
<td>___ No evidence of or poor lesson plans</td>
</tr>
<tr>
<td>Lesson Materials &amp; Resources</td>
<td>X Learning materials very well integrated into lesson</td>
<td>___ Learning materials well integrated into lesson</td>
<td>___ Learning materials partially integrated into lesson</td>
<td>___ Learning materials poorly integrated into lesson</td>
</tr>
<tr>
<td>Lesson Delivery</td>
<td>X Excellent delivery, lesson easily understood by students</td>
<td>___ Good delivery, lesson only partially understood by students</td>
<td>___ Uneven delivery, lesson not understood by students</td>
<td>___ Poor delivery, lesson not understood by students</td>
</tr>
<tr>
<td>Questioning &amp; Clarity of Instructions</td>
<td>X Excellent questioning and clarity of instructions</td>
<td>___ Good questioning and clarity of instructions</td>
<td>___ Uneven questioning and/or clarity of instructions</td>
<td>___ Poor questioning and/or clarity of instructions</td>
</tr>
<tr>
<td>Instructional Strategies</td>
<td>X Excellent instructional strategies</td>
<td>___ Good instructional strategies</td>
<td>___ Some areas of concern with instructional strategies</td>
<td>___ Significant areas of concern with instructional strategies</td>
</tr>
<tr>
<td>Lesson Pacing &amp; Transitions</td>
<td>X Excellent pacing and transitions</td>
<td>___ Good pacing and transitions</td>
<td>___ Some areas of concern with pacing and/or transitions</td>
<td>___ Significant areas of concern with pacing and/or transitions</td>
</tr>
<tr>
<td>Subject Knowledge</td>
<td>X Excellent knowledge of subject area</td>
<td>___ Good knowledge of subject area</td>
<td>___ Limited knowledge of subject area</td>
<td>___ Poor knowledge of subject area</td>
</tr>
<tr>
<td>Voice &amp; Body Language</td>
<td>X Excellent voice and body language</td>
<td>___ Good voice and body language</td>
<td>___ Some areas of concern with voice and/or body language</td>
<td>___ Significant areas of concern with voice and/or body language</td>
</tr>
<tr>
<td>Classroom Management</td>
<td>X Excellent management, discipline, and routines</td>
<td>___ Good management, discipline, and routines</td>
<td>___ Some areas of concern with management, discipline, and/or routines</td>
<td>___ Significant areas of concern with management, discipline, and/or routines</td>
</tr>
<tr>
<td>Assessment &amp; Evaluation</td>
<td>X Excellent assessment and evaluation</td>
<td>___ Good assessment and evaluation</td>
<td>___ Some areas of concern with assessment and/or evaluation</td>
<td>___ Significant areas of concern with assessment and/or evaluation</td>
</tr>
<tr>
<td>Professionalism</td>
<td>X Excellent demonstration of professionalism</td>
<td>___ Good demonstration of professionalism</td>
<td>___ Limited demonstration of professionalism</td>
<td>___ Poor demonstration of professionalism</td>
</tr>
</tbody>
</table>
Practicum Evaluation
<table>
<thead>
<tr>
<th>Criteria</th>
<th>Level 1</th>
<th>Level 2</th>
<th>Level 3</th>
<th>Level 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>Professional Behaviour</td>
<td>Uniform is less than 80% complete. Does not contribute or contributes</td>
<td>Uniform is 80% complete. Lacks contribution to the team environment and</td>
<td>Uniform is complete. Contributes to team environment in positive manner</td>
<td>Uniform is complete according to policy. Contributes to the team</td>
</tr>
<tr>
<td>and Attitudes</td>
<td>negatively to the team environment</td>
<td>only performs duties assigned</td>
<td>and performs his/her duties</td>
<td>environment consistently and performs tasks that are above and beyond</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>his/her duties.</td>
</tr>
<tr>
<td>Pre Lab Preparation</td>
<td>Pre Lab Preparation</td>
<td>Adequate planning and Efficiency.</td>
<td>Thorough planning evident before and during class.</td>
<td>Extremely prepared, highly efficient.</td>
</tr>
<tr>
<td>Safety/Sanitation/Work</td>
<td>Did not follow safety rules. Did not use kitchen equipment in a safe</td>
<td>Student used equipment safely and correctly with little help. Sanitized</td>
<td>Student demonstrated safe and correct use of all kitchen</td>
<td>Student mastered all aspects of safety and sanitation throughout the</td>
</tr>
<tr>
<td>area</td>
<td>manner. Did not sanitize and work area was messy at all times.</td>
<td>very little. Work area was in satisfactory condition for food production.</td>
<td>equipment. Student sanitized station throughout the lab and work area was</td>
<td>lab. Work area was impeccable all the time.</td>
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</table>
Hands-on Activity

Class: Learning Outcomes Conference
Assess the following learning activities:
• Quick Breads – Tea Biscuit & Blueberry Muffin
• Chemical Engineering Lab
• Coca Cola Case Study Presentation
• Practical Physical Exam
How to Assess

1. Select Sesame App
2. Select class: Learning Outcomes Conference
3. Select an activity:
   1. Quick Breads – Tea Biscuit & Blueberry Muffin
   2. Chemical Engineering Lab
   3. Coca Cola Case Study Presentation
   4. Practical Physical Exam
4. Select Open
5. Select a student (Use the same student for all of the activities)
6. View learning object (Tap triangle for videos)
7. Move slider to assess (Level descriptors will appear as you move the slider).
8. Add an overall comment.
The Potential
Curriculum Maps

Ontario College Culinary Management (Four Semester)

Vocational Standard

Provide accomplished culinary planning, preparation, and presentation for a variety of food service environments


Contribute to marketing effectiveness to promote the successful operation of a hospitality operation

A2.1 A2.2 A2.3 A2.4

Contribute to the management of a variety of food and beverage operations by the effective use of hospitality management skills


Ensure ongoing personal growth in the areas of self-management, interpersonal skills, professional ability, and industry awareness

A4.1 A4.2 A4.3 A4.4 A4.5 A4.6

Ontario Council of Academic Vice-Presidents University University Undergraduate Degree Level Expectations

Baccalaureate/Bachelor’s Degree

1. Depth and Breadth of Knowledge
   1a 1b 1c 1d 1e 1f

2. Knowledge of Methodologies
   2a 2b

3. Application of Knowledge
   3a 3b 3c

4. Communication Skills
   4a

5. Awareness of Limits of Knowledge
   5a

6. Autonomy and Professional Capacity
   6a 6b 6c
## Curriculum Maps

### Ontario Council of Academic Vice-Presidents University

**Undergraduate Degree Level Expectations**

**Baccalaureate/Bachelor's Degree**

1. **Depth and Breadth of Knowledge**
   - 1a
   - 1b
   - 1c
   - 1d
   - 1e
   - 1f

2. **Knowledge of Methodologies**
   - 2a
   - 2b
   - 2c
   - The ability to make use of scholarly reviews and primary sources.

3. **Application of Knowledge**
   - 3a
   - 3b
   - 3c

4. **Communication Skills**
   - 4a

5. **Awareness of Limits of Knowledge**
   - 5a
The Potential?

• Discussion
Documenting & Assessing Learning Outcomes with Sesame

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