Teaching and Learning Day: January 30, 2024

Session 1, 9:00–10:00 a.m.

CB1-205 – Beyond Bullet Points: Easily Enhance Engagement with Canva

Erin Doggette, Faculty Center for Teaching and Learning

Graphics and visual media are highly valuable tools for enriching learning, sparking creativity, and engaging 21st century students. This hands-on workshop introduces the intuitive graphic design platform Canva and focuses on diverse applications tailored to various college disciplines. Teachers of writing, STEM, business, foreign language, history, arts, and other subjects will take away practical techniques for using Canva templates to easily create handouts, interactive presentations, infographics, banners, and other compelling visuals. Whether used for individual assignments or group work, Canva boosts collaboration, encourages visual thinking, and gets students excited about demonstrating course concepts creatively.

Coffee Break, 10:00–10:10 a.m.

CB1-207 – Coffee, tea, and snacks in the Faculty Center

Session 2, 10:10–11:10 a.m.

CB1-202 - When Instructors (or Students) Don't Share the Same First Language: Overcoming Language Challenges in the Classroom

Kevin Yee, Faculty Center for Teaching and Learning

If you're not a native speaker of English, you already know there can be language issues in class, and sometimes cultural ones too. But this topic should concern all instructors. Even native speakers of English will encounter students who are non-native speakers. We'll explore best practices for providing clarity for all audiences, linguistic tips, cultural pitfalls, and other pedagogical elements to this challenging issue.

CB1-205 - Creating Beautifully Blended Learning Experiences

Florence Williams, Center for Distributed Learning and Patty Farless, Faculty Center for Teaching and Learning and Department of History

If your quest is t to promote higher-level student engagement and to deepen student learning in a blended learning environment, join us in this workshop. Participants in this workshop will leave it with the following:

- A clear understanding of blended teaching pedagogy
- Suggested syllabi statements adaptable to any discipline
- Examples of tools and assignments that further facilitate student engagement in blended delivery courses

Coffee Break, 11:10–11:20 a.m.

CB1-207 – Coffee, tea, and snacks in the Faculty Center

Session 3, 11:20–12:20 a.m.

CB1-202 - Creating Synergy Between Learning Objectives and Assessment

Jackie Townson, Faculty Center Fellow and School of Communication Sciences and Disorders

Are you often stuck wondering if your students have learned anything you have attempted to teach them? Do you sometimes feel your assessments are not truly capturing student learning? Do you dread grading the assessments you implement? If so, you are not alone. This hands-on workshop will help faculty to bridge the gap between teaching and evaluation. Learn practical techniques and strategies to align assessments with your course learning objectives and teaching approach to creating a more coherent course structure for both you and your students.

CB1-205 – Tips to Increase Student Engagement in Lecture Classes

Eric Main, Faculty Center for Teaching and Learning

Students need to come to class better prepared, committed to learn, and believing that persistence and discipline will lead to success. In this session, we will model several easy-to-adopt adjustments to improve student learning and motivation in lecture-based classes.

CB1-207 Conference Room - You can, too! Best Practices for Finding and Implementing OER in Your Courses

James Paradiso, Center for Distributed Learning and Amanda Groff, Department of Anthropology

In this workshop, you will have the opportunity to get hands-on experience finding and adapting open educational resources (OER) for your subject area. You will also experience the OER adoption process through the eyes of a faculty member highly skilled in small- and large-scale implementations.

Lunch, 12:20 a.m.–1:00 p.m.

CB1-207 (Faculty Center)

Menu

Pizza station

- Red sauce, mozzarella, pepperoni, Italian sausage
- Red sauce, mozzarella, pepperoni
- Red sauce, mozzarella, parmesan asiago
- Red sauce, feta, spinach, garlic

Publix Subs station

- Turkey and cheddar on white
- Italian and provolone on white

Nametags: We will re-use your nametag/lanyard at our future events. Please deposit it on your way out of the conference at the registration desk.