

WARNING!

This presentation contains PowerPoint. Slides may contain more than 7 lines of text, with more than 7 words per line. Images displayed may or may not pertain directly to whatever is being said. Persons under the age of 14 and those with heart conditions must keep hands and feet inside the ride at all times. In case of a water landing or boredom, remember that the nearest exit may be behind you. Aisle lights will illuminate to indicate when it is safe to remove the pizza from the microwave. Contents are extremely hot. Seek immediate medical advice if you experience Universal Design for Learning knowledge lasting more than four hours. Use caution when applying these UDL principles at your own institution.

[music playing: Star Wars Emperor's theme]



Reach Everyone, Teach Everyone through Universal Design for Learning

(and your phone)

Thomas J. Tobin
Northeastern Illinois University



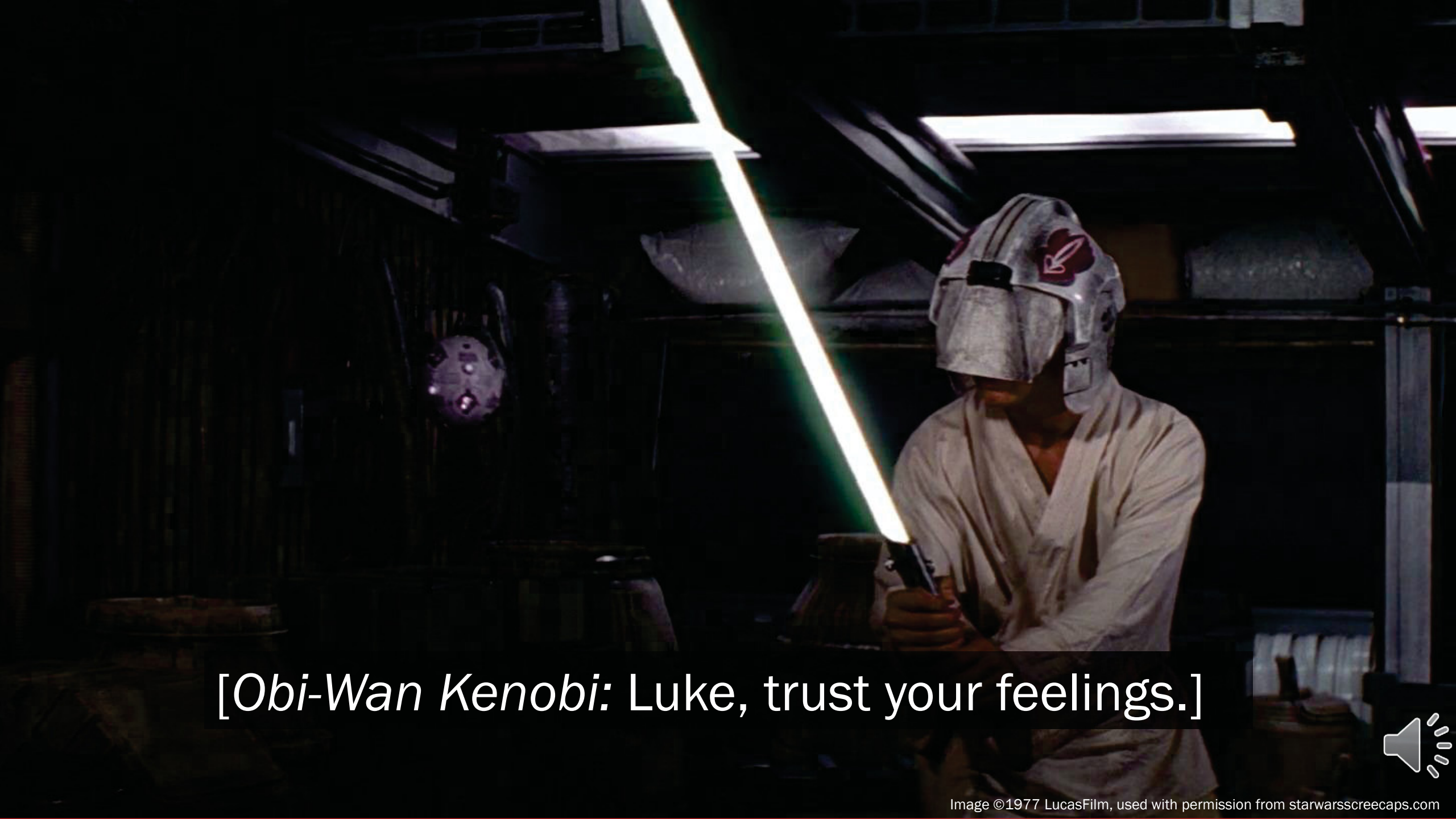


This is Katie.



[*Han Solo*: I got a bad feeling about this!]





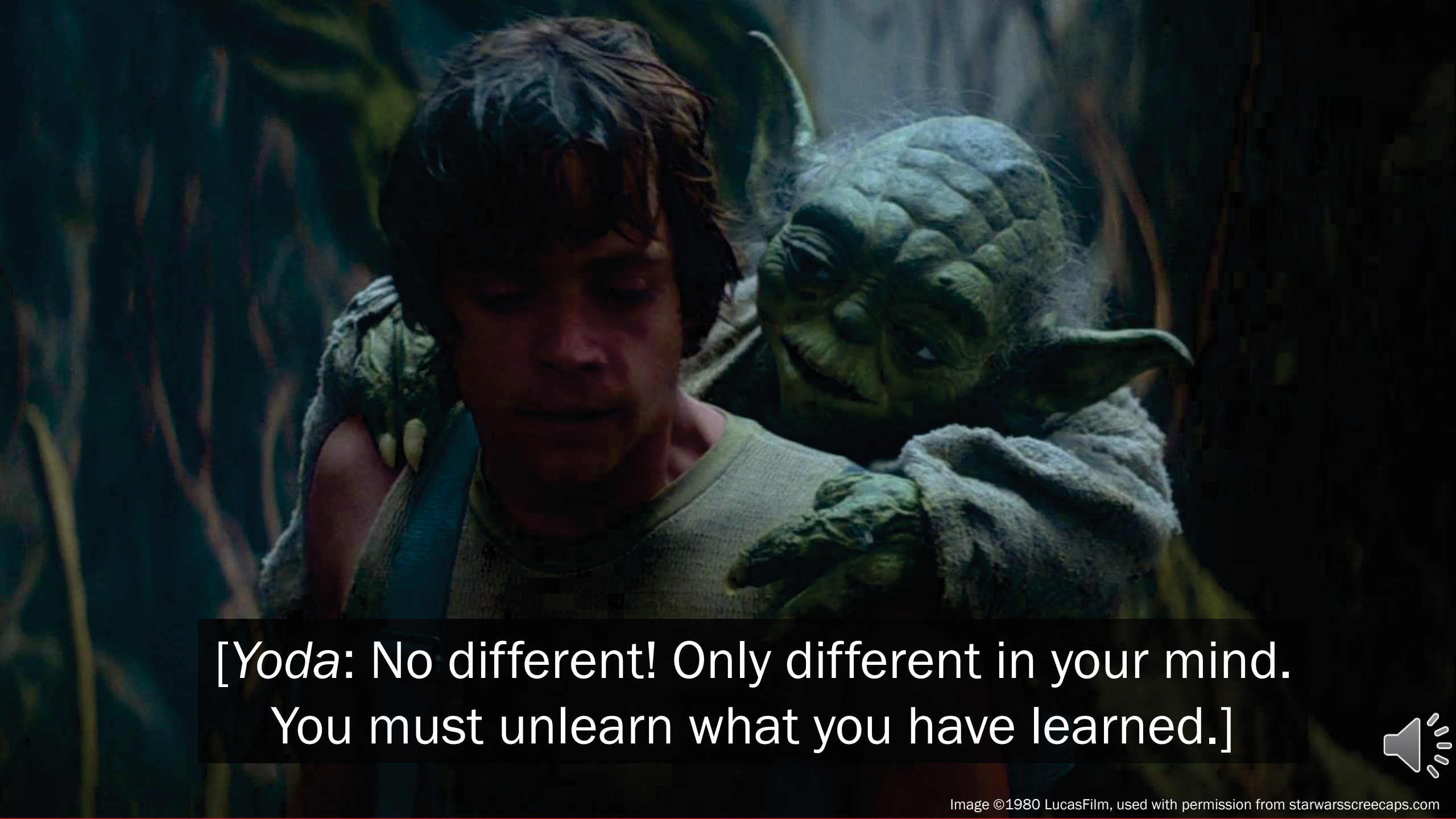
[*Obi-Wan Kenobi*: Luke, trust your feelings.]





[*Darth Vader: Release your anger!*]

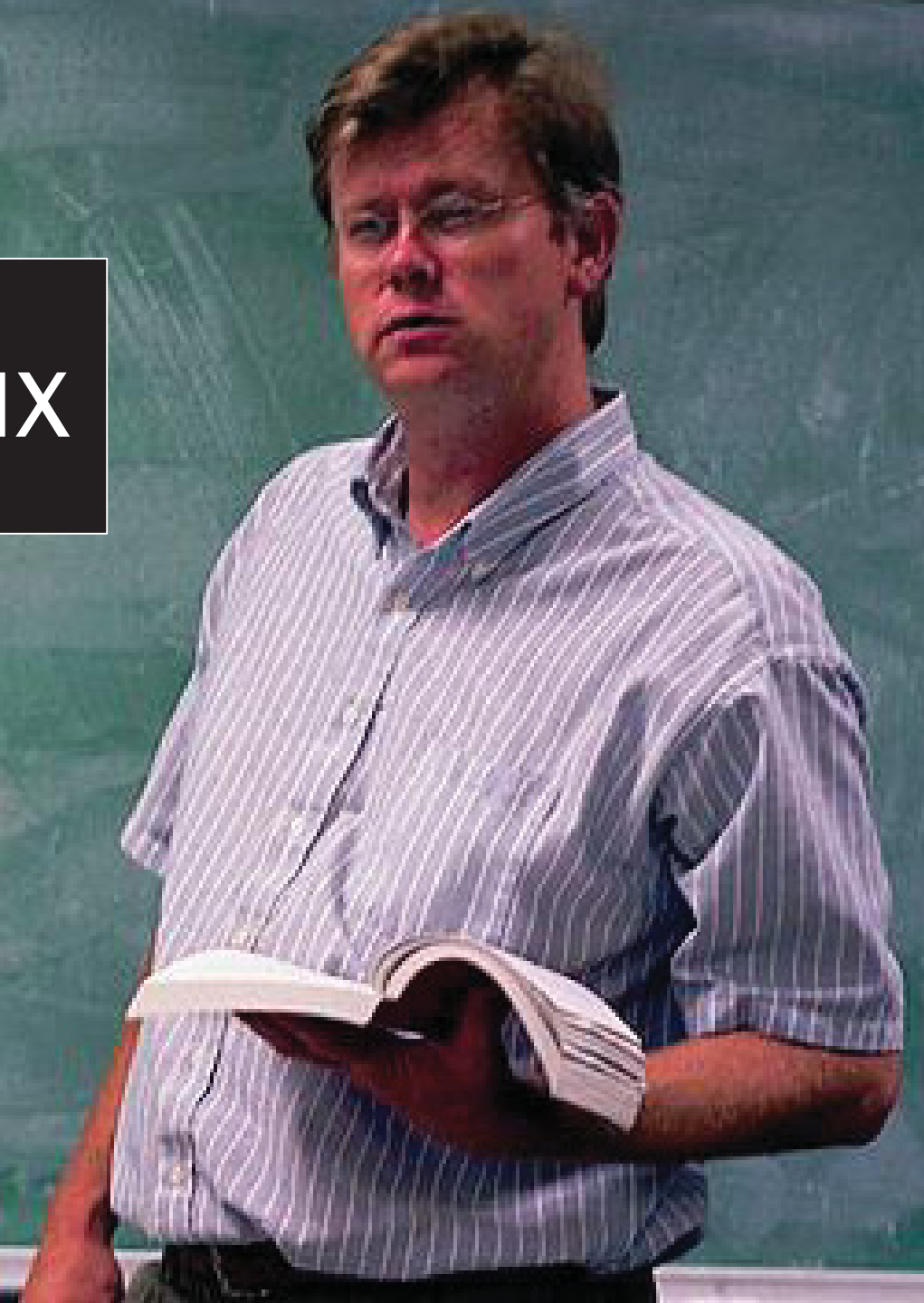


A close-up shot of Anakin Skywalker and Yoda in a dark, forested setting. Anakin is in the foreground, looking down with a somber expression. Yoda is behind him, resting his hand on Anakin's shoulder. The lighting is dim, highlighting their faces against the dark background.

[*Yoda*: No different! Only different in your mind.
You must unlearn what you have learned.]



Meet Reed Moore-Büx

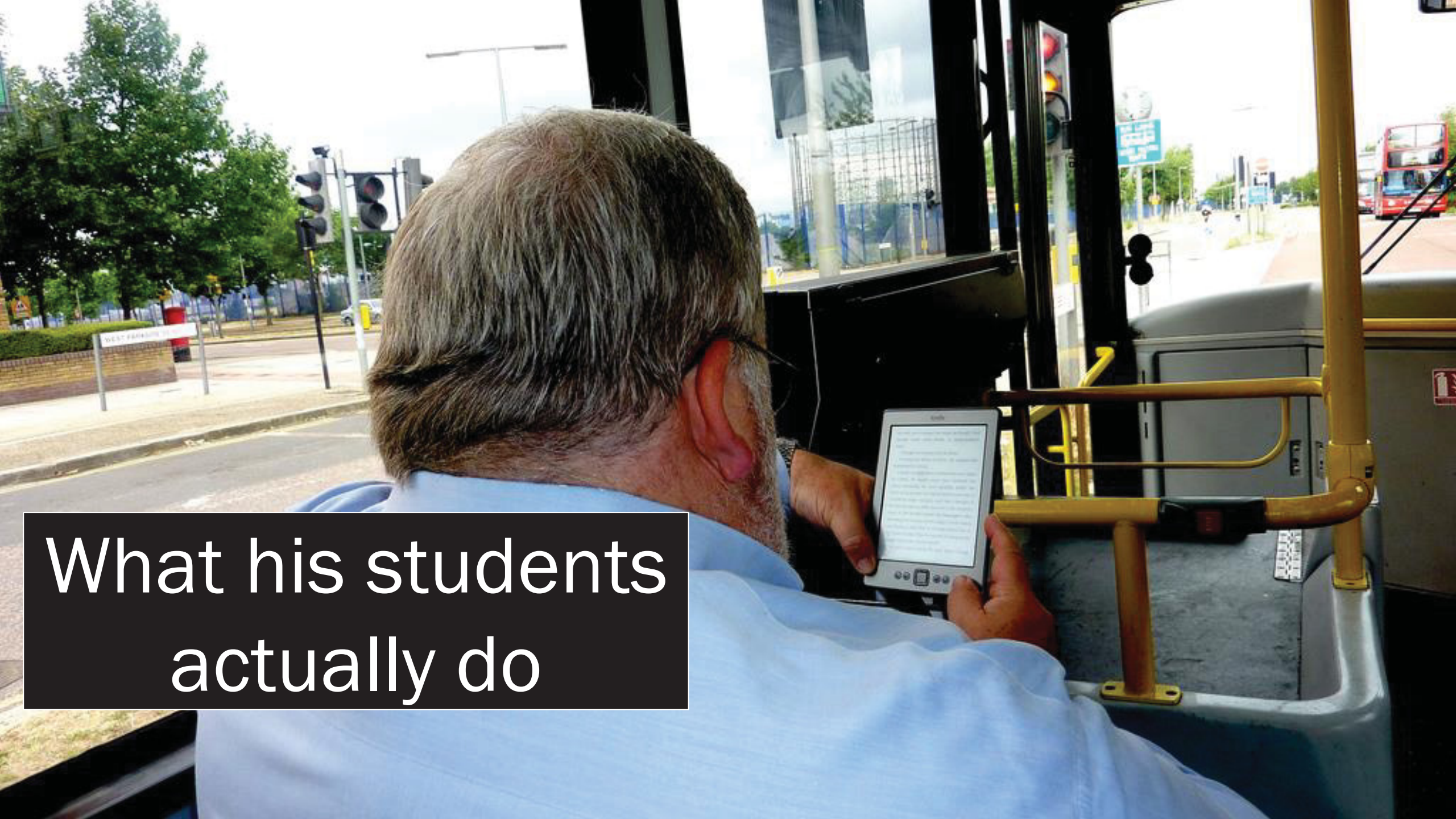


Reed teaches detective fiction

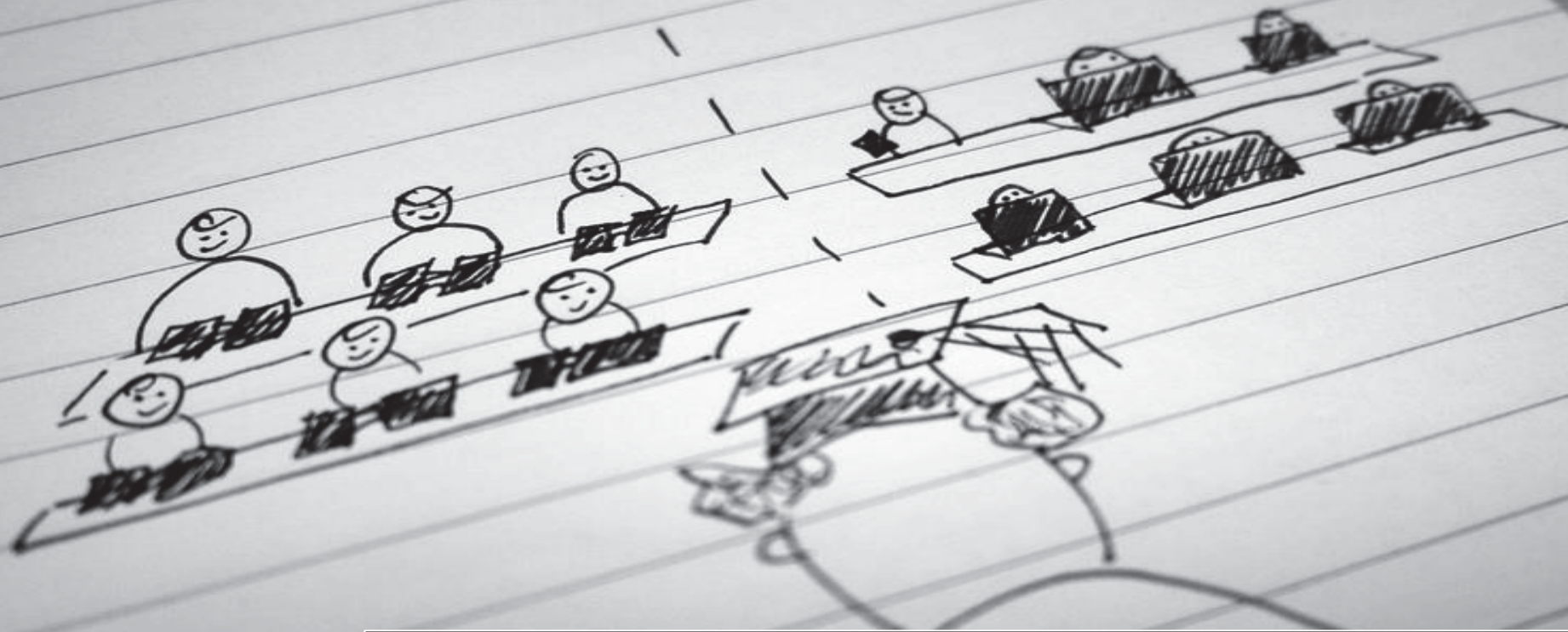




What Reed wants
his students to do



What his students
actually do



Reed is recasting his course for mobile learners



Reed's always-on course nightmare

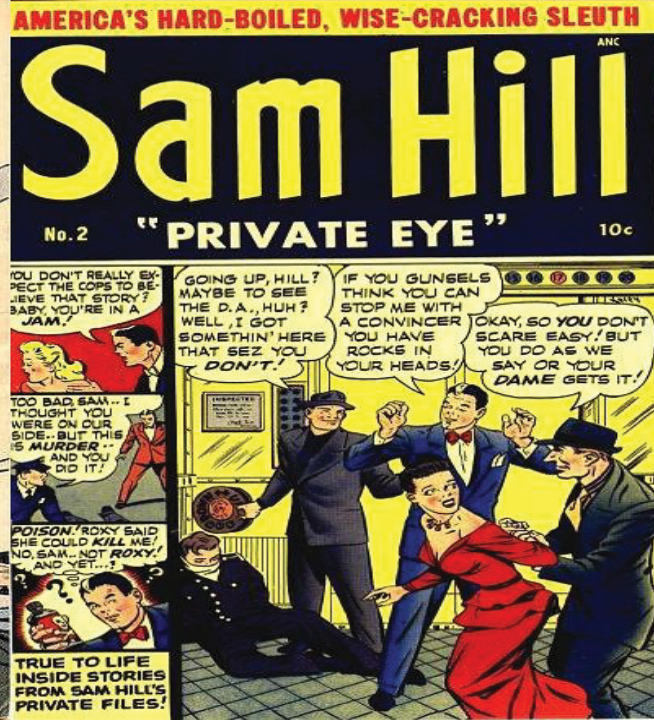
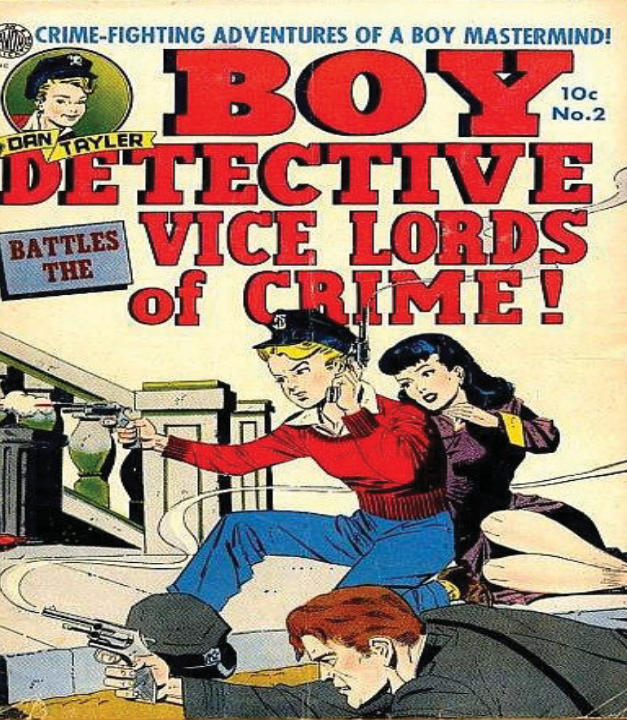
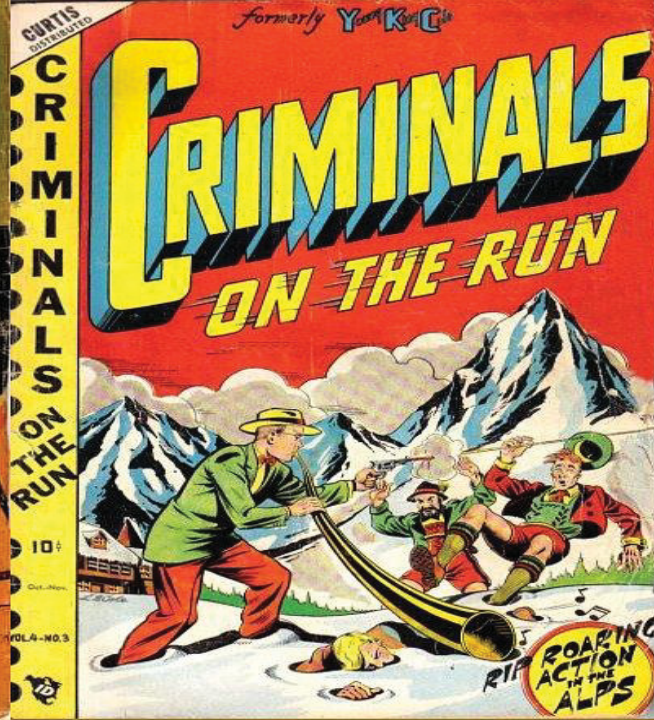
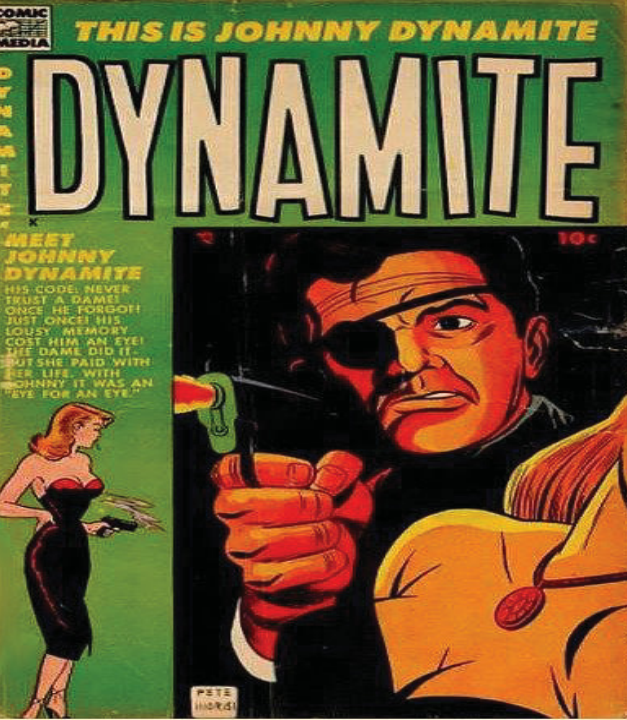
[*Princess Leia*: I have placed information vital to the survival of the rebellion into the memory systems of this R2 unit.]



Help Reed connect to his students who are on mobile devices.

What **one strategy** could he adopt to supplement—or even replace—his face-to-face teaching?





Let's Help Reed

Universal Design for Learning = +1 ...

... learner engagement

... representing info

... action choices



Wait a second...



UDL = access
(no matter why)

“We want a situation that is good for everybody . . . part of it is thinking about what has to happen **at the level of design** that makes accommodation less necessary.”

-- Sam Johnston, CAST



Reed's Video





Five strategies for UDL

Strategy 1: start with text.

VOICE OVER
With new K-Cup 5-Star meals, you
can eat like a King, and cleanup
is a snap!

CUT TO:

LOGO SCREEN

K-Cup meals photo with flashy text flying around

VOICE OVER
The new Keurig K-Cup 5-Star Meals,
choose from Salad, Tacos, Hot
Wings, Donuts and Corn-dogs, or
try some of our brand-new Supremo
flavors.

CUT TO:

INT. STUDIO

Zack pulling a mug of something brown from his face,
smiling in bliss.

ZACK
Mmmmm... That's good duck.

CUT TO

LOGO SCREEN

Strategy 2: make alternatives.



continued from previous page

- Caffeine is a colorant and flavorant that has diuretic, stimulant properties. It can cause nervousness, heart palpitations and occasionally heart defects.
- Saccharin causes toxic reactions and allergic response, affecting skin, gastrointestinal tract and heart; it may also cause tumors and bladder cancer.
- Red dye 40 is suspected to cause certain birth defects and possibly cancer.
- Propyl gallate is used to prevent fats and oils from spoiling, and might cause cancer. It's used in vegetable oil, meat products, potato sticks, chicken soup base and chewing gum, and is often used with BHA and BHT.
- Monos and di-phosphates can cause birth defects, genetic changes and cancer.
- Carotene is a famous flavoring and coloring agent that can cause vitamin B6 deficiencies. It can cause certain genetic defects and even cancer.
- Sodium chloride can lead to high blood pressure, kidney failure, stroke and heart attack.
- Sodium nitrite (sodium nitrate is used as a preservative, coloring and flavoring in bacon, ham, hot dogs, lunch meats, corned beef, smoked fish and other processed meats. These additives can lead to the formation of cancer-causing chemicals called nitrosamines. Some studies have found a link between consuming cured meats and nitrite and cancer in humans. Indeed, scary stuff.

S1: The project seems to want to educate, but at the same time challenge the food system we have in the United States; which is heavily influenced by the government. Is the project more about raising individual awareness or political subversion—perhaps it is equally both?

S2: Both! There is a great book called *Safe Food* by Marion Nestle. She raises the following concerns:

- The increasing concentration of food producers and distributors into larger and larger units

- The overproduction and overabundance of food in the United States
- The competitiveness among food companies to encourage people to eat more food or to substitute their products for those of competing companies
- The relentless pressures exerted by food companies on government agencies to make favorable regulatory decisions
- The innovation of science by food companies as a means to achieve commercial goals—the clash in values among stakeholders in the food system: industry, government, and consumers
- Food is political and a commodity

We would like to ask:

- Lack of respect for anatomical science
- Diminished critical thinking
- Lowest dealing between industry and government
- Unfounded public fear regarding food
- Loss of curiosity that draws people into personal research, action, and responsibility.

S2: Ideally, how do you want this project to influence/ affect the participants? Do you truly believe that the available film can inform and change people's views on something so controversial as food production and consumption?

S1: It is our belief that there are many benefits to eating foods unadorned by preservatives, additives, and genetic modification. Yes, it is true, pure food has a shorter shelf life and increases the trips one makes to the market. But, as the slow food folks suggest, it also can empower the consumer to engage local food sources and traditions and increase knowledge and interest in the food we eat, where it comes from, how it tastes and how our food choices affect the rest of the world. To minimize the risk of developing health problems due to food additives and preservatives, you should avoid the foods containing additives and preservatives. Before purchasing the canned food, you

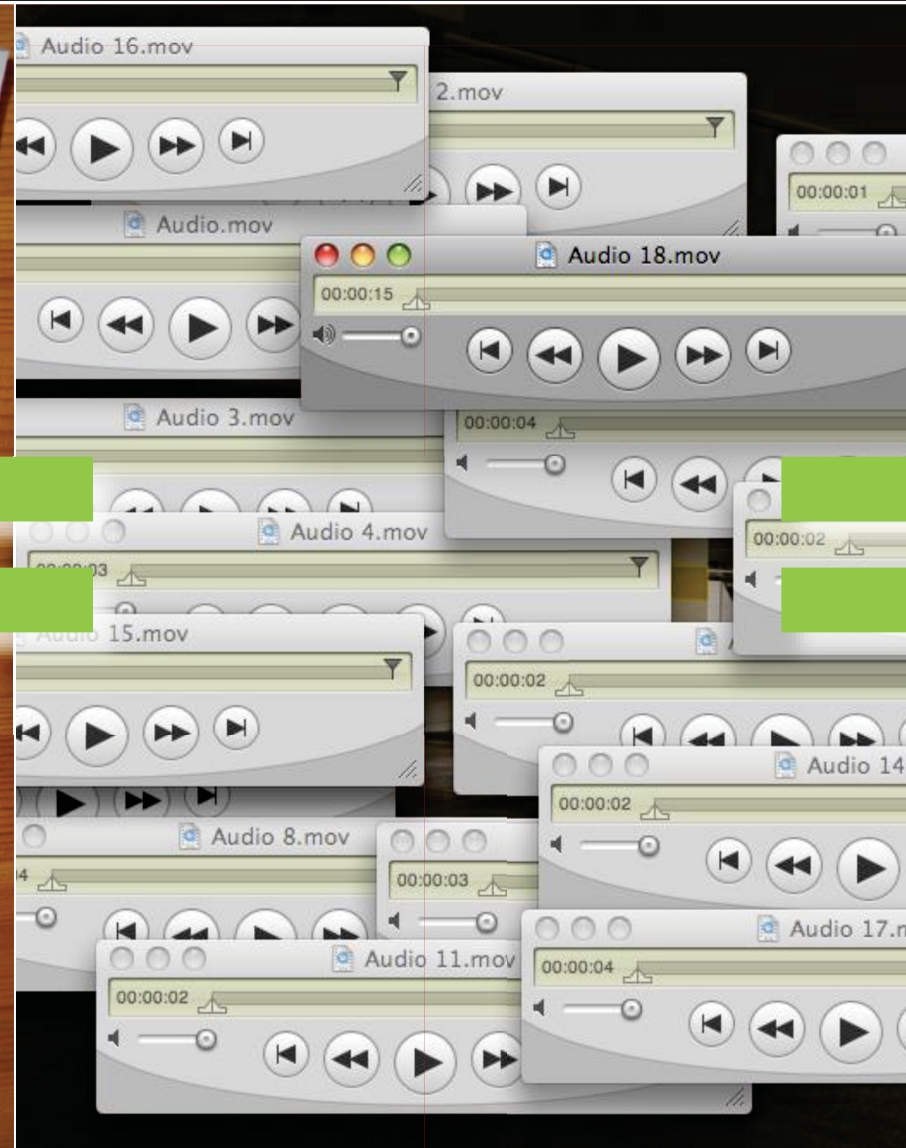
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Strategy 3: let 'em do it their way.

THE EFFECT OF CHOCOLATE AND COCOA FLAVONOIDS
ON PLASMA LIPIDS AND LIPOPROTEINS ASSOCIATED
WITH CARDIOVASCULAR DISEASE

By Jennifer Dickert

NUTR-780
May 7, 2008



Strategy 4: go step by step.



Watch an Intro Video (3 mins)



Read Case Study



Post Case Study Response



Read Scholarly Article



Watch Prof Video #2 (5 mins)



Internet Scavenger Hunt



Update Discussion Response



Watch Prof Video #3 (4 mins)



Watch Prof Video #4 (10 mins)



Ungraded Knowledge Check



Watch Final Video (5 mins)



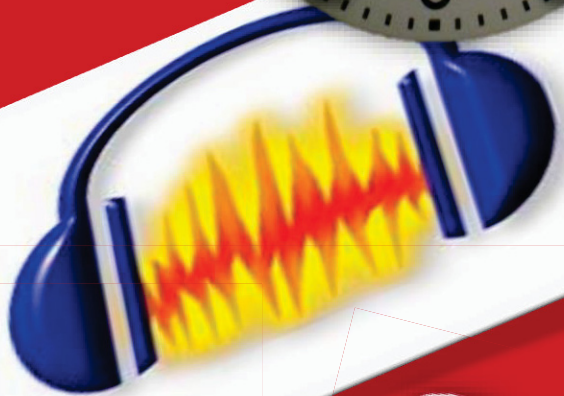
Create Project / Paper

Strategy 5: set content free.



Audacity

Jing

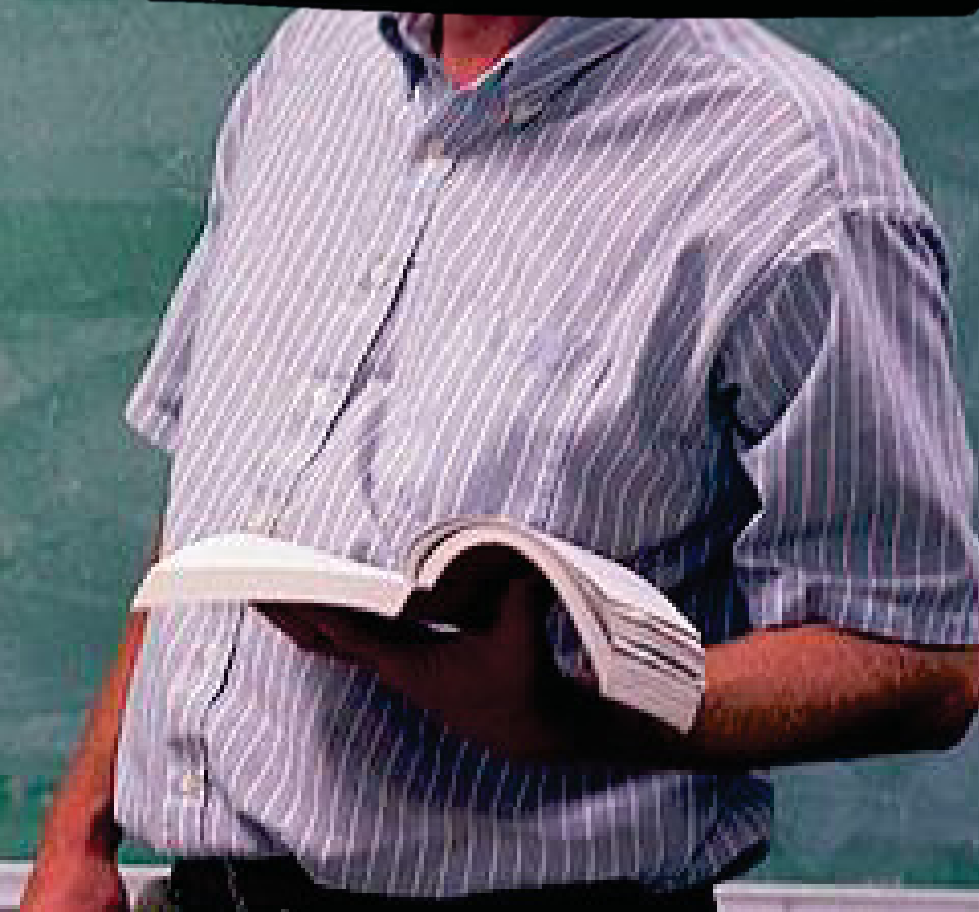


REMAINS FIRST DOWN.
>> FELIX JONES WITH
THE CARRY,
SECOND DOWN AND 9.
[STOMP-STOMP-CLAP 🎵]
>> HANDOFF TO JONES.
THIRD DOWN AND 5.

Screenr

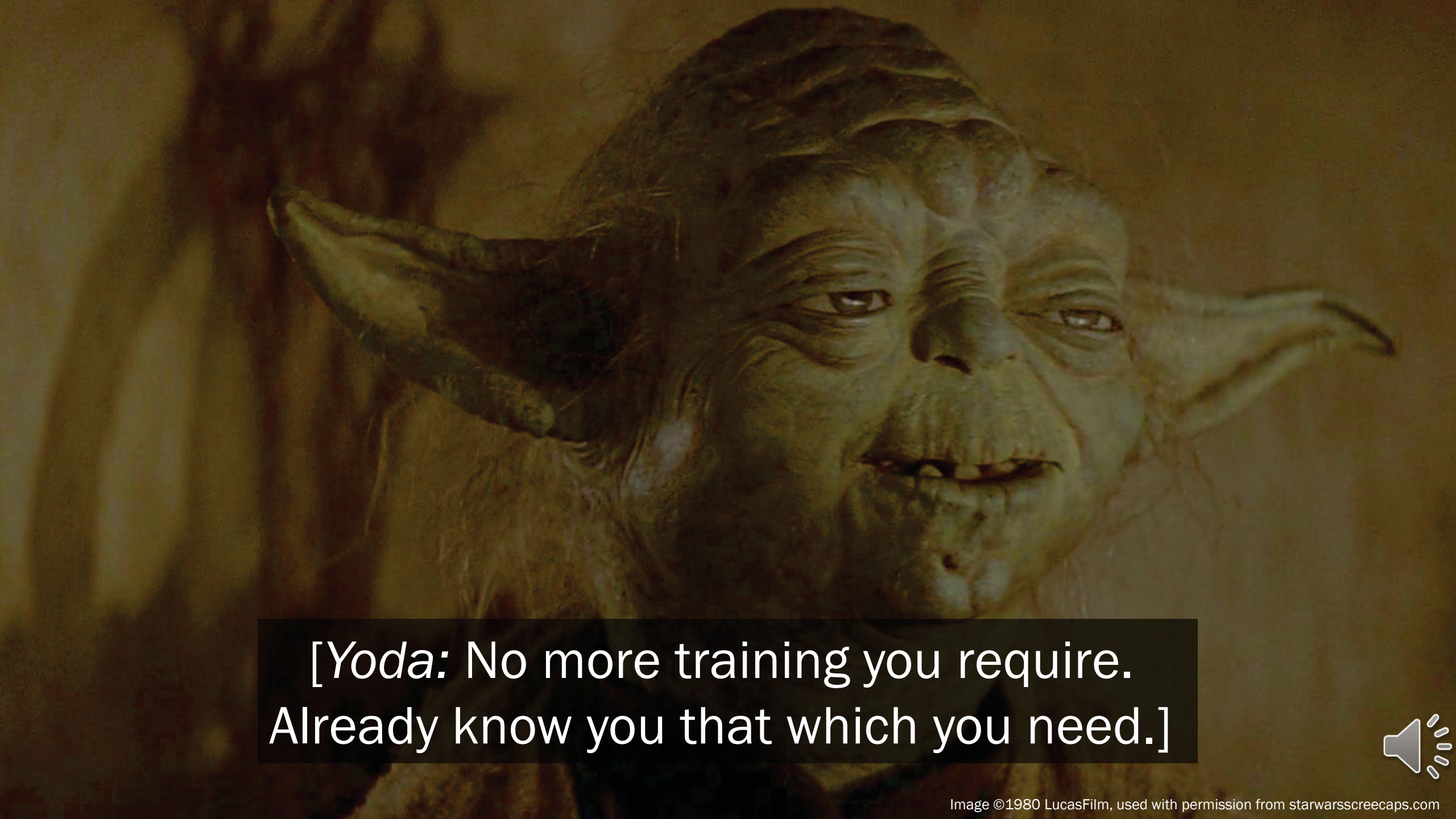
SCREENCASTOMATIC

Checking in with Reed



1. Start new design processes with **text**.
2. Create **alternatives** for all multimedia.
3. Design alternate ways for learners to **demonstrate** each course objective.
4. Break up tasks into separate **components**.
5. Expand, document, and **share interactions** in online courses using free or low-cost tools.



A close-up, slightly dimly lit shot of Yoda's face. He has a serious but slightly weary expression, with his large, pointed ears visible on either side. The background is a soft, out-of-focus brownish-gold color.

[*Yoda*: No more training you require.
Already know you that which you need.]



The need to
make changes
is not always
this obvious.





Thank You for Shopping with Us!

PARKING
\$350 FINE





Take-Aways

THANK YOU!

t-tobin@neiu.edu

