

**AWARE
UPDATES
AND
DATA VIEWS
2020**



eduphoria!

DATA YOU NEED *AND THE* FUEL TO GET THERE



As Educators, we understand the importance of time-savers when it comes to data views. There are unlimited options, yet so little time.

To help, we have compiled a quick list of some of our **New Aware Data View Recipes and 2020 Aware Updates.**

And because we all love a good Campus Pot Luck, we've also compiled a list of some of our **Favorite Eduphorian Recipes.**

Data Fuel and Human Fuel: It's a win-win!

TEACHER EDITING DATA VIEWS IN AWARE

The screenshot displays the 'Aware' software interface. On the left, a vertical navigation menu includes 'Analyze', 'Assessments', 'Item Bank', and 'Students'. The 'Assessments' section is expanded, showing a list of tests such as 'MATHB Period 01 (0165-9)', 'MATHB Period 03 (0165-6)', 'MATHB Period 04 (0165-1)', 'MATHB Period 05 (0165-14)', 'MATHB Period 06 (0165-2)', 'MATHB Period 06 (01651-1)', 'MATHB Period 07 (0165-3)', 'Monitor Lists', 'All My Students', 'Wellness Checks', 'Teacher Rubrics', 'District Based Assessments (DBA)', 'Retired Assessments (to Be Removed)', 'Campus Based Assessments (CBA)', 'N/A', 'English Language Arts', 'Mathematics', 'Reading', and 'Other Sources'. The main content area is titled 'Test Available' and includes buttons for 'Export to Excel', 'Export to PDF', 'Edit', and 'Add to Monitor List'. Below these buttons is a 'Search Data' field. The 'Student Scores' section is active, showing a grid of test results. A message states: 'Drag the tables from the left to the right that you want to see in this view. You can select as many tests as you want.' A search list on the right side of the 'Student Scores' area includes 'Wellness Checks', 'Teacher Rubrics', 'District Based Assessments (DBA)', 'Retired Assessments (to Be Removed)', 'Campus Based Assessments (CBA)', 'STAAR Test', 'STAAR A Test', 'STAAR L Test', 'STAAR Modified Test', 'TELPAS/RPTE Test', 'Interim Assessments', 'Istation ISIP Reading', 'Teacher Test', and 'Other Sources'. The top right of the interface shows the 'CMS - 8 Science - Unit 03 - 2018/2019' context.

Teachers can now edit Data Views in Aware. They can compare multiple tests, choose custom, data fields, and use demographic summaries. Teachers can build and save these views for their personal use.

NOTE: Teacher Editing must be enabled in your Aware Configuration Settings.

EASY SAUSAGE BALLS

Ingredients:

- 2 Cups Bisquick Baking Mix
- 1 Pound of Ground Sausage
- 1 Cup Grated Cheddar Cheese

Directions:

Preheat oven to 350. Mix all ingredients in a large mixing bowl. Shape mixture into walnut sized balls. Bake for 20-25 minutes.



BUILDING RUBRICS IN AWARE

Edit Item

Title *

Recognize Components of Atoms

Description

Students will complete tasks 1-3 on the Unit 1 Success Plan - Structure of an Atom

- 4 LEVELS +

Level 1

Level Name *

Foundation (6.SA)

Level Descriptor

The student can use various stimuli to correctly differentiate atoms and compounds.

Level 2

Level Name *

Emerging (8.SA)

Level Descriptor

The student can describe one or two components of 2 or fewer subatomic particles, and may need to reference visual supports or other resources.

Level 3

Level Name *

Developing (8.SA)

Level Descriptor

The student can independently describe two or more components of electrons, protons, and neutrons.

Rubrics in Aware are HERE!

Teachers and campus or district level administrators can now build rubrics in Aware. The data gathered from rubric based activities can be compared side-by-side with standard assessment data.

SOPAPILLA CHEESECAKE BARS

Ingredients:

2 Cans (8 ounce each) Pillsbury Refrigerated Crescent Rolls
2 Packages (8 ounce each) Cream Cheese, softened
1 1/2 Cups Sugar
1 Teaspoon Vanilla
1/2 Cup Butter, melted
1 Tablespoon Ground Cinnamon

Directions:

Preheat oven to 350. Unroll 1 can of dough. Place in bottom of ungreased 13"x9" baking dish. Stretch to cover bottom of dish, firmly pressing perforations to seal. In mixing bowl, beat cream cheese and 1 cup of the sugar until smooth. Beat in vanilla. Spread over dough in baking dish. Unroll second can of dough. Firmly press perforations to seal. Carefully place on top of cream cheese layer. Pinch seams together. Pour melted butter evenly over top. Mix remaining 1/2 cup sugar with the cinnamon, and sprinkle evenly over butter. Bake 30-35 minutes or until bars appear set. Cool slightly, about 30 minutes before slicing.



ANALYZING TIME SPENT ON AN ONLINE ASSESSMENT

Student Scores - 043 Released 8th Math Mock 0915 ONLINE

Tests Columns Summarize

Drag the columns from the left that you would like to see for this test

Click Here to Search

Columns

- Student Information
- Demographics
- Administration Information
- Scores
- Online Administration**
 - Elapsed Time
 - Active Time
- Local Online Supports
- Reporting Categories
- Learning Standards
- Responses
- Categories
- Monitor Groups
- Student Forms

MS21 1120 SS08						
Approaches GL	Meets GL	Masters GL	Date Taken	Elapsed Time	Active Time	
	No	No	No	10/20/20	12:11	12:11
	Yes	Yes	No	10/20/20	9:53	8:19
	Yes	No	No	10/20/20	14:47	14:47
	No	No	No	10/20/20	0:42	0:42
	No	No	No	10/20/20	17:08	17:09
	Yes	Yes	Yes	10/20/20	9:11	8:35
	No	No	No	10/20/20	19:14	19:14
	Yes	Yes	No	10/20/20	10:57	9:29
	Yes	Yes	Yes	10/20/20	18:15	12:56
	Yes	Yes	Yes	10/20/20	45:02	12:31
	No	No	No	10/20/20	8:19	8:07
	No	No	No	10/20/20	35:55	28:55
	Yes	Yes	Yes	10/20/20	36:56	36:55
	Yes	No	No	10/20/20	11:56	11:55
10	50%	No	No	10/20/20	34:10	34:01
16	80%	Yes	Yes	10/20/20	12:07	12:07
14	70%	Yes	Yes	10/20/20	28:27	28:26

1. Open an assessment on the **Analyze Tab**.
2. Click **Edit**.
3. Open the **Columns Tab**.
4. Open the **Online Administration** folder.
5. Drag and the drop **Elapsed Time** and **Active Time** fields into the selected fields list.
6. Click **Update**.

NOTE: **Elapsed Time** indicates how long the test window was open. **Active Time** indicates how long the student was actively participating in the assessment window.

GAIL'S EGG WHITE BITES

Ingredients:

- 1 Carton of Egg Whites (16oz)
- 1/2 Cup Crumbled Bacon
- 1 Cup Grated Cheddar Cheese

Directions:

Preheat oven to 350. Grease a 12 count muffin tin. Whisk egg whites slightly. Pour egg white in equal portions into muffin tin. Sprinkle crumbled bacon and cheddar on top. Bake for 25-30 minutes or until egg is set. Remove from tin and store in fridge until ready to eat.



ANALYZING WITH EMBEDDED SUPPORTS

The screenshot shows the 'Columns' tab of an assessment analysis tool. On the left, a list of columns is available for selection. The 'Local Online Supports' folder is highlighted with a green box, and an orange arrow points to the 'Spelling Assistance' and 'Text-to-Speech' options within it. On the right, a table displays the current column configuration and associated data for various assessment items.

Drag the columns from the left that you would like to see for this

Click Here to Search

- Columns
- Student Information
- Demographics
- Administration Information
- Scores
- Online Administration
- Local Online Supports**
 - Spelling Assistance
 - Text-to-Speech
 - Spanish
- Reporting Categories
- Learning Standards
- Responses
- Categories
- Monitor Groups
- Student Forms

42 Raw Score
42 Percent Score
ab Approaches GL
ab Meets GL
ab Masters GL
12 Date Taken

	Percent Score	Spelling Assistance	Text-to-Speech
6	30%	No	Yes
14	70%	No	No
13	65%	No	No
3	15%	No	No
9	45%	No	Yes
19	95%	No	No
6	30%	No	Yes
14	70%	No	No
16	80%	No	No
12	60%	No	No

Approaches GL	Meets GL	Masters GL	Date Taken	Spelling Assistance	Text-to-Speech
55.03%	41.42%	13.02%	10/20/20	0.89%	11.24%
46.45%	32.7%	10.43%	10/20/20	0%	12.8%
100%	50%	0%	10/20/20	0%	0%
75%	75%	25%	10/20/20	0%	0%
44.44%	37.04%	11.11%	10/20/20	0%	7.41%

1. Open an assessment on the **Analyze Tab**.
2. Click **Edit**.
3. Open the **Columns Tab**.
4. Open the **Local Online Supports** folder.
5. Drag and the drop the desired embedded supports fields into the selected fields list.
6. Click **Update**.

FIG AND CREAM CHEESE TURNOVERS

Ingredients:

- 8 Ounce Cream Cheese, softened
- 3 1/2 Tablespoon Granulated Sugar
- 1/2 Teaspoon Lemon Juice
- Fig Preserves (12 ounce is plenty)
- 1 Package Puff Pastry (package should contain 2 sheets of puff pastry), thawed according to package directions.
- 1 Egg
- 1 Tablespoon Water

Directions:

Preheat oven to 375. Place parchment paper on baking sheets in preparation to bake. Beat together cream cheese, sugar and lemon juice; set aside. Beat egg and water in small bowl; set aside. Lay out one sheet of puff pastry on a lightly floured surface. Using a rolling pin, gently roll out each side of the pastry so that it has thinned a bit (you should gain another 1/2" or so on all sides). Cut sheet until 9 equal squares. On each square, place about 2 tsp. of the sweetened cheese mixture in the middle. Then place 2 tsp. of fig jam over the cheese. Fold pastry in half so that a triangle is formed, gently squeezing the filling to distribute a bit to the sides of the pastry. Seal pastry by crimping with the tines of a fork. Place turnovers on baking sheet. Brush lightly with egg mixture. Bake 15-20 minutes or until golden brown. Remove from oven and let cool prior to serving.



STUDENT SCORE SUMMARY FOR ONLINE TESTS

GENERAL QUESTIONS LAYOUT TEST KEY **ADMINISTRATION**

Status: Pending +

SHARE A COPY SHARE WITH TEAM RESCORE DELETE ANSWER SHEET CLEAR ANSWER SHEET

Online Testing

Testing Style: Interactive Bubble Sheet Only

Student Login URL: <https://www.schoolobjects.com/ksawq/OnlineTesting?org=AA5-2924380E-53A>

COPY TO CLIPBOARD

Calculator Settings: Calculator Disabled

Student Summary Setting: Enable students to view submitted responses

Score Summary

You answered 1 out of 11 questions correctly. 2 questions will be graded later.

Click on a question number to review the question.

Correct Incorrect Teacher Graded Ungraded



REVIEW ALL ANSWERS EXIT TEST

Students testing online can now receive a summary of their performance once their test has been submitted. The summary report can be enabled at any point during the administration window. Students can log in and view the performance summary at any time during the administration window.

NOTE: The summary Report must be enabled under the Test Type and must be turned on for the individual assessment.

MEXICAN CORN DIP

Ingredients:

3 (11 ounce) Cans MexiCorn (sweet corn & diced red and green peppers), drained
1 (7 ounce) Can Chopped Green Chiles
1 (6 ounce) Can Chopped Jalapeno Peppers, drained
1/2 Cup Green Onion, chopped
1 Cup Mayonnaise
1 Cup Sour Cream
1 Teaspoon Pepper
1/2 Teaspoon Garlic Powder
1 (16 ounce) Package Shredded Sharp Cheddar Cheese
2-3 Bags Fritos Scoops Corn Chips

Directions:

In a large bowl, mix all ingredients except chips. Chill two hours or overnight. Serve with Frito Scoops corn chips.



TESTING TOOLS FOR ALL STUDENTS

Notepad for Students

Students can now send a note to their teacher while taking a test. The note is immediately available for the teacher to view in the proctoring window and can be viewed during the entire administration window.

Search Vocabulary Test
Last automatically refreshed at 3:05:20 PM

TESTS AVAILABLE ONLINE TEST PROCTORING CLEAR FILTER COPY STUDENT LOGIN URL

Homeroom 403 - Period 2

Spanish Vocabulary Test STOP ALL

22 Tests (18 Not Started, 1 Available, 1 In Progress, 2 Completed)

Hide Students

Select All

Student Name	Subject(s)	Status
Preston Clayton Alvares	None	Not Started
Jaden Lee Britton	Text to Speech	Inactive
Kyle Walker Burgess	Text to Speech, Speech	In Progress

Colored Overlay

Any student can choose a color schematic for their testing window. Colored overlays decrease visual strain and can improve reading fluency and comprehension.

Color Theme

Select a color theme by clicking one of the following buttons:

DEFAULT	WHITE ON BLACK
RED ON WHITE	WHITE ON RED
GREEN ON WHITE	WHITE ON GREEN
BLUE ON WHITE	WHITE ON BLUE
BLACK ON YELLOW	YELLOW ON BLACK
BLACK ON GRAY	GRAY ON BLACK

Question Guide

Helps students track progress on their assessment.

Question Guide

There are 5 unanswered items. Click on a question number to review the question.

Flagged for Review (2)

5 8

Unanswered (3)

1 4 7

Answered (5)

2 3 6 9

Strikethrough/Eliminate Answer Choice

4. An element occurs naturally as a diatomic gas. This element is most likely found in which section of the diagram?

- 4
- 2
- 3
- 1

CLEAR ALL

Flag a Question for Review

Answer

MONKEY BREAD

Ingredients:

- 3 (12 ounce) Packages Refrigerated Biscuit Dough (I like flakey layers dough)
- 1 Cup White Sugar
- 2 Teaspoon Ground Cinnamon
- ½ Cup Margarine
- 1 Cup Packed Brown Sugar

Directions:

Preheat oven to 350. Grease a 9 or 10 inch tube/Bundt pan. Mix white sugar and cinnamon in a plastic bag. Cut biscuits into quarters. Shake 6 to 8 biscuit pieces in the sugar cinnamon mix. Arrange pieces in the bottom of the prepared pan. Continue until all biscuits are coated and placed in pan. In a small saucepan, melt the margarine with the brown sugar over medium heat. Boil for 1 minute. Pour over the biscuits. Bake for 35 minutes. Let bread cool in pan for 10 minutes, then turn out onto a plate. Do not cut! The bread just pulls apart.



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