

AWARE DATA VIEWS



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 our **Top Aware Data View Recipes.**

And because we understand the impact of a quality meal, we also compiled a list of our **Top Eduphorian Meal Recipes.**

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

TIFFANY'S CREAM CHEESE CHICKEN CHILI

TIFFANY CARROLL - EDUPHORIA BUSINESS OFFICE MANAGER

Ingredients:

- 2 chicken breasts
- 1 can Ro-Tel tomatoes (undrained)
- 1 can corn (undrained)
- 1 can black beans (drained and rinsed)
- 1 t. cumin
- 1 t. onion powder
- 1 T. chili powder
- 1 packet ranch dressing mix
- 1 pkg cream cheese

Seasonings to taste- pepper, garlic powder, salt, garlic salt

Directions:

Place chicken in the bottom of the crock pot. Add Ro-Tel, corn, black beans, spices, and ranch dressing mix and stir. Add cream cheese on top (do not stir). Cook on low for 6-8 hours. About 30 mins before serving, stir cream cheese into chili. Serve alone, over rice or over Fritos



VIEW MULTIPLE YEARS OF STAAR PERFORMANCE

The screenshot shows a software interface with a dropdown menu open. The menu items are: "With Average Results", "With Subject Results", "As a Cohort", "As a Cohort, Looking Back", "For Longitudinal Analysis", "For Longitudinal Analysis, Looking Back" (highlighted in blue), and "With Average Results". Below the menu, there is a checkbox labeled "Summarize Selected Tests" which is checked and circled in orange. To the left of the checkbox are buttons for "Clear", "Hide", and "Unhide".

1. Click **Edit**.
2. Select the **Tables Tab**.
3. Check the **Summarize Selected Tests** box at the bottom right.
4. Choose the **For Longitudinal Analysis Looking Back** option by highlighting it.
5. Click **Update**.

The data shown will be the performance of the students on the same subject and Grade level test for multiple years.

ED'S EXCEPTIONAL ENCHILADA SOUP

DR. ED CUNNINGHAM - EDUPHORIA PRODUCT MANAGER

Ingredients:

2 lbs ground beef, browned and drained
4 cups beef broth
2 cans (14 oz) diced tomatoes, not drained
1 can (28 oz) red enchilada sauce
1 can charro beans, not drained
Alternate option: black beans, drained
1 can corn, drained
2 cloves minced garlic
1 tbsp cumin
1 tsp dried oregano
Salt and pepper to taste
Onion to taste
Various bell peppers to taste
I like to use red, yellow, and orange

Directions:

With love in your heart, combine all ingredients in a crockpot for 4 hours on high or 8 hours on low

Garnish options:

Fried corn tortilla strips
Shredded Cheese
Sour cream
Fried tortilla strips
Avocado slices



COMPARE STUDENT GROUPS' STAAR PERFORMANCE OVER TIME

1. Click **Edit**.
2. Select the **Tables Tab**.
3. Check the **Summarize Selected Tests** box at the bottom right.
4. Choose the **As a Cohort Looking Back** option by highlighting it.
5. Click **Update**.

The data shown will be the performance of the students on the subject selected at previous grade levels.

← Clear ■ Hide + Unhide



Summarize Selected Tests

With Average Results
With Subject Results
As a Cohort
As a Cohort, Looking Back
For Longitudinal Analysis
For Longitudinal Analysis, Looking Back
With Average Results ▼

CHRISTINE'S BREAKFAST BLACK BEANS

CHRISTINE SMITH - EDUPHORIA QA ANALYST

Ingredients:

1 can (15oz) black beans
1 cup salsa of choice
1.5 tsp chili powder
1 tsp ground cumin
1 tbsp minced garlic
Salt & pepper to taste

Optional:

Lime Juice

Cilantro

Tortilla Strips

Avocado

Directions:

1. In medium saucepan, combine the non-optional ingredients.
2. Simmer 5-10 min.
3. Add in lime juice or cilantro if desired and simmer for another minute or two.
4. Remove from heat
5. Partially mash beans.

Serve with Scrambled Eggs, Avocado and Tortilla Strips if desired.



SUMMARIZE LEARNING STANDARD PERFORMANCE ON MULTIPLE ASSESSMENTS

The screenshot displays the 'Summarize' interface. At the top, there are tabs for 'Tables', 'Columns', and 'Summarize'. Below the tabs, a list of assessments is shown, including '2019-2020 6th Grade Math DSA', 'CHI 6th Math - Unit 1 - 2019-19', and 'CHI 6th Math - Unit 2 - 2019-2019'. A search box on the left allows filtering by 'Columns', 'Student Information', 'Demographics', 'Administration Information', 'Scores', 'Reporting Categories', 'Learning Standards', 'Responses', 'Categories', 'Monitor Groups', and 'Student Forms'. The 'Learning Standards' category is highlighted, and 'All Learning Standards' is selected. A blue arrow points from the 'Learning Standards' category to the 'All Learning Standards' selection. On the right, a dropdown menu is open, showing options like 'With Average Results', 'With Subject Results', 'As a Cohort', 'As a Cohort, Looking Back', 'For Longitudinal Analysis', 'For Longitudinal Analysis, Looking Back', and 'With Average Results'.

1. Click **Edit**.
2. Select the **Tables Tab**.
Choose multiple local assessments.
3. Check the **Summarize Selected Tests** box at the bottom right.
4. Choose the **With Subject Results** option by highlighting it.
5. Under the **Tables Tab**, clear the default fields & choose the **All Learning Standards** field from Learning Standards Folder.

BLAKE'S SOUTHERN PECAN PRALINES

BLAKE HALLER - EDUPHORIA MARKETING DIRECTOR

Ingredients:

1.5 cups brown sugar
¾ cup granulated sugar
6 Tbsp butter
½ evaporated milk
2 cups pecans (local and fresher the better!)
½ tsp salt 1 tsp vanilla extract
1 Tbsp Bourbon (optional)

Things to Note:

The stirring stage is VERY important and the key to making a good Southern praline! Keep stirring until it's thick and grainy. If it's still liquidy, it's NOT READY! Also recommended, calibrate your candy thermometer before you begin to account for things like weather change, humidity in the house, etc. Candy can be finicky, but the reward is SO worth it for these homemade treats!!

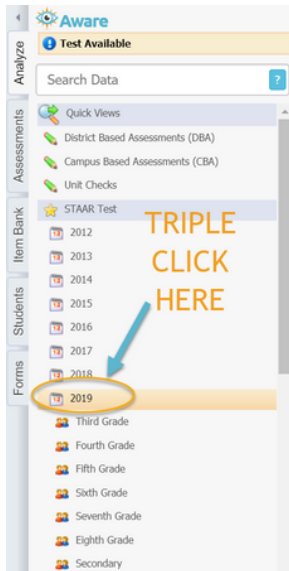
**For big Southern family get-togethers, double the recipe. Trust me, you'll thank me!

Directions:

Line 2 baking sheets with a silicone baking mat or parchment paper sprayed lightly with cooking spray. In a large saucepan, combine sugars, butter, milk, pecans, and salt. Cook over medium heat, stirring constantly until the mixture reaches 238 degrees or "softball" stage. Remove from heat and stir in vanilla and (optional) Bourbon. Stir the mixture rapidly, and keep stirring until the mixture thickens slightly and becomes cloudy and grainy. The pecans should be floating in the mixture and should no longer sink to the bottom. Spoon out the mixture onto the prepared pans, working quickly before the candy sets. Allow pralines to cool completely before removing from baking sheets.



THE TRIPLE CLICK (OLDIE, BUT A GOODIE)



1. **Triple Click** allows you to summarize all STAAR assessments taken for a year, grade level, or subject for a campus or district.

Its a thing of simplicity and beauty!

PAIGE'S FABULOUS CHICKEN SPAGHETTI

PAIGE PARKER - EDUPHORIA PROFESSIONAL LEARNING COACH

Ingredients:

Whole chicken (2-3 pounds)
2 green peppers, chopped
3 onions, chopped
1 cup celery, chopped
2 cloves garlic, chopped
1 1/2 Tablespoon Accent
1 can Ro-Tel tomatoes
1 or 2 small cans diced tomatoes
1 can tomato juice (just pour over the top after everything is put together)
1 pkg. Lipton Chicken Noodle Soup mix (dry)
1 lb. Velveeta Cheese, grated 16 oz.
Spaghetti noodles
small jar stuffed green olives

Directions:

Cook and debone chicken, save liquid...skim off fat. Cook spaghetti noodles for 8 minutes. (they will cook more when added to the other ingredients) Cook peppers, onions, garlic and celery in chicken stock for 20 minutes. Add Accent, Rotel, diced tomatoes and soup mix and cook for 45 minutes. Add between 1/2 cup - 1 cup sliced green olives. Add cut up chicken, Velveeta and spaghetti and cook just long enough to heat everything. Pour into a large pyrex dish. Best served the next day after flavors have had a chance to meld.

Preparation Time: couple of hours - can be broken into stages (cook chicken one day & prepare casserole the next)

NOTE: You can buy a rotisserie chicken and canned chicken stock to save some time.



SUMMARIZE WITHIN SUBPOPS

Tables Columns Summarize

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

Click Here to Search

- Summary Fields
- Student Information
- Demographics**
 - Grade Level
 - DOB
 - Gender
 - Ethnicity
 - Economic Disadvantage
 - Economic Disadvantage Category
 - Title I Part A
 - LEP
 - Bilingual
 - ESL

Gifted Talented

Gender

1. Click **Edit**
2. Select the **Summarize Tab**
3. Open the **Demographics Folder**
4. Choose a specific population by dragging and dropping to **right**. Then choose another demographic to summarize with by dragging it to the **far right** and dropping. The second selection should be indented

TIM'S COLORADO PORK GREEN CHILI

TIM SMITH - EDUPHORIA CO-FOUNDER AND CHIEF TECHNOLOGY OFFICER

Ingredients:

1 pound diced pork
1/4 cup cooking oil
1 tablespoon ground cumin
1 1/2 tablespoons dark chile powder
1 1/2 tablespoons dried oregano
1 tablespoon garlic powder or 2 cloves garlic, crushed
1 medium onion, diced
32 ounces chicken broth
1 can (32 ounces) whole tomatoes
1 tablespoon tomato paste
5-6 fresh roasted green chiles or 2 cans diced green chiles
3-5 jalapeño peppers, diced with seeds (remove seeds to bring down the heat)
Flour or Corn Tortillas
Shredded cheese

Directions:

Brown pork on all sides in oil over medium high heat. Add cumin, chile powder, oregano, garlic powder, onion and broth. Bring to boil, reduce heat and simmer, covered, for 1 hour. Crush tomatoes with a potato masher in a large bowl. To tomatoes and their juice, add tomato paste, green chiles and jalapeños. Combine tomato and pork mixtures. Bring to boil, reduce heat and simmer 2 hours (or place in a slow cooker up to 8 hours), until pork is very tender. To thicken the chili, mix a small amount of cornstarch or flour with some water. Slowly add the cornstarch mixture, stirring after it's added. Give it 5 minutes and then check the thickness. Serve with warm tortillas and shredded cheese.



BEYOND TESTS: MEASURING DATA ON MULTIPLE TYPES OF ASSESSMENT

The screenshot displays the 'Aware' software interface. On the left, there are two panels: 'General Information' and 'Student Growth Goal'. The 'General Information' panel shows the 'Portfolio Name' as 'Student Growth Goal 1: Identifying Patterns of the :'. The 'Description' states: 'These goals for growth were identified by analyzing performance on 2 previous years of local benchmarks and unit assessment as well as performance in this area of students on the grade 5 Science STAAR.' The 'Student Growth Goal' panel shows an 'Attached Goal' with a description: 'Students will identify patterns of the sun, earth, and moon system'. Below this is a blue button with a plus sign and the text 'ATTACH GOAL'. The main area on the right shows a list of 'Milestone Name' items. The first item is 'Sun Earth and Moon Systems Lab/Key Understanding: P'. Below this, there are two assessment result cards. The first card has a 'Label' of 'Limited' and a 'Descriptor' that reads: 'Students have little understanding of how light from the sun can cause shadows on earth. They can describe shadows on earth if provided examples, but have little understanding of how/why shadows change throughout the day.' The second card has a 'Label' of 'Proficient' and a 'Descriptor' that reads: 'Students understand that light from the sun causes shadows on the earth. They can provide examples of shadows changing throughout the day without help from the teacher.'

Now you can use Aware to measure the things you do everyday in the classroom.

Student Portfolios are now available in Aware

For more details email traning@eduphoria.net or visit our help section on Student Portfolios.

TRAINING ROADSHOW

VS

ESC USER CONFERENCES



OVERVIEW

In-depth product training where educators can become confident using the Eduphoria Suite - All for less than \$100.



CONTENT

Deep dive workshop sessions designed to give hands-on training on popular topics in Eduphoria. You can expect sessions on lesson planning, data analysis, system management and more!



BENEFITS

CPE Credits will be awarded for each session! In addition, educators will enhance their Eduphoria skills making them more productive and successful at the district.



AUDIENCE

District Leaders, Campus Leaders, Instructional Support Staff and Teachers



OVERVIEW

Complimentary conference offered by your local Educational Service Center to learn what's working for other districts in your area when it comes to Eduphoria!



CONTENT

Micro-Sessions designed to motivate and empower educators to think outside of the box in their approach to professional growth, assessment design, data analysis and more!



BENEFITS

Educators will hear success stories, first-hand, from local districts and understand how to implement various practices to enhance success at their district. In addition, CPE credits will be awarded for each session!



AUDIENCE

District Leaders, Campus Leaders, Instructional Coaches, Lead Teachers and Campus Influencers

COULD I BENEFIT FROM ATTENDING BOTH?

ABSOLUTELY!

In fact, we recommend it.

Product Training + Best Practices = Increased Success

eduphoria!

TAILORED TRAINING FOR YOUR TEAM



ONSITE

Schedule a trainer to visit your district & provide custom hands-on training for groups of any size



ONLINE

Enhance your skillset without leaving your desk through customized training web calls



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TRAINING@EDUPHORIA.NET

The background is split diagonally from the top-left to the bottom-right. The upper-left portion features a pattern of parallel teal lines of varying shades, creating a striped effect. The lower-right portion is a solid, darker teal color.

eduphoria!

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