



The AssessNews

Volume 1, Issue 2

April 15, 2025

31 days until
Graduation!

Assessment in Action

Cocurricular

- Student Surveys
⇒ 5 of 8 completed
- Cocurricular leader surveys
⇒ 3 of 7 completed
- Data Compiled & Reviewed
⇒ 3 of 8 completed
- Action Steps planned for 2025-2026
⇒ 1 of 8 completed

CTE

- Data collection happening Fall 2024—Spring 2026 (can start summarizing from Fall semester now!)
- Curriculum Maps—AAS & Cert
⇒ 20 of 24 AAS submitted
⇒ 19 of 22 Cert submitted

Gen. Ed.

- Curriculum Maps—AA & AS
⇒ 7 of 7 AA submitted!
⇒ 16 of 18 AS submitted
- Fall 2025—planning for course assessment

"Assessment does not stand outside teaching and learning but stands in dynamic interaction with it."

Cocurricular Assessment

With the first year of cocurricular assessment nearly complete, we wanted to give an update on the successes we have seen.

- 7 of 8 Action Plans were submitted this past fall. These provide the cocurricular leaders an opportunity to document what their plans are for the upcoming academic year. They can identify ways they plan to address the five cocurricular themes—teamwork, leadership, diversity, community, and career preparedness.
- Once the season is complete (or academic year), students complete a self-assessment survey ranking themselves on various statements related to the same five themes. In most cases we had the leaders (coaches) fill out the same surveys with their rankings for each participant. The other option is to use a student focus group to collect data. Once this data is collected, Linda and I run an analysis of the data comparing different means, standard deviations, and look to see if there are any statistically significant differences between the student results and the leader results.
- After the analysis is complete, we meet with and provide a summary for the leader. This gives all of us an opportunity to look at the data and understand where any discrepancies may be. It also allows us to brainstorm for ways to improve for the next year. The leader then uses that brainstorming to create action plan steps to work toward those improvements.
- So far, we have one sport that has completed the entire process (yeah Val for having the early season and being our guinea pig), and the basketball and hockey teams are currently completing surveys, which will then be followed up by baseball, softball, and clay target.

Assessment Spotlight—Assessment Tools

There are a variety of assessment tools to gather meaningful insights into student learning, each serving a unique purpose. Here are a few commonly used tools:

Quizzes & Tests – Traditional but effective, these tools provide structured evaluations of student knowledge. They can be used for both formative (quick checks) and summative (final exams) assessments. You can even do pre and post testing to show growth over a semester.

Rubrics – Used to evaluate projects, presentations, and written work, rubrics provide clear criteria for grading while giving students a roadmap for success.

Exit Tickets – A quick and easy formative tool, exit tickets allow students to summarize what they learned at the end of a lesson, helping teachers gauge understanding.

Portfolios – A collection of student work over time, portfolios showcase growth and development, making them ideal for performance-based assessments.

Peer & Self-Assessment – Encouraging students to evaluate their own or their peers' work fosters reflection, critical thinking, and accountability.

Using a mix of these tools ensures a well-rounded approach to assessment, ultimately supporting student learning and growth.

A-Team Summer Sippers—Enjoy!

Listen Linda Lemonade

By the glass:

- 3/4 C or 6 oz lemonade
- 1/4 C or 2 oz gin
- Fresh mint or basil for garnish

Shake and serve over ice

By the pitcher:

- 6 C lemonade
- 2 C gin
- Fresh mint or basil for garnish

Pour over ice

Feeling fancy? Sugar rim the glass!

Low calorie version? Use SF lemonade (like Crystal Light)

Feeling bubbly? Sub in 1/4 C sparkling water or sprite for 1/4 C lemonade

Summer Sangria

- 3 C mixed sliced fruit—fresh or frozen (strawberries, peaches, oranges, raspberries are amazing)
- 1/4 C granulated sugar
- 1/4 C Triple Sec or other orange liqueur
- 750 ml bottle Pinot Grigio
- 2 C Sprite, 7-Up, or Club Soda

Add the fruit to a large pitcher. Sprinkle sugar on top and use a wooden spoon to stir and muddle together until sugar starts to dissolve into the fruit.

Add the Triple Sec and wine. Stir.

Refrigerate for at least 2 hours.

Just before serving, add the Sprite, 7-Up, or Club Soda.

Strawberry Rhubarb Slush

- 8 C chopped rhubarb
- 4 C chopped strawberries
- 2 C water
- 2 C granulated sugar
- 1—3oz pkg strawberry gelatin
- 1/2 tsp fresh lemon juice

Cook rhubarb and water over medium heat until very soft, stirring occasionally.

Add remaining ingredients. Stir until sugar and gelatin dissolve.

Add 2 C of vodka and 1 C orange liqueur

Freeze until slushy.

Serve with 7-up, Sprite, or Ginger Ale!

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NDSU Teaching & Learning Conference

https://www.ndsu.edu/otl/workshops_events/teaching_learning_conference/

Cost: \$0

Virtual or In-Person

Apply for Professional Development funds to cover travel expenses if you wish to attend in person!

Take a look!

The Assessment webpage has a new look! Thank you Jo for seeing our vision!

<https://www.dakotacollege.edu/about/assessment>