

Blackboard 

Assessing Student Learning



Anthology 

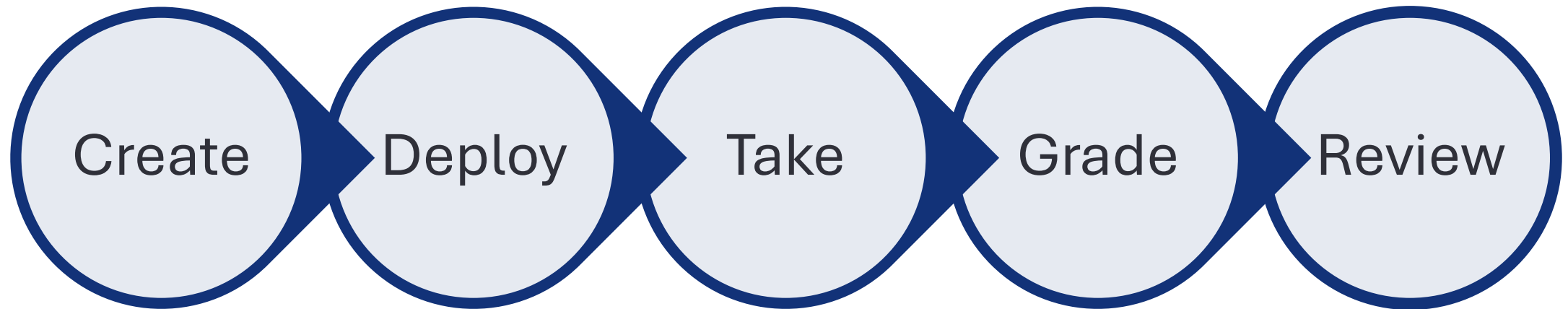
Agenda

- Explore various assessment types
- Generate a variety of tests and assignments
- Create a rubric for use with assessments
- Consider automated scoring and instructor-graded options
- Determine accommodations for specific students
- View a student submission workflow
- Review a sample instructor-grading workflow

Creating Assessments



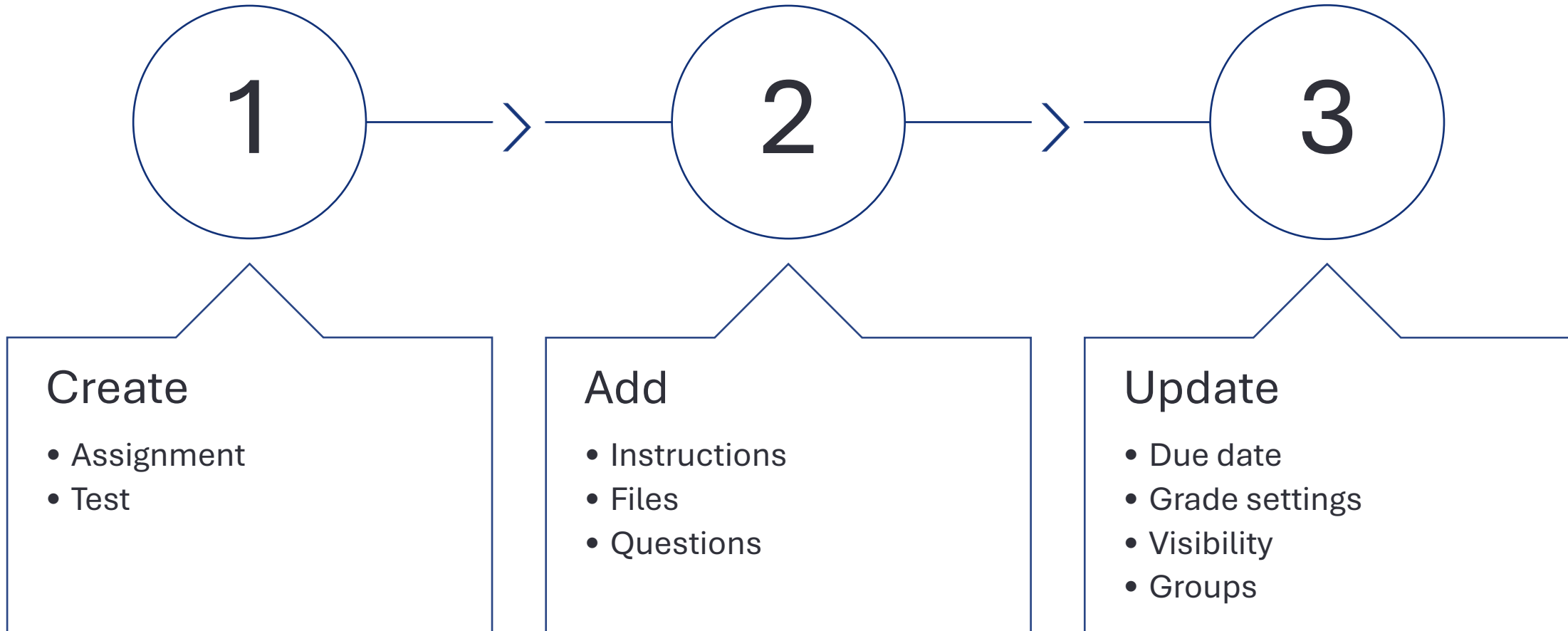
The Assessment Lifecycle



Benefits of Assessments

- Time-on-task
- Alternative assessment techniques
- Active learning
- Rubrics and examples
- Graded iterative review process

Creating Assessments Cycle





Submission Settings

M05.01 Organic Food Test

Test Settings

Details & Information

Due date

9/28/24  12:00 AM 

- No due date
- Prohibit late submissions
In progress attempts will be submitted automatically at the due date and time
- Prohibit new attempts after due date
Students can't start new attempts once the due date and time has passed
- Allow class conversations
- Collect submissions offline
You can't collect submissions offline because students have started their submissions


Presentation Options


- Display one question at a time
- Prohibit backtracking
- Randomize questions
- Randomize answers
- Randomize pages
 - Do not randomize first page


Accommodations

Roster

☰ ☰

 **Cathy Chu**
INSTRUCTOR ...


 **Tony Brown**
Student ...

 **Ava Taylor**
Student

- Accommodations
- Member information

Accommodations

Select accommodations for this student. When you create graded items, students with accommodations appear in the settings.

 **Tony Brown**
Student

- Due date accommodation**
Students with a due date accommodation never have their work marked late. When students with accommodations are in a group, all students in that group inherit the accommodation.
- Time limit accommodation**
Students with a time limit accommodation have more time to finish their work during timed assessments.

Assignments



Assignment Types



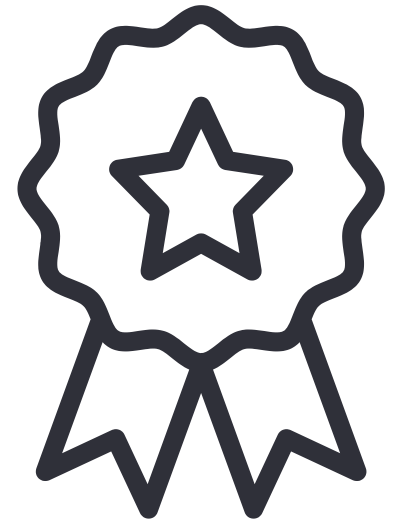


Reflection - Assignment

- What activities do you feel are most appropriate for the Assignment tool?

Assignment Instructions

- What do you want me to learn?
- Why am I learning this?
- What do I need to know or do to complete the assignment?
- How will I be graded?



Remember

- It's a good idea to set up the first assignment as a formative one: very few (or zero) points, and unlimited attempts.
- This allows students to gain familiarity with the mechanics of the assignment tool in a low- or no- stakes environment.



Assignment Settings

Healthy Eating Healthy Living


Developing a Healthy Eating Plan

Visible to students

Content and Settings Submissions (0) Student Activity

Instructions

Print



In this assignment, you will create a presentation to develop a personalized healthy eating plan. Imagine you are a nutritionist working with a client who wants to improve their diet. Begin by conducting an interview with the client to gather relevant information about their lifestyle, dietary preferences, and health goals. Based on the information obtained, create a customized healthy eating plan that includes recommendations for meals, snacks, and portion sizes. Incorporate elements such as a mock scenario, diagrams, and real-life experiences to enhance the effectiveness of your presentation. Explain the concept of balanced nutrition, the importance of different food groups, and strategies for maintaining a healthy diet. Your presentation should be informative, engaging, and tailored to your client's needs. Consider using visuals, clear explanations, and practical tips to ensure your client can easily follow the plan.

Assignment Settings

- Due date**
[Tomorrow](#)
[Thu Aug 22, 2024 11:59 PM \(MDT\)](#)
- Grade category**
[Assignment](#)
- Grading**
[Points](#) | [100 maximum points](#)
Post grades manually when assessment is graded. [Change grade posting setting.](#)
- Attempts allowed**
[1 attempt](#)
- Originality Report**
[Enable SafeAssign](#)

?

Grading & Submission Settings

Grading & Submissions

Grade category

Assignment

Attempts allowed

5

Grade attempts

Last attempt with a grade

Grade using

Points

Maximum points

50

Assessment grade

Post assessment grades automatically

Automatically posts the grade when the assessment is graded. The feature covers automatically and manually graded assignments, and tests with auto-graded question types. Turn the setting off if you want to manually control grade publication.

because students have started their submissions

Randomize pages

You can't change the randomize pages setting because students have started their submissions

Do not randomize first page

Formative Tools

Formative assessment

This is not automatically excluded from any grade calculations.

Display formative label to students

Grading & Submissions

Grade category

Assignment

Attempts allowed

2

Attempts to grade

Last attempt

First attempt

Last attempt

All attempts

Maximum points

50

Anonymous grading

Hide student names

Cancel Save

Enable Anonymous and Delegated Grading

- Fair grading
- Improved accountability
- Reduced unconscious bias

Grading & Submissions

Grade category
Assignment

Attempts allowed
1

Grade using
Points

Maximum points
100

Anonymous grading
 Hide student names

Evaluation options
 2 graders per student
You can't turn on parallel grading because delegated grading is turned on
 Peer review
You can't turn on peer review because student names are hidden

Delegated Grading
[Assign graders](#)

Assessment grade
 Best assessment grades automatically

Cancel Save

Module 1 Assignment: Buying Local Essay

Assignment Settings

Formative Tools

- Formative assessment
This is not automatically excluded from any grade calculations.
- Display formative label to students

Multiple Attempts

- Multiple submission
- Feedback per attempt
- Grade attempt options

Grading & Submissions

Grade category

Assignment ▾

Attempts allowed

2 ▾

Attempts to grade

All attempts ▾

Final grade calculation

Highest grade ▾

Average grade

Highest grade

Lowest grade

Maximum points

100

Anonymous grading

Hide student names



Create an Assignment

- Add an assignment.
- Make the assignment available beginning today and ending two weeks from today.
- Set the due date for one week from today.
- Give students two attempts.
- Make the assignment worth 12 points.

Rubrics



Key Benefits



DEFINE PERFORMANCE
CRITERIA



EVALUATE MORE
CONSISTENTLY



SPECIFY STUDENT
EXPECTATIONS



PROVIDE CONSTRUCTIVE
FEEDBACK

Creating a Rubric





Reflection - Rubrics

- Do you currently use rubrics for any of your grading?
- If not, do you think including rubrics would enhance your grading practices?



All Together – Create and Associate a Rubric

- Create a simple assignment.
- Create a percentage-based rubric with 4 grading criteria and 4 levels of achievement: Beginning, Developing, Satisfactory, Accomplished.
- Set the achievement levels to be worth 25%, 50%, 75%, and 100% respectively.

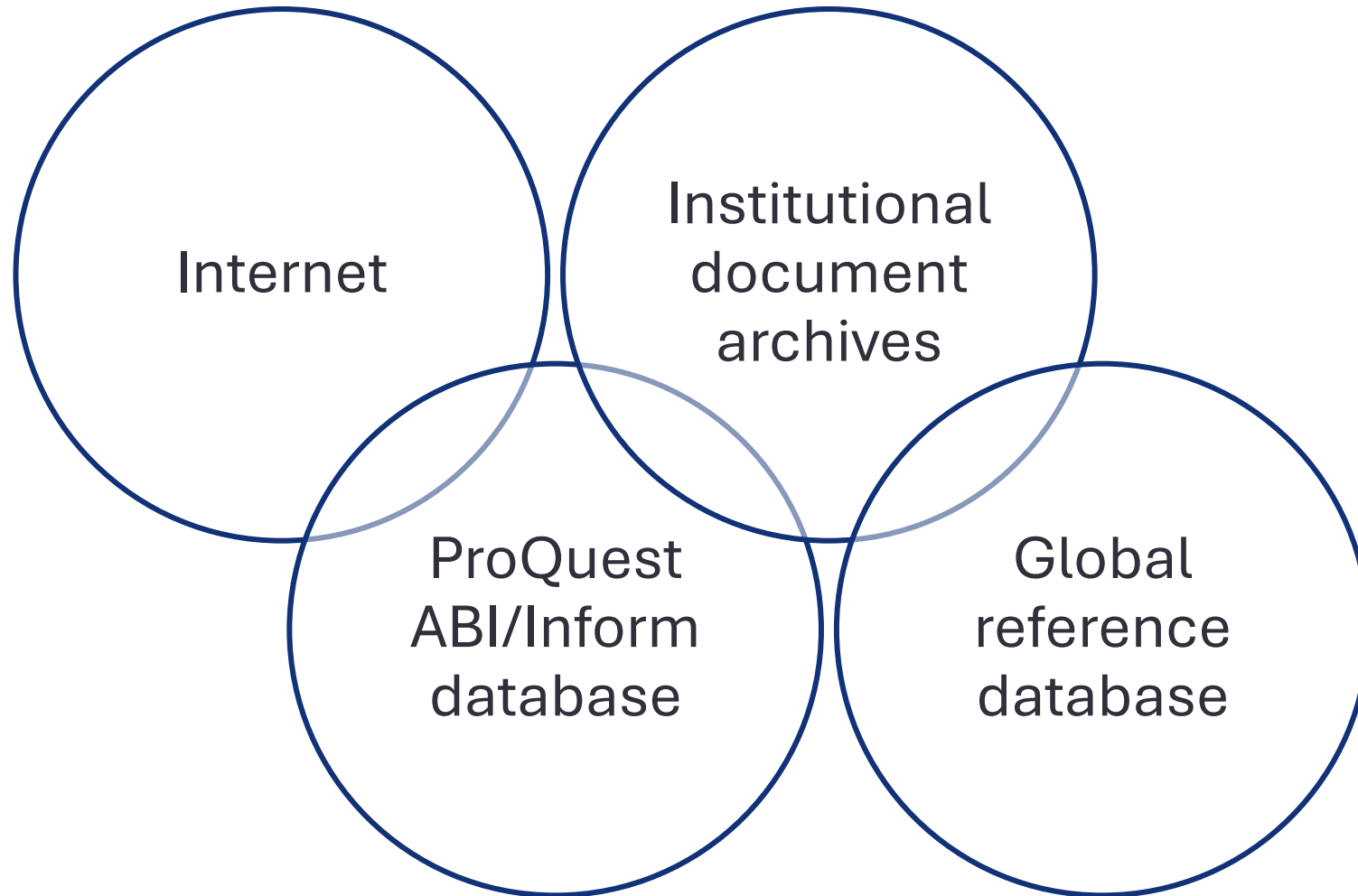
SafeAssign



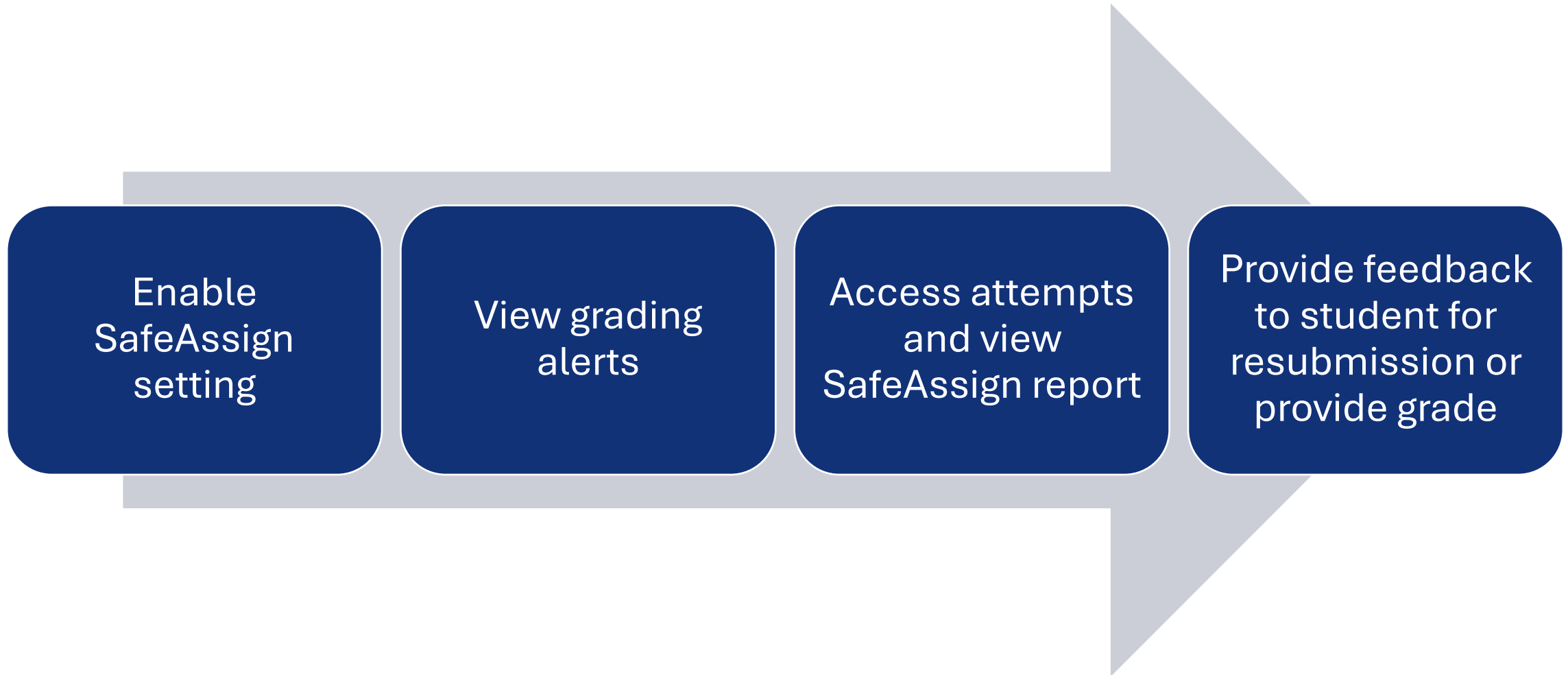
Preventing Plagiarism

- Explain plagiarism to your students
- Show students how to cite sources and the style to be used
- Create checkpoints on assignments
- Avoid using the same assignment in every class
- Require students to provide copies of references

SafeAssign Integration with Assignments




SafeAssign Workflow



SafeAssign Assignment Settings

Developing a Healthy Eating Plan

Assignment Settings

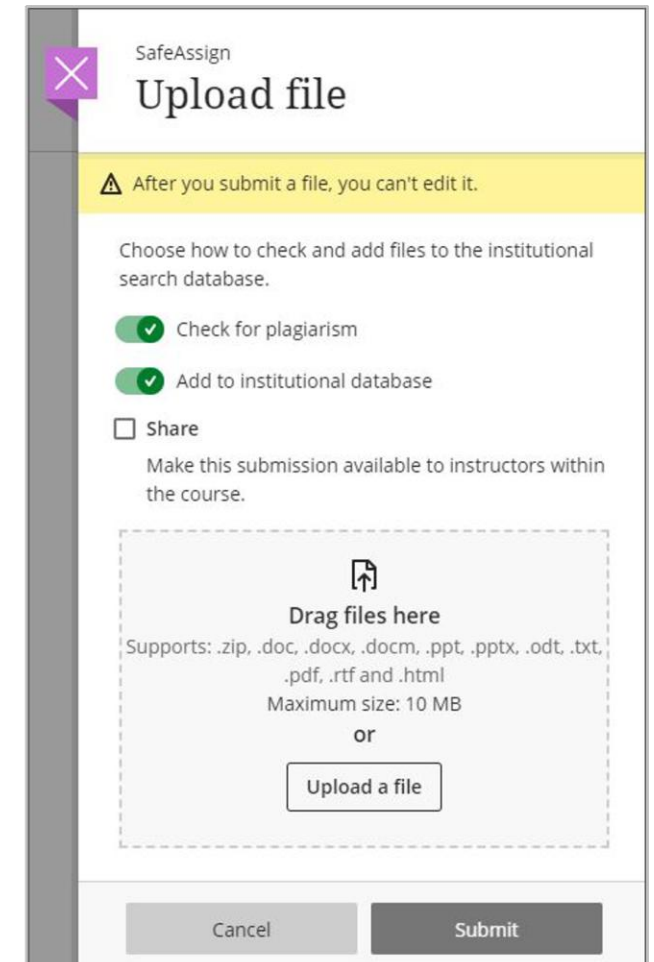
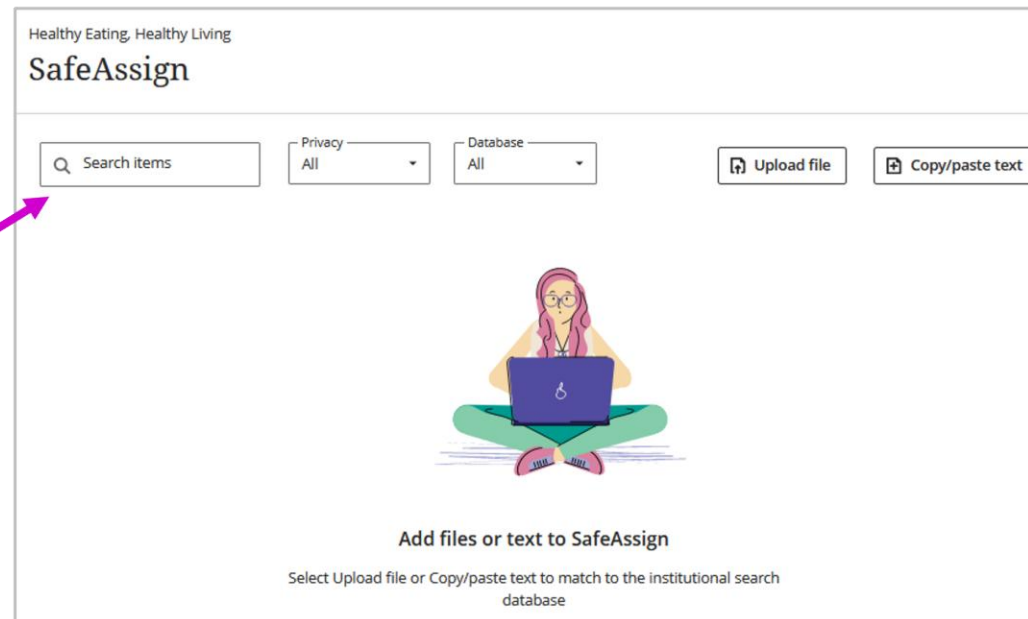
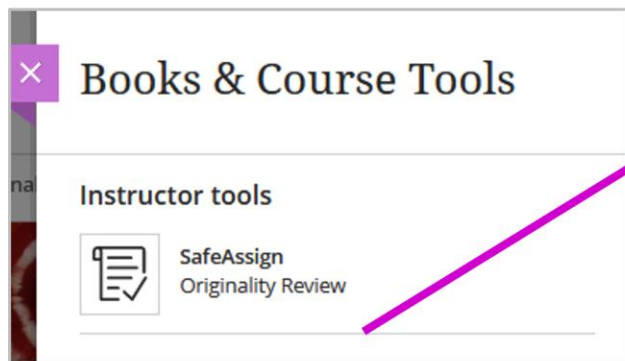
 **Originality Report**

Enable SafeAssign [Show more](#)

- Allow students to view the SafeAssign Originality Report for their attempts
- Exclude submissions from the institutional and Global Reference Databases

SafeAssign Direct Submit

- DirectSubmit allows you to quickly add resources to the institutional
- Use as private library of content you believe students might copy from, or to submit content on behalf of a student for originality testing.



SafeAssign Report Scores

Blackboard
📄 📄

SafeAssign Originality Report

Essay • Chapter 2 Essay • Submitted on Tue, Jul 24, 2018, 2:59 PM [View Originality Report - Old Design](#)

Georgia Smith

[Access Report Summary](#)

The people who are doing this job are literally poisoning themselves and others. Most PCs and electronic gadgets contain circuit boards packed with toxic metals like zinc, nickel, and chromium. Even the plastics contain toxic flame-retardant chemicals (Gies 2009). By recycling electronics with no safety precautions, the recyclers are exposing themselves, their neighbors and their environment to lead, cadmium, mercury that can damage almost every organ and system in the human body (Fox 2009). ① in the Chinese province of Guiyu, women were heating circuit boards over a coal fire, pulling out chips and pouring off the lead solder. Pollution has ruined the town. Drinking water is trucked in. Scientists have studied the area and discovered that Guiyu has the highest levels of cancer-causing dioxins in the world. They found pregnancies are six times more likely to end in miscarriage and that seven out of ten kids have too much lead in their blood (CBS News 2009). To fully understand this whole e-trash management problem, it is impor-

❌ High Match - 94%
✕

Student paper	Original source
In the Chinese province of Guiyu, women were heating circuit boards over a coal fire, pulling out chips and pouring off the lead solder. Pollution has ruined the town. Drinking water is trucked in. Scientists have studied the area and	Women were heating circuit boards over a coal fire, pulling out chips and pouring off the lead solder Pollution has ruined the town Drinking water is trucked in Scientists have studied the area and discovered that Guiyu has the highest

folksonomy
✔
📄

situation is never stable in your country. If you are educated, you know the adverse effects on your health caused by the backyard recycling of PCs and stop the work completely. People in your society have to put up with foreign trash because of the lack of governmental regulations on waste management, worker safety and downstream residue management. Personal troubles are connected to public issues, locally and globally. References Gies, Erica. "Leading Africans to Responsible Recycling." Global Anti-incinerator Alliance. Web. 01 Oct. 2009. Fox, Michael. "Toward Freedom - The Globalization of Garbage: ② Follow: ing the Trail of Toxic Trash." Toward Freedom - Home. Web. 01 Oct. 2009. Basel Action Network (BAN). Web. 01 Oct. 2009. Kahhat, Ramzy, and Eric Williams. ③ "Product or Waste? Importation and End-of-Life Processing of Computers in Peru." Environmental Science & Technology 43.15 (2009): 6010-016. Print. Breaking News Headlines: Business, Entertainment & World News - CBS News. Web. 01 Oct. 2009.

Word Count:	Submitted on:	Submission UUID:	Attachment UUID:
831	07/24/18	1da4b583-ef41-d798-8736-524f3cc45e5	f0f0778a-0948-6649-cfa8-a0225c982964

📎 Attachment 1
19 %

sociological_imagination_dunca...

All Sources 🌐 📄

Internet (1) 15 % ^

① *folksonomy*

Scholarly journals & publications (2) 4 % ^

③ *ProQuest document*

② *ProQuest document*

Top sources v

Remember

- Clarity of instructions
- Advantage of collection and downloading of files
- Variety of student grade access points
- Use of Assignments to keep students on track for larger projects



Group Assignments



Assigning Groups

HW101 • Introduction to Health & Wellness

Assign Groups

Group Students: Randomly Assign Number of Groups: 3 (2 to 3 per group)

No Unassigned Students

New Group 1 [Close] [Trash]

Rachel Johnson ... Alphonso Harris ... Parker Jones ...

3 members

New Group 2 [Close] [Trash]

Jacob Smith ... Joey Clark ... Jessica Davis ...

3 members

+ [Add]

New Group 3 [Close] [Trash]

Cancel Save

All Together: Group Assignments



- Create an assignment and randomize students in groups.
- Change the name of the groups.
- Move students to different groups.

Tests



Assessment Question Types

- Calculated Formula
- Calculated Numeric
- Essay
- Fill in the Blank/Blanks
- Matching
- Multiple Choice/Answer
- True / False
- Hotspot
- Extra credit

The screenshot shows the 'Organic Food Test' page in the Anthology system. At the top, it says 'Healthy Eating Healthy Living' and 'Organic Food Test'. Below that are navigation tabs: 'Content and Settings' (selected), 'Submissions (0)', 'Student Activity', and 'Question Analysis'. A circular icon with a pencil and a document is visible. A dropdown menu is open, listing various question types and actions:

- ✦ Auto-generate question
- ⊕ Add question pool
- ⊕ Add Calculated Formula question
- ⊕ Add Calculated Numeric question
- ⊕ Add Essay question
- ⊕ Add Fill in the Blank question
- ⊕ Add Hotspot question
- ⊕ Add Matching question
- ⊕ Add Multiple Choice question
- ⊕ Add True/False question
- ⊕ Reuse questions
- 📄 Upload questions from file
- 📄 Add text
- 📄 Add local file
- ☁ Add file from Cloud Storage
- 📄 Add Page Break

Below the dropdown, there is a toggle switch labeled 'Allow students to add content at end' which is checked. Below that, a text box contains the text: 'Students can add text, images, and files here'.

Reuse Questions

Healthy Eating Healthy Living
Organic Food Test Hidden from students

Content and Settings | Submissions (0) | Student Activity | Question Analysis

Assessment Settings

- Due date**
Tomorrow
Thu Aug 22, 2024 11:59 PM (MDT)
- Grade category**
Test
- Grading**
Points | 100 maximum points
Post grades automatically when assessment is graded. [Change grade posting setting.](#)
- Attempts allowed**
1 attempt
- Originality Report**
[Enable SafeAssign](#)

Add question

- Auto-generate question
- Add question pool
- Add Calculated Formula question
- Add Calculated Numeric question
- Add Essay question
- Add Fill in the Blank question
- Add Hotspot question
- Add Matching question
- Add Multiple Choice question
- Reuse questions**
- Upload questions from file
- Add text
- Add local file
- Add file from Cloud Storage
- Add Page Break

New Test 9/19/23
Reuse Questions

Filter (1) 3 Results

Filter Criteria
[Clear all](#)

Keyword Search
Type search term

Sources


- Assessments
- Practice Quiz
- Quiz Unit 2
- Quiz Unit 3
- Quiz Unit 4


Quiz Unit 2

- Multiple Choice** 10 points
To say a scientific hypothesis is relevant means:
- Multiple Choice** 10 points
Which statement is FALSE for Ptolemy's model of the universe?
- Multiple Choice** 10 points
One of Galileo's contributions to understanding the laws of motion was his realization that:


Question Pools

Add Question Pool

 Filter 27 Results

Keyword Search 

Type search term


Sources 


Assessments







- Module 1 Assignment: Benefits of Organic Food
- Collaborative Cookbook
- Module 1 Test: Going Organic**
- Module 2: Create Your Personal Plan
- Module 1 Essay: Your Food Journal
- Module 2 Group Assignment: 5 Day Meal Plan



Question Banks

- Section 2- Self Check
- Syllabus Questions

Question Types 

 **Module 1 Test: Going Organic**

- Multiple Choice** 10 points 
Which food group does this food belong to? corn.jpg
- True/False** 10 points 
100% fruit juice counts as part of the fruit group.
- Multiple Choice** 10 points 
Which type of grain contains the entire grain kernel?
- True/False** 10 points 
Most people consume enough whole grains.
- True/False** 10 points 
100% vegetable juice counts as part of the vegetable group.
- Multiple Choice** 20 points 
Which of the following are good choices for cooking with fats or oils?

 **Module 1 Essay: Your Food Journal** 



Assessment Settings

Healthy Eating Check Your Understanding

Assessment Settings

Details & Information

Due date

8/29/24  11:59 PM 

No due date

Prohibit late submissions
In progress attempts will be submitted automatically at the due date and time

Prohibit new attempts after due date
Students can't start new attempts once the due date and time has passed

Allow class conversations

Collect submissions offline

Presentation Options

Display one question at a time
Turned off until you add questions

Prohibit backtracking

Randomize questions
Turned off until you add questions


Randomize answers
Turned off until you add questions


Randomize pages


Do not randomize first page


Assessment results

You can edit these settings after you add questions


 **Submission View**


 **Automated Question Feedback**


 **Question Scores**

 **Correct Answers**

Assessment security


 **Access code**
[Add access code](#)

 **Location restriction**

No restriction 

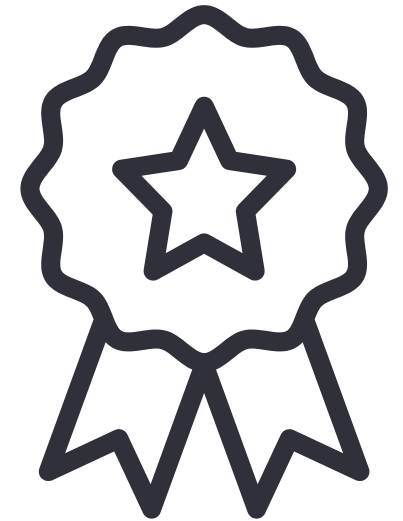
Restrict access based on IP location

Additional Tools

 **Time limit**
[Add time limit](#)








Best Practices

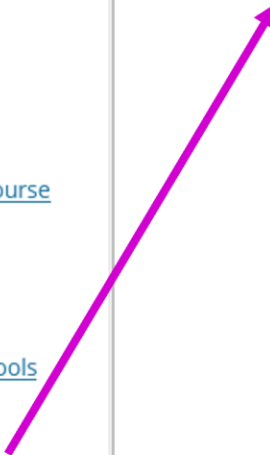
- Use tests as a teaching tool
- Look at tests in a new way
- Frequent testing and motivation
- Feedback
- Awareness



Question Banks

Details & Actions

-  Roster
[View everyone in your course](#)
-  Progress Tracking
Turned on
-  Course Image
[Edit display settings](#)
-  Course is open
[Students can access this course](#)
-  Attendance
[Mark attendance](#)
-  Books & Tools
[View course & institution tools](#)
-  Question Banks
[Manage banks](#)








Healthy Eating Healthy Living

Question Banks

Search by name or description

1-3 of 3 25 items per page

Name ↑		Number of Questions ↓	Last Edited ↓	
 Course Syllabus Questions		4	5/21/24, 9:08 AM	
 Organic Foods		3	8/21/24, 3:07 PM	...
 Organic Foods and the Benefits		8	8/21/24, 3:07 PM	...

Page 1 of 1 < >

Duplicate Questions

Healthy Eating Healthy Living
Course Syllabus Questions

Filter 4 Results


Filter Criteria
Clear all

Keyword Search ^

Type search term

Question Types ^

- Calculated Formula
- Calculated Numeric
- Essay
- Fill in the Blank
- Hotspot
- Matching
- Multiple Choice

Description 

1-4 of 4 25 items per page

+

Multiple Choice ↔ 10 points ... | v

What certification will graduates receive from this course?

True/False ↔ 10 points ... | v

Graduates will be ServSafe Certified by the National Restaurant Association. (true/false)

True/False ↔ 10 points ... | v

Maintaining an appropriate dress code consistent with industry is not required in this course. (true/false)

Context Menu:

- Edit
- Duplicate**
- Align with goal



All Together - Create a Test

- Create a Test item and configure its settings.
- Create an essay question.
- Create a multiple-choice question with one answer.
- Create a multiple-choice question with multiple answers and modify the scoring options.
- Create a true/false question.
- Lastly, create a question that includes an image within it.



Reflection – Test Integrity

- What concerns do you have about online testing?
- What are some ways you address those concerns?

Question Analysis Report

Test Summary (Analysis last run on 5/12/23, 1:48 PM) Rerun Report Edit Assessment

Average score 48.34 / 50	Possible questions 5	Completed attempts 12	Average time spent 00:00:38
-----------------------------	-------------------------	--------------------------	--------------------------------

Discrimination
Indicates how well questions differentiate between students who know the subject matter and those who don't

Good (>0.3)	1
Fair (0.1 to 0.3)	0
Poor (-1.0 to 0.1)	0
Can't calculate	4

Difficulty
Indicates the percentage of students who answered the questions correctly

Easy (>80%)	5
Medium (30% to 80%)	0
Hard (<30%)	0

Test Questions 📄

Question	Review ⚙	Question Modified ⚙	Needs Grading ⚙	Question Type ⚙	Discrimination ⚙	Difficulty ⚙	Graded Attempts ⚙	Not Answered ⚙
Students will be expected to login to Blackboard every day.	Needs review	No	No	True/False	-99	100%	12	0
Students can expect the								

Download

Healthy Eating Healthy Living

Content Calendar Announcements Discussions **Gradebook** (3) Messages Analytics Groups Student Preview

Overview Gradable Items **Grades** Students Filter 🔍 📄 📄 ⚙️

Students	M05.01 Organic ... 3 points	Discussion 2.1 10 points	Syllabus Quiz 40 points	New Test 5/21/24 19 points	Video Summary ... 100 points	Module 5 Journa... 100 points	Mid-Term Non-gra
6 Students	0 Posted	1 Graded 1 Posted	1 Graded 1 Posted	0 Graded 0 Posted	0 Graded 0 Posted	0 Graded 0 Posted	
Cathy Chu_Previe...	Send Reminder						
Karla Stroud_Previ...	Edit			3 Posted			
Tony Brown	Question Analysis						
Joey Clark ID: jc2136548754	Download Results						
Alphonso Harris ID: ah0555456871	Download Submissions						
Ava Taylor ID: at2022356488	Statistics						
	Delete		10 Posted				
	New Submission						

Download Results

File Type

Excel Spreadsheet (.xls)
 Comma Separated Value (.csv)

Format of Results

By student format includes all questions for the student in one row. By question and student format includes each question for an individual student in separate rows.

By student
 By question and student

Attempts to Download

All attempts include the total submissions that the students have made. Grade attempts include only the attempts you've selected previously in the settings panel.

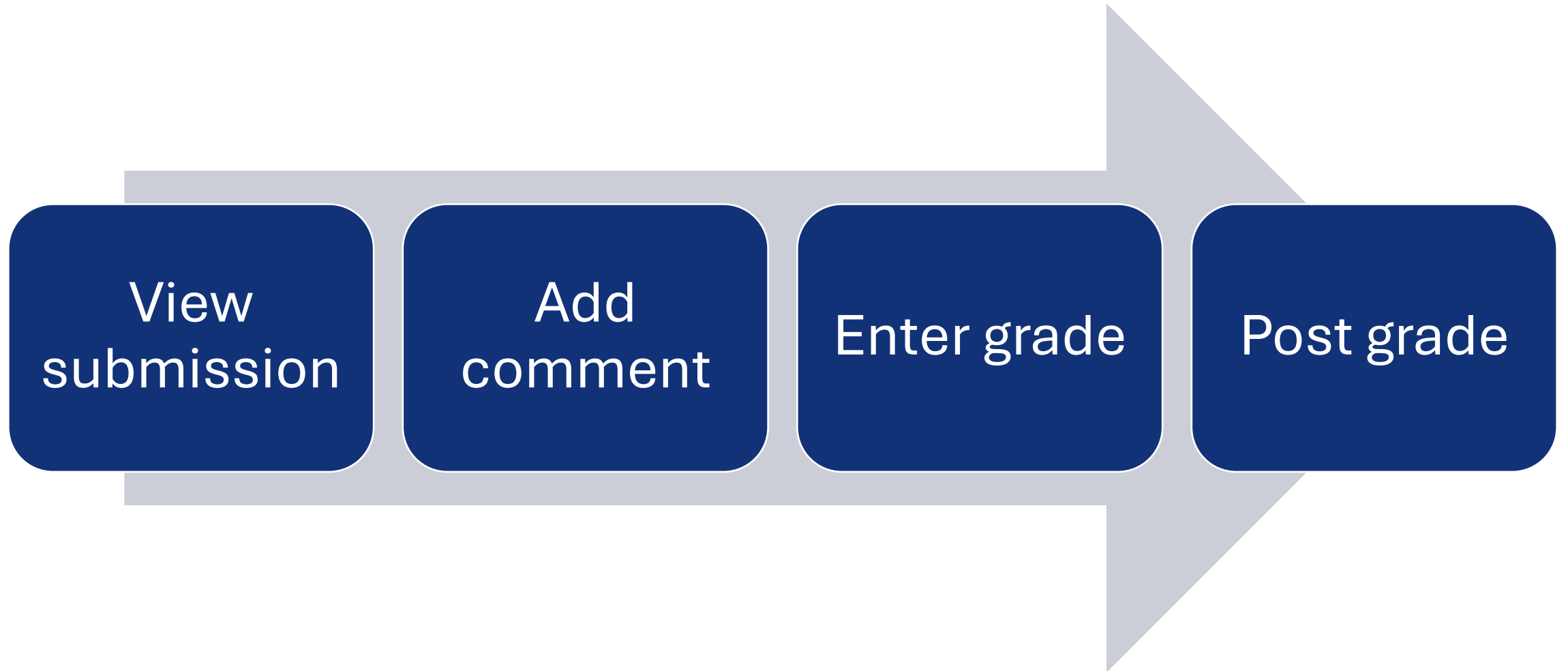
All attempts
 Grade attempts

Cancel Download

Assessment Grading



Grading Workflow



Exceptions

M05.01 Organic Food Test

Visible to students

Content and Settings **Submissions (3)** Student Activity Question Analysis

3 of **6** SUBMITTED **3** TO GRADE **0** TO POST Grading latest attempt

Search by student name

Student Status: All Student Statuses Grading Status: All Grading Statuses Send Message

<input type="checkbox"/>	Student	Student Status	Grading Status	Grade	Post	...
<input type="checkbox"/>	Cathy Chu_PreviewUser Opened on 8/20/24, 10:37 AM (late)	No Submission	Nothing to grade	-- / 3		...
<input type="checkbox"/>	Karla Stroud_PreviewUser Unopened (late)	No Submission	Nothing to grade	-- / 3		...
<input type="checkbox"/>	Tony Brown Attempted on 4/17/24, 4:00 PM	Submitted	1 attempt to grade	-- / 3		...
<input type="checkbox"/>	Joey Clark Attempted on 4/16/24, 1:45 PM	Submitted	1 attempt to grade	-- / 3		...
<input type="checkbox"/>	Alphonso Harris Unopened (late)	No Submission	Nothing to grade	-- / 3		...

- Attempt Log
- Add or edit exceptions
- Add or edit exemptions

M05.01 Organic Food T...

Selected student

Tony Brown

Assessment due date

4/17/24 4:00 PM

Be sure your show date occurs before the assessment due date and your hide date occurs after the assessment due date

Show on

Date Time

Hide after

Date Time

Attempts allowed

1

Your student will not be able to make any further submissions.

Exemptions

M05.01 Organic Food Test Visible to students

Content and Settings **Submissions (3)** Student Activity Question Analysis

3 of 6 SUBMITTED **3** TO GRADE **0** TO POST Grading latest attempt

Search by student name

Student Status: All Student Statuses Grading Status: All Grading Statuses Send Message

<input type="checkbox"/>	Student	Student Status	Grading Status	Grade	Post	...
<input type="checkbox"/>	Cathy Chu_PreviewUser Opened on 8/20/24, 10:37 AM (late)	No Submission	Nothing to grade	-- / 3		...
<input type="checkbox"/>	Karla Stroud_PreviewUser Unopened (late)	No Submission	Nothing to grade	-- / 3		...
<input type="checkbox"/>	Tony Brown Attempted on 4/17/24, 4:00 PM	Submitted	1 attempt to grade	-- / 3		...
<input type="checkbox"/>	Joey Clark Attempted on 4/16/24, 1:45 PM	Submitted	1 attempt to grade	-- / 3		...
<input type="checkbox"/>	Alphonso Harris Unopened (late)	No Submission	Nothing to grade	-- / 3		...

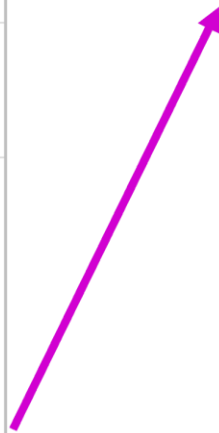
M05.01 Organic Food Test

Exempt from grading


Selected student

Tony Brown


Exempt grade



Gradebook Overview






healthy_eating 

Healthy Eating, Healthy Living

Content Calendar Announcements Discussions **Gradebook** (13) Messages Analytics Groups 

Overview **Gradable Items** Grades Students

Needs grading (13)

Item	Due Date	Oldest ungraded	
 Module 1 Assignment: Bene... 4 to grade	2/24/23, 11:55 AM	3/28/18, 7:35 AM	Grade now (4)
 Module 1 Essay: Your Food J... 3 to grade	—	3/28/18, 7:55 AM	Grade now (3)
 Module 2: Create Your Pers... 1 to grade	4/23/23, 2:17 PM	3/28/18, 11:48 AM	Grade now (1)
 Module 2 Group Assignmen... 1 to grade	5/1/23, 11:00 PM	3/28/18, 12:16 PM	Grade now (1)
 Module 1 Discussion: Find a... 2 to grade	2/22/23, 10:00 AM	3/28/18, 7:58 AM	Grade now (2)

1-5 of 7 Page 1 of 2 < >

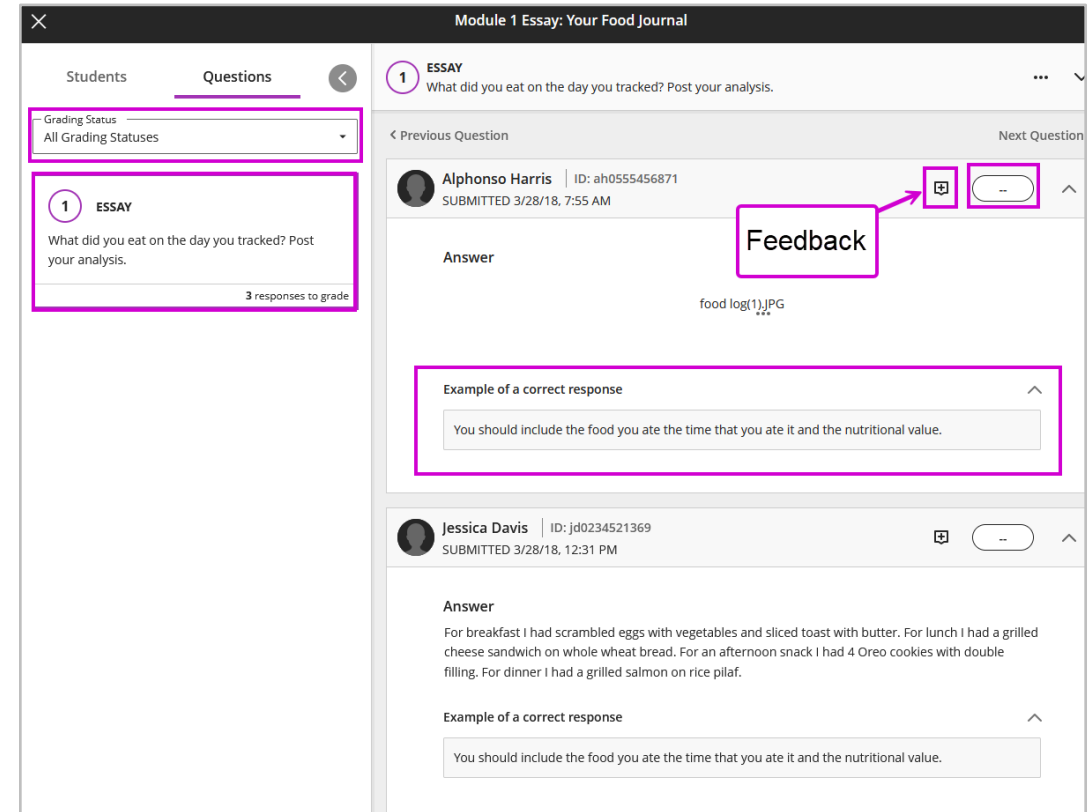
Needs posting (2)
Students won't see their grades until posted.

Flexible Grading Capabilities

- Grade by question or student
 - Filter on grading status of choice
 - Filter out grade responses when grading by question
 - Navigate between students and multiple submission attempts
 - Keep track of your grading process
 - View both the attempt and the final grade for each assessment
- Provide meaningful feedback with or without a rubric
 - Grade inline using Blackboard Annotate
 - Collapse side panels to view more of the student submission
 - Post all grades when ready

Grading a Test by Question

- Instructor view of grading a test by question
- The Needs Grading filter is applied to filter out any automatically graded questions.



Grading an Assignment with a Rubric

The screenshot displays the 'Module 1 Assignment: Benefits of Organic Food' interface. On the left, a 'Students' panel lists four students: Joey Clark (ID: jc2136548754), Jessica Davis (ID: jd0234521369), Alphonso Harris (ID: ah0555456871), and Ava Taylor (ID: at2022356488). The 'Grading Status' is set to 'Needs Grading'. The central area shows the student 'Joey Clark' with 'Assessment content' 'food 2.pdf'. The document viewer displays a list of ingredients and their preparation instructions. A yellow note is overlaid on the 'Oatmeal' section, stating: 'Please see the rubric for expectations'. On the right, the 'Grading Rubric' is visible, showing a 'Submission' score of '-- / 50' and a rubric table with four categories: Excellent (25), Satisfactory (18.75), Unsatisfactory (12.5), and Poor (6.25).

Category	Score
Excellent	25
Satisfactory	18.75
Unsatisfactory	12.5
Poor	6.25

Attempt Selector on the Grading Page

Module 1 Assignment: Benefits of Organic Food

Students Questions

Grading Status: All Grading Statuses

Grading latest attempt

Joey Clark ID: jc2136548754

Attempt 1 Submitted 3/28/18, 8:34 AM

Attempt 2 Submitted 10/20/23, 9:58 AM

Next Student >

Example:

Breakfast (7 a.m.)

- Oatmeal
 - Amount: ½ cup cooked
 - Preparation Method: Microwave
 - Fat Used: None
- Skim milk
 - Amount: 8 ounces
 - Preparation Method: n/a
 - Fat Used: None
- Slivered almonds
 - Amount: 2 Tbsp
 - Preparation Method: n/a
 - Fat Used: None

Exclude an Attempt from Grading

The screenshot displays the student's submission page for 'Module 2: Create Your Personal Plan'. The student is Joey Clark (ID: jc2136548754). The submission is 'ATTEMPT 2/2' (SUBMITTED 9/3/24, 8:59 AM) with a score of 83.25 / 100. A dropdown menu is open, showing options: Post grade, Remove Override, Exclude Attempt (highlighted), and Delete attempt. The submission content includes a document titled '5 day meal plan.docx' and a text area with a 5-day meal plan for pregnant women. The grading rubric shows a total score of 83.25 / 100, with Quality at 24.75 (33% of total grade) and Content Accuracy at 33 (33% of total grade).

Module 2: Create Your Personal Plan

Joey Clark ID: jc2136548754

ATTEMPT 2/2 (SUBMITTED 9/3/24, 8:59 AM) ▾
SUBMISSION RECEIPT: 7EB87D97372549569AF73D2537A32EDB

83.25 / 100 **88 / 100** Posted

Post grade
Remove Override
Exclude Attempt
Delete attempt

Overall Feedback

Please remember to review the rubric before submitting your assignment.

Grading Rubric

Submission
Maximum Score: 100 points **83.25 / 100**

You can only override the final grade for assessments with multiple attempts. Individual submissions are scored with a rubric.

Show descriptions

Quality
33% of total grade **24.75**

Content Accuracy
33% of total grade **33**

ASSESSMENT CONTENT

< Previous Student Next Student >

My 2nd attempt....was worried I submitted the wrong one.

5 day meal plan.docx

The conversion process may have changed the spacing in this submission. You can still download the original file.

1 / 2

Here's a 5-day meal plan tailored for pregnant women, focusing on providing essential nutrients for both mom and baby's health:

Day 1:

- Breakfast:** Scrambled eggs cooked with spinach and bell peppers, whole grain toast, and a side of sliced avocado.
- Snack:** Greek yogurt with mixed berries and a sprinkle of chia seeds.

Inline Grading

- Annotate within the browser
- Assign a grade
- Provide feedback
- Add instructor notes
- Review attempts
- Grade anonymously

The screenshot shows the Anthology interface for inline grading. The interface is divided into three main sections:

- Students List:** A list of students with their names and IDs. The first student, Joey Clark (ID: jc2136548754), is highlighted with a purple box.
- Student Profile:** A profile for Joey Clark, showing the current attempt (ATTEMPT 2/2) and submission receipt. A purple box highlights the "Multiple Files" section, which lists "food 2.pdf" and "food.pdf".
- Document Viewer:** A document viewer showing a list of items for a breakfast recipe. The document is annotated with yellow highlights. A purple box highlights the "Annotate Toolbar" at the bottom of the document viewer.

The document content includes:

- Example:**
- Breakfast (7 a.m.)**
- Oatmeal**
 - Amount: 1/2 cup cooked
 - Preparation Method: Microwave
 - Fat Used: None
- Skim milk**
 - Amount: 8 ounces
 - Preparation Method: n/a
 - Fat Used: None
- Slivered almonds**
 - Amount: 2 Tbsp
 - Preparation Method: n/a
 - Fat Used: None
- Apple**
 - Amount: 1 medium
 - Preparation Method: n/a
 - Fat Used: None



All Together: Grade an Assessment

- Go to the Gradebook and locate the Assessment you want to grade.
 - Select the student to grade.
 - Enter the points earned and add feedback.
- Go to the Assessment to be graded.
 - Select the Submissions link in the upper-right hand corner.
 - Select the student to grade.
 - Enter the points earned and add feedback.



All Together: Grade the Test Submission

- Grade any manually graded questions.
- Show the question and correct answer before grading.


Student Review



Now that the submissions have been graded, where will students find their submissions?

Student Activity Report







Viewing Student Activity Report

☰  **Module 1 Test: Going Organic** ⋮
👁 Visible to students ▾
Due date: 4/30/23, 6:00 PM | Formative

☰  **Module 1 Discussion: Find a Farmer Near You**  ⋮

👁 Visible to students ▾
Due date: 2/22/23, 10:00 AM
View the Local Harvest website and participate in this discussion. Post about your options for farmer markets in your area. Have you been to any? Do you plan to in the future? Your response will be graded by the facilitator.

-  Edit
-  **Student Activity**
-  Question Analysis
-  Delete

Student Activity

Module 1 Test: Going Organic Visible to students

Content and Settings Submissions (3) **Student Activity** Question Analysis

Student Activity Overview Formative

Submission time -- Course average	Time to open -- Course average	Time before due date 1859 days Course average
---	--------------------------------------	--

Submission Activity

Unopened	5
Drafts started	0
Single submissions	2
Multiple submissions	1

Grade Distribution

The chart shows a distribution of scores across various ranges. The x-axis represents score ranges from 0-7 to 64-70. The y-axis represents the number of students, ranging from 0 to 3. There are two distinct peaks: one at the 43-49 range with a count of 1, and a larger one at the 64-70 range with a count of 2.

Score Range	Count
0 - 7	0
8 - 14	0
15 - 21	0
22 - 28	0
29 - 35	0
36 - 42	0
43 - 49	1
50 - 56	0
57 - 63	0
64 - 70	2

Student Activity Details

Student	Activity Timeline	Attempts	Grade
Joey Clark Submitted: 3/28/18			66 / 70

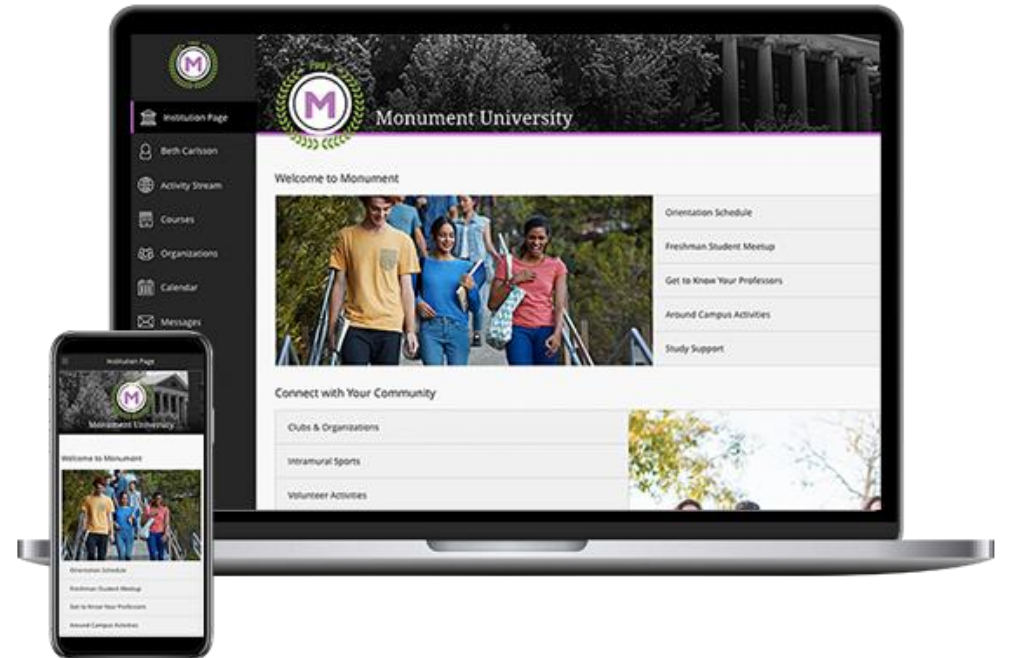


Reflection

- What have you learned today?
- Please share one thing you learned in today's session that you plan to use in your course design and teaching.

Exemplary Course Themes & Rubric

- Course Design
- Interaction & Collaboration
- Assessments
- Learner Support



Anthology Community

Welcome to the Anthology Community

The Community is a place for Anthology users to connect and collaborate. Community is more than a platform, it's a culture of innovation, knowledge sharing and partnership with the global education community.

We are here to help and learn from each other. Let's continue the conversation together.

Join the Community to learn and engage with Anthology users from around the world.



Ask & Answer Questions



Community Programs



Submit Product Feedback

Anthology 