5-21-2012

Stepping up to the plate: Experiences as first-time instructors of a Library Research in Context class

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Stepping up to the Plate:

Our special for the Fall 2011 semester is a tantalizing 1 credit hour undergraduate course served online that will fill your brain with information literacy skills! It is specially designed for health sciences majors and prepared by two clinical education librarians.

Library Research in Context

Unit 1: Introductions
Unit 2: Preparing to Search
Unit 3: Primary vs. Secondary Evidence
Unit 4: UI Resources
Unit 5: Keyword Searching and Websites
Unit 6: Selecting and Searching Electronic Resources
Unit 7: Levels of Evidence and Evaluating Literature
Unit 8: Scholarly Communication and Publishing
Unit 9: Wrapping it all Up

A) Searchable questions
B) Secondary Literature
C) Research Process
D) Primary Literature
E) Critical Thinking
F) Search strategies
G) Citations
H) Ethics

Active Learning Elements (spices):

1) Discussion Board
2) Assignments
3) Pre/Post-Tests
4) Final Project
5) Self Assessment

Instructors’ Experience:

Communicated clearly defined guidelines for assignments.
Developed realistic expectations for student involvement.
Learned that students...
• May not mention problems with course management systems
• Don’t always comply with course guidelines

Putting it all Together:

Student Experience:

• No evidence of food poisoning.
• Overall positive student feedback.
• Improved information literacy skills.

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Students sampled stew every two weeks.
Adjust spices based on student feedback.

The experience was satisfying for the instructors and students.
A robust stew of knowledge was consumed.
Both instructors plan to teach the course again.

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