

Implementing IET in Adult Education

2021 ACE Annual Conference



www.floridaipdae.org

This training event is supported with federal funds as appropriated to the Florida Department of Education, Division of Career and Adult Education for the provision of state leadership professional development activities.



Facilitator





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- Integrated Education and Training
 - \circ Definition
 - \circ Models
 - \circ $\,$ Single Set of Learning Objectives $\,$
 - Sample IET Alignment, Lesson Plan and Single Set of Learning Outcomes



Agenda



Florida's Strategic Plan Priorities

Priority 1: Promote **regional partnerships** to ensure comprehensive approaches that result in **improved learner outcomes**;

Priority 2: Expand the state's talent pipeline through attainment of **credentials of value** and acquisition of **postsecondary certifications**, **industry-recognized credentials** and degrees;

Priority 3: Ensure all learners receive **high quality instruction** that prioritizes measurable **labor market needs** and outcomes while working to **eliminate equity and achievement gaps** in the community; and

Priority 4: Incent, measure, and support enhanced **program effectiveness**.

GETHERE

Florida's Workforce Education Initiative

Integrated Education and Training Single Set of Learning Outcomes Miami Dade College



Florida's Goal!

#1 in Workforce Education by 2030!

"... a new workforce education initiative aimed at raising awareness of short-term but high-value career and technical education programs."



"... to ensure that Florida's current career and technical education (CTE) offerings were of high-quality and aligned with current and future workforce demand."



Why IET?

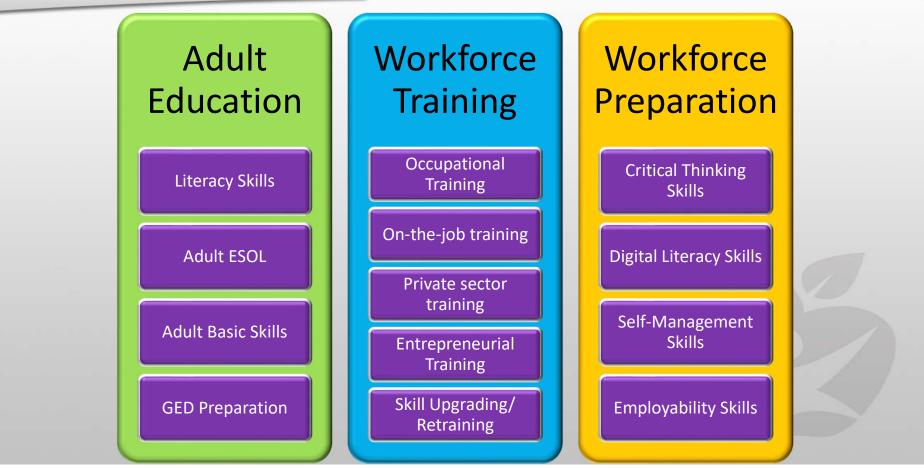
Adult education has always been about adults having the skills they need to survive, thrive, and strive in their families, communities, and jobs. Over the past 50 years, the threshold of skill needed for self-sufficiency has moved from an 8th grade functioning level, to a high school diploma, to a postsecondary credential. Adult educators responded to this need, creating inventive programming built upon the core principles of adult learning theory.



Integrated Education and Training is defined as a service approach the combines adult education (and literacy activities), workforce preparation activities and workforce training each instruction applied with sufficient intensity and quality, based on the most rigorous research available, especially with respect to improving reading, writing, mathematics and English proficiency of eligible individuals, occurs simultaneously and uses occupationally relevant instructional materials. The integrated education and training program is organized to function cooperatively with a single set of learning outcomes.



What is IET?





Elaborating Workforce Preparation

Effective July, 2020

Florida Department of Education Curriculum Frameworks for Adult Education

- **Critical Thinking** •
- Teamwork •
- Employment •
- Self-Management •
- **Utilizing Resources** •
- Using Information
- **Understanding Systems** •

	Florida Department of Education Adult General Education Curriculum Framework
	ADULT BASIC EDUCATION-READING
Program Title	Adult Basic Education (ABE)
Program Number	9900000
Course Title	Adult Basic Education-Reading
Course Number	School Districts: 9900002 Florida College System: ABX0200-ABX0299
CIP Number	1532010200
Grade Equivalent	0.0-8.9
Grade Level	30, 31
Standard Length	Varies (see Program Length section)

ards that describe what students should ow and be able to do in Mathematics, Language Arts and Reading. The content standards serve everal purposes:

- Provide a common language for ABE levels among progr
 Assist programs with ABE curriculum development

- Provide guidance for new ABE instructors
 Ensure quality instruction through professional development
 Provide basic skills instruction (0.0 8.9) and critical thinking skills to prepare students for the GED* Preparation Program (9.0 - 12.9), postsecondary education and employment

e content standards should be used as a basis for curriculum design and also to assist programs and eachers with selecting or designing appropriate instructional materials, instructional techniques and oing assessment strategies

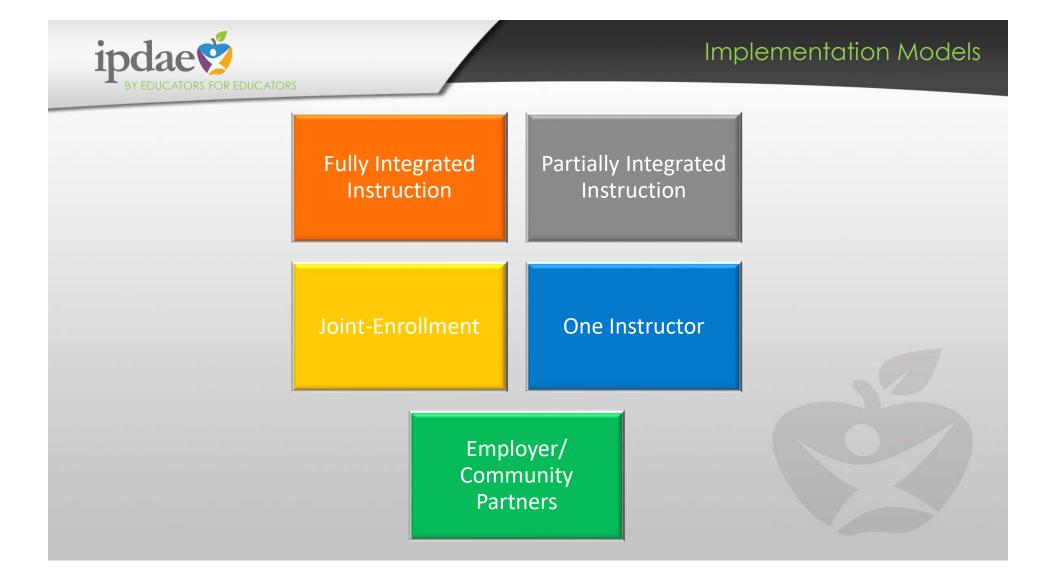
The ABE content standards have been revised to include the College and Career Readiness (CCR) standards. The integration of CCR standards into ABE programs is intended to provide the foundation of knowledge and skills that students will need to transition to adult secondary programs with the goal of continuing on to postsecondary education.

PROGRAM STRUCTURE

ABE is a non-credit course designed to develop literacy skills necessary for students to be successful workers, citizens and family members. A student enrolled in the ABE program may be receiving instruction in one or more of the following courses: Mathematics, Language Arts or Reading.

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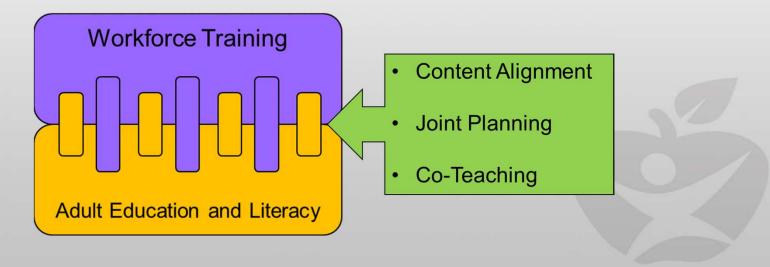




Implementation Models

Fully-integrated instruction pairs an occupational skills instructor with a basic skills instructor within the classroom in order to provide a cohesive presentation of both the basic skills and the occupational content.

Fully Integrated Instruction

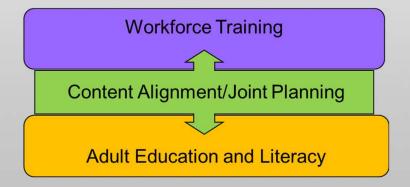




Implementation Models

Partially-integrated instruction allows for greater flexibility in scheduling and requires less coordination between occupational skills and ABE instructors. Although the content and skills instruction may not be as seamlessly integrated, students are still given the opportunity to learn basic skills that are applicable, contextualized, and aligned to the content course curriculum.

Partially Integrated Instruction



Implementation Models



One Instructor Model - The adult education basic skills instruction, workforce preparation activities and workforce training are provided by one instructor who has expertise in basic skills instruction as well as the occupational area. Instruction must be based on a single set of learning objectives.

Employment/ Community Partners - Participants are with a community partner in local or regional workforce development area. Instruction must be based on a single set of learning objectives. One Instructor

Employment/ Community Partners



Open Door Grant



Open Door Grant will award \$20M for Florida College System institutions and \$15M for tuition assistant to students who in receipt of other state or federal aid for up to \$3,000.00 per student.

What does IET Instruction look like in the classroom?

We first need to understand the meaning of contextualized instruction.



Share an experience where you contextualized instruction for your students.

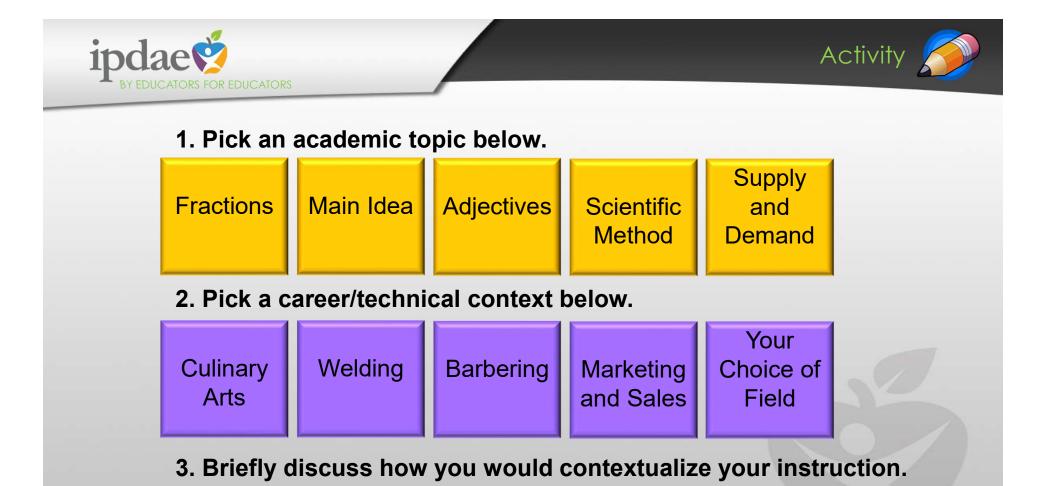
Discussion

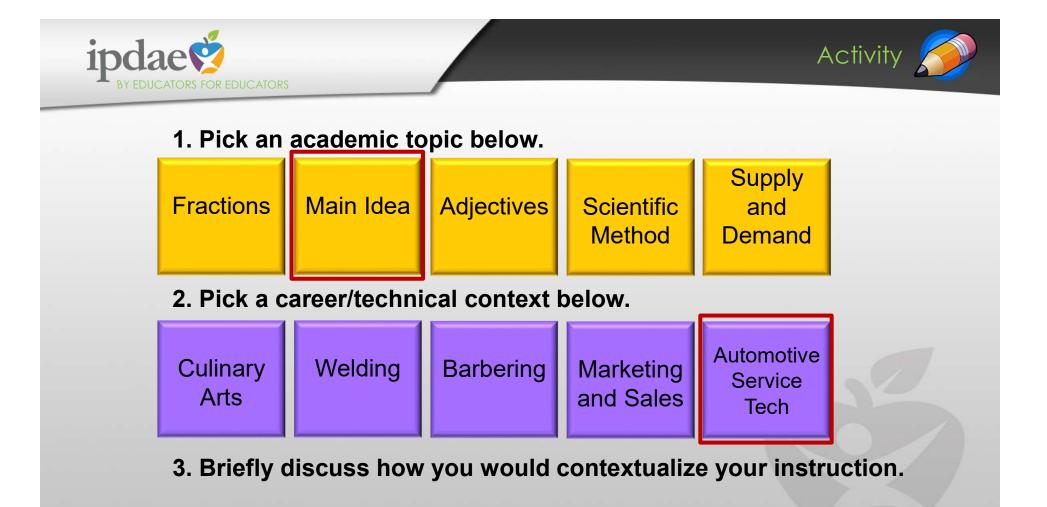
- What was your topic/objective?
- In what context did you teach this topic/objective?
- How did your students react or engage?
- How did you feel about implementing the strategy?

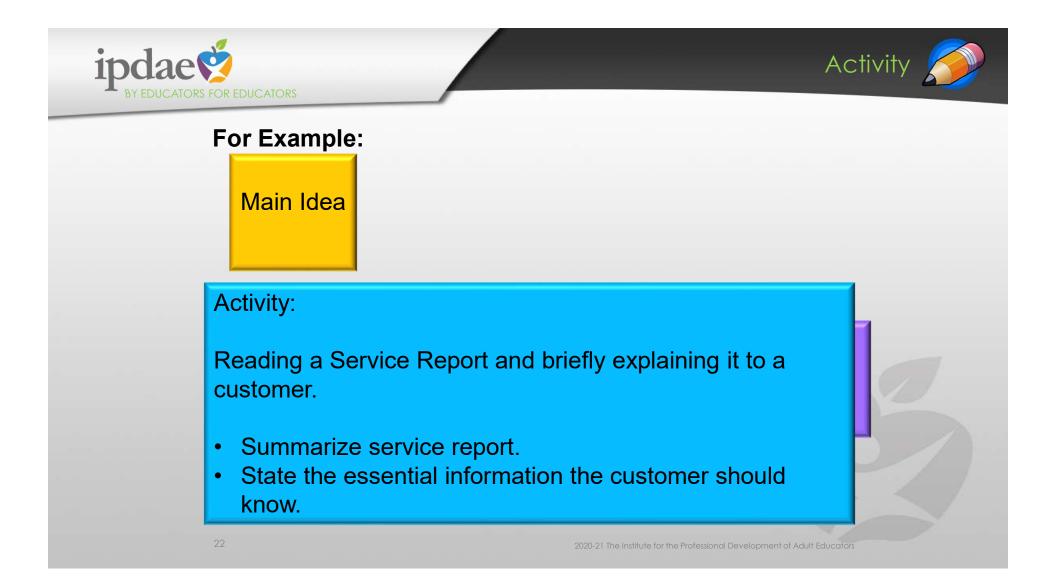




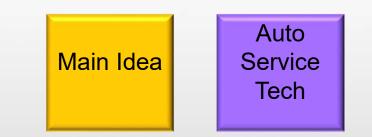
- Some students learn more effectively when they are taught in a hands-on, real-world context rather than in an abstract manner
- To make learning meaningful by engaging students in active learning
- Students experience the subject matter as connected and reinforcing, rather than separate and unrelated.
- It sets the student up to a career pathway







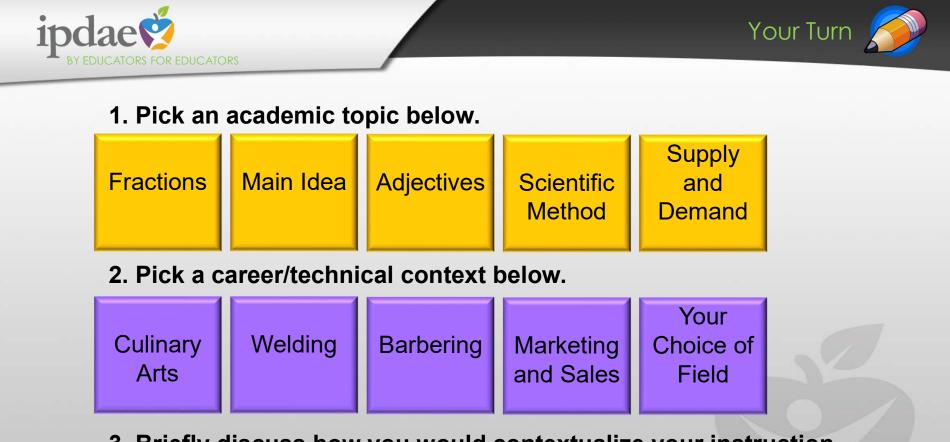




Contextualized content are instructional materials or resources used by the teacher to help students apply foundational/academic skills in the workplace or a particular career.

Contextualized Content





3. Briefly discuss how you would contextualize your instruction.





What material/resource would you use for your contextualized activity?

- Worksheets or handouts
- Readings or articles
- Props, tools or equipment
- Guest speaker or career expert
- Facility or location





How will learning objectives in IET classes differ from traditional Adult Education Programs?

- More specialized and detailed
- Higher level of rigor and relevance to specific occupation
- Shows integration of IET components





Traditional Adult Education Programs

- Compare rational numbers
- Solve word problems involving proportions
- Identify the main idea of informational text
- Identify structure and purpose of text
- Write a formal cover letter to an employer

IET Programs

- Use proportional reasoning to prepare dessert for a larger serving size than indicated in a recipe needed for a catering event.
- Summarize and explain a catering plan to culinary staff and customer/buyer.
- Write a formal cover letter expressing your interest in a chef position at a large scale 3-star restaurant chain.



Single Set of Learning Objectives

Single Set of Learning Objectives

A statement that summarizes what students should be able to accomplish by the end of the lesson, demonstrating the three components of IET: **adult education** (and literacy activities), **workforce preparation activities** and **workforce training**; and describes how these components are **organized** and/or how they **function together**.



Alignment & SSLO on Culinary Arts

Workforce Training Content and Objectives	Basic Skills Content and Objectives	Workforce Prep Activity
 07.01 Identify proper sources of supply (i.e., organic, sustainability, farm-to-table, etc.). 07.02 Evaluate products. 11.12 Prepare desserts. 	Math: Compare rational numbers; estimation; simplify and perform operations on fractions; solve proportions; and unit rates ELA: Analyze structure, point of view or purpose of text; make logical inferences from text, evaluate content presented in various formats	Using Information - Acquire, organize, interpret, and evaluate information needed to plan a small catering event. Utilizing Resources - identify, organize, plan, and allocate resources for a small dessert catering event.

IET Single Set of Learning Objectives

Identify proper sources of supply by reading food labels and evaluate food products based on cost and nutritional value in preparation for a catering event.

Prepare dessert for a larger serving size than indicated in the recipe.

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Your Turn

Hairdressers, Hairstylists, and Cosmetologists

Workforce Training Content and Objectives	Basic Skills Content and Objectives	Workforce Prep Activity
 17.01 Prepare the client for service. 17.02 Analyze and evaluate the hair's chemical composition and structure. 17.03 Identify different compositions of shampoos. Utilize problem-solving skills to determine the appropriate products and applications and communicate an understanding of factors that influence the choice of products to meet client's needs. 		 Critical Thinking Teamwork Employment Self-Management Utilizing Resources Using Information Understanding Systems
IET Single Set of Learning Objectives		



IET Lesson on Culinary Arts

Lesson Topic:	Using Reading and Math Skills in Dessert Catering				
Objective(s):	 Evaluate food ingredients based on source, cost, and nutritional value. Read and follow instructions of a dessert recipe. Use proportion to convert a dessert recipe to a larger serving quantity 				
Length:	3 hours				
Workforce	Preparation and	d Skills			
Basic Wo	rkplace Skills	Wokforce	e Preparation Activity	Ba	C Workplace Knowledge
Uses Techr	nology	Critic	al Thinking		Applies Health and Safety concepts
Observes Critically		Team	iwork		Understands Process and roduct or Service
Listens with Understanding		Emple	oyment		Demonstrates Quality Consciousness
Speaks Clearly and Concisely		elf-N	Management		Understands Finances
Writes Clearly and Concisely		Litiliz	ing Resources		Works within Organizatio Structure and Culture
Beads with	Beads with Understanding		g Information		
Applies Mathematical Concepts and Operations		Unde	erstanding Systems		Page 27

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IET Lesson on Culinary Arts

[Basic Skills		Math	Reading	Writing	Language	
	Standards/ Resource	Compare, simplify and perform operations on rational numbers.		Analyze structure, point of view or purpose of text in various formats.			
			unit rates and proportions.	Make logical inferences from text.			
Ì	Materials Needed	ABE	Rational numbers worksheet, unit rates and proportions worksheet, sample food labels, basic dessert recipe, recipe conversion tool.				
		CTE	Recipe ingredients, information on proper sources of supply, nutritional value materials, mixing bowl, baking pan, oven				
		urces of supply by reading ducts based on cost and catering event.	•				
	30	Prepare dessert for a larger serving size than indicated in the recipe.					

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Contextualized Content

NUTRITION: 350 calories, 12 g fat (4.5 g saturated), 27 g sugar

SERVES 4

YOU'LL NEED

4 very ripe bananas, peeled and mashed (about 2 cups) 1/2 cup Greek-style yogurt 4 Tbsp butter, melted 2 large eggs 1 tsp vanilla 2 cups flour 3/4 cup sugar 1/2 cup toasted walnuts, coarsely chopped 1 tsp baking soda 1 tsp baking powder 1/2 tsp ground einnamon 1/2 tsp salt



A 8% • Vitamin C 0%

HOW TO MAKE IT

- 1. Preheat the oven to 350°F. Butter a 9" x 5" x 3" loaf pan.
- 2. Combine the bananas, yogurt, butter, eggs, and vanilla in a large mixing bowl, stirring to blend. In a separate bowl, mix together the flour, sugar, walnuts, baking soda, baking powder, cinnamon, and salt. Gently fold the dry ingredients into the wet banana mixture, and stir until fully incorporated.
- 3. Scrape the batter into the prepared pan.
- 4. Bake on a low oven rack for about 50 minutes, until a toothpick inserted into the center of the bread comes out clean. Let cool for 5 minutes in the pan.
- 5. Eat warm or at room temperature.

Serving Size 1 tube (64g)		Vitamin A 8% • Vitamin C 0%				
Servings Per Container 8			Calcium 10% • Iron 0%			
	Vitamin D	10% • F	Riboflavi	in 4%		
	Phosphor	115.6%				
70			based on	a 2 000		
5	calorie diet.	Your daily w	alues may	be higher		
/aluo*	or lower dep	Calories		2,500		
1%	Total Fat		65g	80g		
0%				25g 300mg		
	Sodium	Less Than		2,400m		
1%	Total Carboh		300g	375g		
1%	Protein	Der	50g	30g 65g		
3%	-					
4%						
0%						
	_					
4%						
	Vahue* 1% 0% 1% 1% 3% 4% 0%	70 Calcium i 70 Phecort Dai calorie dita: i oliver digitalitic diversitic di calorie dita: choire digitalitic diversitic di calorie dita: choire digitalitic di calorie di tali choire di calorie di tali calori di tali calorie di tali calorie di tali calorie di tali calorie	Calcium 10% I 70 Phocent Daly Wates are calcred dirk for daly with the are calcred dirk for daly w	Calclum 10% • Iron 0% Calclum 10% • Iron 0% Vitamin D 10% • Ribotlaw Phosphorus 6% • Ficker Daily Values are based on ealorie dek four daily wates may calcred dek four daily wates may calcred dek four daily wates may calcred dek four daily wates may constrained to a calcred a constraint of the calcred dek four daily wates may challed fait des fait des fait des cholester Less fait 300g Datary Floer Protein • Total fait constraint source daily fait des fait source dek four daily wates may cholester Less fait source dek four daily wates may constraint des fait source dek		

Nutrition Facts

Burdin' Helon Beny Ingredients: Cultured Pasteurized Grade A Low Frit Hills, Sugar, Hodfind Corn Starch, Kostner Geldelin, Tricalcium Phosphate, Potassium Sorbate Geldelin, Britania Fresforeac, Canageonan, Natural and Artificial Ravor, Red #40, Vitamin A Acatala, Blue #1, Vitamin Ds. Blue FL titamin Us Cool Cotton Candy Ingredients: Outured Pasteurized Gools A Low Fillik Sugar, Nodified Corn Sarch, Kosher Gelstin, Tricalcium Phosphata, Potassium Schate Added to Haintain Freshreus, Camponan, Natural and Arthicia Revor, Blue #1, Vitemin A Acatale, Red 440, Vitamin Dy.

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swallowing frozen Go-GURT[®] Lowfat Yogurt. Please be sure to thaw before serving.

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IET Lesson on Culinary Arts

Anticipatory Set	Read and compare various food labels based on source of supply, nutritional value and cost.
Instructional Procedure	 Conduct mini lesson on how to read food labels. Review comparing, simplifying, and performing operations on rational numbers. Review how to find unit rates and solve proportions. Read banana bread recipe. Use proportion to convert banana bread recipe to a larger serving quantity. Evaluate and prepare ingredients for banana bread recipe. Follow banana bread recipe instructions. Review basic safety tips in baking. Bake banana bread.



IET Lesson on Culinary Arts

Guided Practice	 Read food labels and evaluate source of supply, nutritional value and cost. Rational numbers worksheet, unit rates and proportions worksheet Use recipe conversion tool Plan a banana bread catering event.
Closure	 Eat banana bread while completing 3-2-1 Exit ticket. Homework: Head to the local supermarket and prepare a shopping list of ingredients for the banana bread catering event based on a budget of \$50.00.

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IPDAE Intensive IET Technical Assistance

Sign-up for an opportunity to train your IET team in developing your IET Program of Study and Single Set of Learning Outcomes.

- 2 Individual Virtual Sessions
- 1 Group Virtual Session
- Virtual Workspace
- Immediate Feedback
- Showcased Work





IPDAE Fall Regional and Corrections Workshops

- Oct. 22 Tampa (Hillsborough)
- Nov. 1 Naples (Collier)
- Nov. 6 West Palm Beach
- Nov. 19 Miami Dade College
- Dec. 2 Virtual (ALL)
- Dec. 3 Pensacola (Escambia)
- Dec. 10 Sarasota (Suncoast TC)
- Dec. 11 Ft. Lauderdale (Broward)





IPDAE Webinars

- Using Data to develop IET
 Programs 10/13/2021
- Engaging Adult Education Through IET Centered Instruction (Pre-Workshop Session) - 11/03/2021
- Marketing and Student Recruitment for IET - 11/10/2021
- IET Resources/Curriculum Mapping – 12/15/2021





- IPDAE Career Pathways Institute
- Community of Practice
- Additional Resources (AECP Channel)
- IET Resource Activities





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Questions









Give Us Your Feedback!



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Thank You





www.floridaipdae.org Thank you for your participation!