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Finding free and open resources for teaching and learning

Sarah Currier, Jorum Service Manager

Mimas, University of Manchester, United Kingdom

ocTEL Week 4 Webinar:

Producing Engaging and Effective Learning Materials

8th May 2013

About me

- I'm Sarah Currier, Jorum Service Manager at Mimas
- Jorum is a national free and open service for sharing and finding open educational resources.
- Provided free at point of use for all UK post-16 education sector. Publicly funded.
- Current emphasis is higher and further education (universities and vocational colleges) – we're working toward including adult and community learning and work-based learning!
- The Jorum team provides a rich resource of expertise in finding, managing and sharing learning and teaching resources.

Perspective

- The other presenters on this session provide truly deep and wise expertise in learning and teaching.
- My expertise is in finding, sharing and managing learning and teaching materials (including OERs).
- Jorum's ethos is about providing an open platform for sharing openly; we do not offer top-down quality control of resources (= barriers).
- We allow anyone producing relevant OERs to share their stuff via Jorum; we believe in the expertise of teachers and learners to evaluate what they need in their context.

What I will cover

- What do we mean by ‘engaging and effective learning materials’?
- How do we find them and how do we evaluate them?
- If we cannot find ‘ready-made’ materials to suit our purpose then how do we best create/assemble/stitch together materials to plug the gap(s)?
- What are the pros and cons of using Open Educational Resources and what do we need to know about them to use them effectively (e.g. licensing and copyright issues)?

What I will cover

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- If we cannot find ‘ready-made’ materials to suit our purpose then how do we best create/assemble/stitch together materials to plug the gap(s)?
- What are the pros and cons of using Open Educational Resources and **what do we need to know about them to use them effectively (e.g. licensing and copyright issues)?**

But first ...

- **What do we mean by 'engaging and effective learning materials'?**

If we're talking about finding and evaluating resources for our own use, we need to know whether we can legally use the resources in question, and, if so, what kind of use we are permitted to make.

So I am going to speak today about finding Open Educational Resources (OERs) (with a slight bias toward Jorum as an OER service).

What is an OER?

You'll find a range of definitions here:

http://wiki.creativecommons.org/What_is_OER%3F

“Open educational resources (OER) are digital materials that can be re-used for teaching, learning, research and more, made available free through open licenses, which allow uses of the materials that would not be easily permitted under copyright alone.” – **from**

Wikipedia:

http://en.wikipedia.org/wiki/Open_educational_resources

What is an open licence?

- Mainly: **Creative Commons** - <http://www.creativecommons.org/>
 - Six licence options offering a spectrum of “openness” (commercial or non-commercial uses allowed; require attribution; allow remixing / editing or not; require “sharealike” (i.e. with same licence);
 - CC-licensed content is available on many services: Google Image, Flickr, YouTube, SlideShare, Jorum ...
- Other models are out there, e.g. [GNU](#) (open software), [MIT Open Courseware Licence](#), [UK Open Government Licence](#)
- CHECK THE LICENCE BEFORE REUSING OR REMIXING!

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 - CC-licensed content is available on many services: Google Image, Flickr, YouTube, SlideShare, Jorum ...
- Other models are out there, e.g. [GNU](#) (open software), [MIT Open Courseware Licence](#), [UK Open Government Licence](#)
- **CHECK THE LICENCE BEFORE REUSING OR REMIXING!**

Do you share / reuse / remix?

- a) Share your teaching resources with others without making them open (e.g. individual colleagues, your department).
- b) Share your teaching resources openly (i.e. on the Web, openly licensed, free).
- c) Regularly make use of resources shared by others.
- d) Share your resources **and** reuse others' resources.
- e) Haven't shared or reused yet.

What is Jorum?

<http://www.jorum.ac.uk>

Check our new Beta service too: <http://beta.jorum.ac.uk/>

- A free and open national service for sharing and finding OERs relevant to the UK.
- A trusted source of quality OERs for the UK post-16 education sector.
- A robust, safe, sustainable hosting platform for OERs.
- A showcase for UK OERs.

Where does Jorum fit in the OER Landscape?

UK OER sources

- Open institutional repositories, e.g.:
[OpenLearn](#), [EdShare](#),
[CURVE](#) ... etc.
- Subject communities, e.g.: [HumBox](#),
[LanguageBox](#) ... etc.
- Aggregators: [Xpert](#)

Other OER sources

- [MERLOT](#)
- [MIT Open Courseware](#)
- [OER Commons](#)
- [Saylor Foundation](#)
- [Flickr](#), [SlideShare](#),
[YouTube](#) ... etc. (CC search)
- [TED-Ed](#), [iTunesU](#) ...

Jorum is working on including:

UK OER sources

- Open institutional repositories, e.g.: [OpenLearn](#), [EdShare](#), [CURVE](#) ... etc.
- Subject communities, e.g.: [HumBox](#), [LanguageBox](#) ... etc.

Aggregators: [Xpert](#)

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- [MERLOT](#)
- [MIT Open Courseware](#)
- [OER Commons](#)
- [Saylor Foundation](#)
- [Flickr](#), [SlideShare](#), [YouTube](#) ... etc. (CC search)
- [TED-Ed](#), [iTunesU](#) ...

Where do you currently look for resources to help in your teaching?

- a) Open web searches (Google, Bing, etc.)
- b) I look for openly licensed content (e.g. Flickr, YouTube or Slideshare's CC licenced content)
- c) I look specifically for teaching & learning resources (e.g. Jorum, Xpert, OpenLearn)
- d) I look for subject-specific teaching and learning content (e.g Humbox, LanguageBox)
- e) Other

What influences your choice of resource?

- a) Reputation (individual, organisation, website)
- b) Licence
- c) Ease of use – e.g. file type, ability to download, know how to use software, etc.
- d) Popularity (recommended, star ratings, downloads)
- e) Other

Issues with finding OERs

- Now I'm going to show you different ways of finding OERs using Google and a few other services.
- I have stacked the deck in Jorum's favour – no disrespect to any of the other services intended!
- Jorum is but one of a thousand flowers blooming; you need to find your own sweet spots for searching.

What happens when you search?

It's lunchtime so let's look for some fried fish ...

Searching directly in jorum.ac.uk?

- You know you're getting CC licensed materials.
- You can browse and search by many options.
- You can order search results by a range of criteria.
- You can preview some items.
- Coming soon (see the [Beta](#)):
 - you can order your search by popularity of resources.
 - you can filter by CC licence type (more licences coming).
 - you can see a report on usage of resources.
- You can preview even more items.

Browse

All Resources

- » [By Subject](#)
- » [By Issue Date](#)
- » [By Author](#)
- » [By Title](#)
- » [By Keyword](#)

My Account

- » [Depositor Login](#)

Browse by Subject or Community

Select a community to browse its collections.

- ☒ [Further Education \(FE\)](#) [2967]
- ☒ [Higher Education \(HE\)](#) [14383]
- ☒ [ReSource](#) [235]

Browse

All Resources

- » [By Subject](#)
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Advanced Search

Search scope:

All Resources

Limit your search to Higher or Further Education Resources.

[- Hide advanced search filter options](#)

Conjunction

Search type

Search for

AND

AND

Results/page 10

Go

Full Text
Full Text
Author
Contributor
Title
Keyword
Description
Creation date
Insertion date
Publisher
Mime-Type
Type
Identifier
Language (ISO)
JACS classification
Learn Direct classification
Size or length
Copy Rights holder
Copy Rights URI
Author or Contributor
Date (creation or insertion)

relevance

in order descending

Browse

All Resources

- » By Subject
- » By Issue Date
- » By Author
- » By Title
- » By Keyword

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Advanced Search

Search scope:

All Resources ▼

Limit your search to Higher or Further Education Resources.

- Hide advanced search filter options

Conjunction	Search type	Search for
	Full Text ▼	food preparation
AND ▼	Full Text ▼	
AND ▼	Full Text ▼	

Results/page 10 ▼ Sort items by relevance ▼ in order descending ▼

Go

Your query "((food preparation))" produced 1136 result(s).

Search Results

Now showing items 1-10 of 1136

Subjects matching your query

FE - Catering / Food / Leisure Services / Tourism [204]

Items matching your query

Food Hygiene

Unknown author

Cross contamination

Peter Jarrett; Radar Brookes (*JISCOxford Brookes University*,)

Preparation for stilton and broccoli soup

Geoff Foot (*Learning and Skills Network Ltd*, 2007-11-30)

Food tests : preparation

Advanced Search

Search scope:

All Resources ▼

Limit your search to Higher or Further Education Resources.

- Hide advanced search filter options

Conjunction	Search type	Search for
	Full Text ▼	food preparation
AND ▼	Full Text ▼	battered fish
AND ▼	Full Text ▼	

Results/page 10 ▼

Sort items by relevance ▼

in order descending ▼

Go

Your query "((food preparation) AND (battered fish))" produced 112 result(s).

Search Results

Now showing items 1-10 of 112

Battering and frying fish

Kate Pearce (JISC - REALM (Swansea College)Swansea College,)

Deep frying equipment

Kate Pearce (JISC - REALM (Swansea College)Swansea College,)

Deep frying fish

Kate Pearce (JISC - REALM (Swansea College)Swansea College,)

Preparing monk fish

Mike Gilbert; Chris Poole (South Birmingham College,)

Battering and frying fish

[Show full item record](#)

 [Share](#) | 

Title:	Battering and frying fish
Author:	Kate Pearce
Publisher:	JISC - REALM (Swansea College); Swansea College
Description:	An interactive resource that provides tips on battering and frying fish.
Keywords :	catering; tourism; food preparation; fish; battering; frying; cooking
Type:	Exercise; ActivityExerciseFieldwork
Persistent URL:	http://dspace.jorum.ac.uk/xmlui/handle/10949/12061

**Package
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Licence

[Attribution-Noncommercial-Share Alike 2.0 UK: England & Wales](#)



Hide Organization

Battering and frying fish

[Battering and Frying Fish](#)



Click each of the pictures to find out about an important tip before you start.



What happens when you search?

It's lunchtime so let's look for some fried fish ...

Let's try Google: "frying fish OER"

Opportunities - Creative C x Producing engaging and x frying fish oer - Google Se x

← → ↻ ↗ https://www.google.co.uk/search?q=frying+fish+OER&rlz=1C1TEUA_enGB468GB468&aq=f&oq=frying+fish+OER&aqs=chrome.0.57.4467j0&sourceid=chron JL 🍌 📄 ☰

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Google frying fish OER Sarah Currier 1 + Share 📷

Web Images Maps Shopping More ▾ Search tools

About 50,600,000 results (0.31 seconds)

[How to fry and grill fish - from Delia Online](#)
www.deliaonline.com/how.../fish...shellfish/how-to-fry-and-grill-fish.ht... ▾
 sprats – 2-3 minutes each side. 3. Always drain shallow-fried fish on crumpled silicone paper (baking parchment) or absorbent kitchen paper before serving.

[How to Pan Fry Fish Fillets - Local Foods - About.com](#)
localfoods.about.com > ... > All Recipes > Preparation Tips ▾
 by Molly Watson - in 404 Google+ circles
 Pan frying fish is, perhaps, the most delicious way to cook any non-fatty fish.
 ... How to Pan Fry Fish Fillets; Start With Fresh or Freshly Frozen Fish Fillets
 - Set Up ...

[How to Cook for a Southern Fish Fry: 11 Steps \(with Pictures\)](#)
www.wikihow.com > ... > Recipes > Fish and Seafood ▾
 Whether the focus of a political or civic fundraiser, or for a get-together among family and friends, the tradition of a southern (U.S.) fish fry has endured for ...

[Menu - Beachside Seafood](#)
beachsideseafood.info/pdf/Beachside_june_2010.pdf ▾
 Franks Favorite The Perfect Fried Fish Sandwich.....\$6.99. Grouper Sandwich (Local, never frozen)..... \$11.99. Grilled, Blackened, or Fried. Shrimp Burger .

[Amount of fish per person - Crannie.com](#)

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Windows taskbar: Internet Explorer, Google Chrome, Firefox, Orange, Word, PowerPoint, System tray: Volume, Network, Date/Time: 08:36 07/05/2013

What happens when you search?

It's lunchtime so let's look for some fried fish ...

Let's try Xpert (OER aggregator): “frying fish”

Opportunities - Creative C x Producing engaging and x Xpert search results for fry x

www.nottingham.ac.uk/xpert/scorerresults.php?keywords=frying+fish&search_all.x=70&search_all.y=18&search_all=all

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Xpert

frying fish Search

Advanced search | Browse Resources

Search results | Image search for this result | RSS feed (most recent) for this result | RSS feed (all items) for this result

Pages 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 49 50 992 result(s) returned

[Zebra fish blood stream to heart](#)
Arteries, veins and the heart are the organs that make up the circulatory system, an organ system. Organs are made up of several types of tissues.
Author(s): No creator set

License information Related content

[A Million Fish....Serving up Exaggeration](#)
Students will become familiar with the term "exaggeration" and how it can be used in stories to catch the reader's attention. Students will create narrative stories of their own using exaggeration.
Author(s): No creator set

License information Related content

[Gone fishing : my, my little fish, how you've grown!](#)
Opening with a cartoon showing the weights of three combinations of fish, this activity challenges students to determine the weight of each fish. This activity is part of the Figure This! collection of challenges emphasizing real-world uses of mathematics. The introduction discusses algebraic reasoning and notes its importance to scientists, engineers, and psychologists. Students are encouraged to begin by adding the weights on all three scales. The answer page describes three strategies for sol
Author(s): National Council of Teachers of Mathematics (NCTM)

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www.nottingham.ac.uk/xpert/feed/frying fish

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What happens when you search?

It's lunchtime so let's look for some fried fish ...


Let's try OER Commons: "frying fish"

Opportunities - Creative Commons x Producing engaging and ... x Xpert search results for fry x leeds metropolitan - Google x Search Results: frying fish x

www.oercommons.org/search?f.search=frying+fish

Register Now! | Log In | Help

OER COMMONS
OPEN EDUCATIONAL RESOURCES

Search  Home / Browse All / My OER / Groups / Contribute

Use Advanced Search

Home → Search Results




Search Results: frying fish

Displaying 1 - 6 of 6 results | 20 results per page | Sort by: Relevance


Refine Your Search

- ☒ **Subject Area**
 - ☒ Arts 0
 - ☒ Business 0
 - ☒ Humanities 0
 - ☒ Mathematics and Statistics 0
 - ☒ Science and Technology 6
 - ☒ Social Sciences 0
- ☒ **Grade Level**
 - ☒ Primary 6
 - ☒ Secondary 6
 - ☒ Post-secondary 0
- ☒ **Material Type**

Expand All | **Collapse All**

Fish and fries 
(Complete Item Description)
Subject: Science and Technology
Grade Level: Primary, Secondary
SubTopics:  Ecosystems,
 Sustainable Agriculture and Nutrition
Collection: Video and Image Data Access

No Strings Attached
Remix and Share
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Read the Fine Print

Unhatched Zebra fish embryo 
(Complete Item Description)
Subject: Science and Technology
Grade Level: Primary, Secondary
Collection: Video and Image Data Access

Conditions of Use

No Strings Attached
Remix and Share
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www.oercommons.org/media/javascripts/infusion/components/uiOptions/html/#tab1

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What happens when you search?

It's lunchtime so let's look for some fried fish ...

Let's try Google search: "frying fish Jorum"



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beta.jorum.ac.uk/resources/13270

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Battering and frying fish


Author [Kate Pearce](#)
Submitted ago, by Kate Pearce

An interactive resource that provides tips on battering and frying fish.
Published: ago, by Kate Pearce

Tags: [battering](#), [catering](#), [cooking](#), [fish](#), [food preparation](#), [frying](#), [tourism](#)

Permanent link: <http://resources.jorum.ac.uk:80/xmlui/handle/123456789/12061>

Licence: [Creative Commons Attribution-Noncommercial-Share Alike 2.0 UK: England & Wales](#)



Actions for this resource

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Resource contents

File name	File type	File size
ASSET_25052005003046	Shockwave Flash File	33.12 Kb

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Jorum

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Click each of the pictures to find out about an important tip before you start.

Resource contents

File name	File type	File size	
ASSET_25052005003046	Shockwave Flash File	33.12 Kb	Download Preview

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About 41,200,000 results (0.41 seconds)

Recipe Fried Fish - Easy Fried Fish Recipe
 southernfood.about.com > ... > Haddock Recipes
 ★★★★★ Rating: 5 - 4 reviews
 Fried fish recipe - easy fried fish fillets with simple seasoned flour coating. ... Free Southern Food Newsletter! Sign Up. Discuss in my forum ... fish recipes - fried fish. Use haddock, tilapia, roughy, or other similar fish for this tasty fried fish recipe.
 More by Diana Rattray - in 492 Google+ circles

How to Pan Fry Fish Fillets - Local Foods - About.com
 localfoods.about.com > ... > All Recipes > Preparation Tips
 by Molly Watson - in 404 Google+ circles
 Pan frying fish is, perhaps, the most delicious way to cook any non-fatty fish. The coating protects the flesh from direct heat and helps keep the fish moist, while ...

Battering and frying fish - Jorum (Beta)
 beta.jorum.ac.uk/resources/13270
 This is the public test of Jorum's new resource browser: The current live version can be ... An interactive resource that provides tips on battering and frying fish.

frying - Jorum (Beta)
 beta.jorum.ac.uk/tags/frying
 An interactive resource that provides tips on battering and frying fish. Tags battering, catering, cooking, fish, food preparation, frying, tourism ,. Contributed. ago ...

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beta.jorum.ac.uk/tags/frying

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Resources tagged frying

Prev 1-4 of 4 Next

Battering and frying fish

Author [Kate Pearce](#)
Description An interactive resource that provides tips on battering and frying fish.
Tags [battering](#), [catering](#), [cooking](#), [fish](#), [food preparation](#), [frying](#), [tourism](#)
Contributed ago

Analysing artworks : formalism

Author [Lewis Jones](#)
Description This learning object gives an overview of analysing artworks using theories from 'Formalist' methodology. It aims to give the learner an understanding of formalist analysis and the scope and elements of formalism. It also introduces Roger Fry and discusses his impact on formalist methodology. Links for further information and a self-assessment activity are also included.
Tags [analysing](#), [analysing artworks](#), [analysis](#), [art criticism](#), [art theory](#), [artistic style](#), [formalism](#), [fry](#), [interpretation](#), [methodology](#) More tags
Contributed ago

Deep frying fish

Author [Kate Pearce](#)
Description A multiple choice interaction which tests the user's knowledge as to which types of fish are best for deep frying.
Tags [batter](#), [catering](#), [cooking](#), [deep frying](#), [fish](#), [tourism](#)
Contributed ago

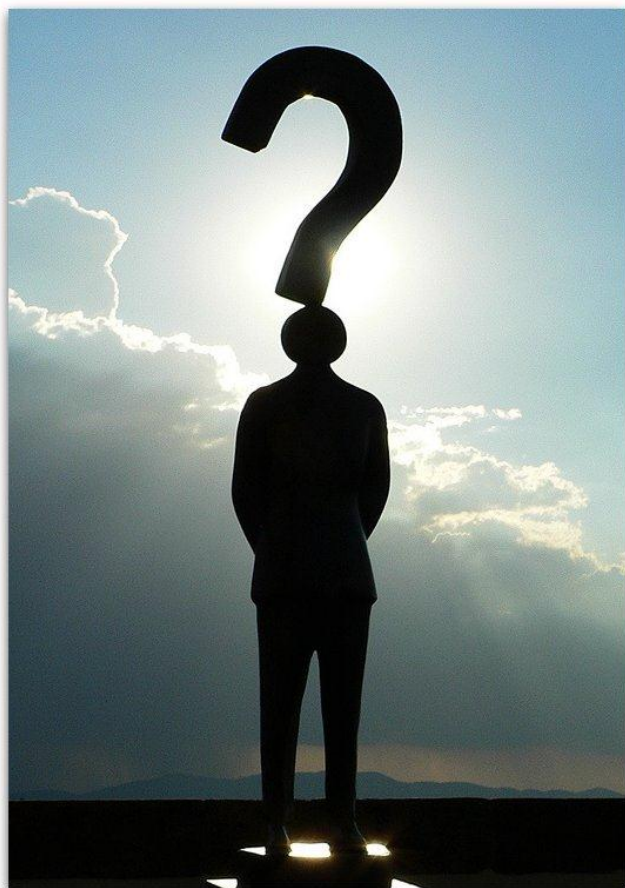
Deep frying equipment

Author [Kate Pearce](#)
Description An interactive movie that gives detailed information on all the equipment needed when deep fring fish in batter.
Tags [batter](#), [catering](#), [cooking](#), [deep frying](#), [fish](#), [food preparation](#), [tourism](#)
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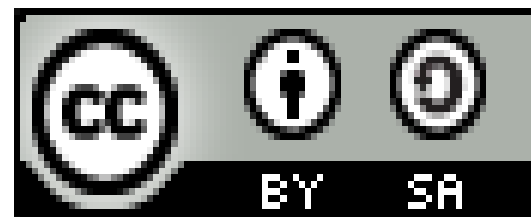
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Any questions?



Contact us:

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