



Course: Integrated Service Learning – A Food System Approach

Instructor: Tom Sabo
(c) 802-522-3586
toms@mpsvt.org

Now in its 3rd year, the CSS course has served 30 teachers from 7 Central Vermont schools. Hundreds of students, across a dozen disciplines, have been engaged using connections to our food system. (*See reverse side for Teacher Testimonials.*)

Course Description:

Service Learning has the potential to increase student engagement, and therefore achievement, by bringing relevance and rigor to your lessons. Why stop there? The complex nature of most authentic learning experiences provides many opportunities to further enhance student learning through cross-curricular connections. This course will provide teachers and prospective teachers the support and training necessary to create engaging, experiential units in their respective discipline, using the food system and the concept of sustainability as a vehicle for curricular integration.

Course participants:

- Can receive recertification credits.
- May earn 1 graduate credit through Saint Michael's College (\$110)*

Course Details:

- 10 weeks: March 11th – May 20th
- Meets Tuesday's from 3:30 to 5:15 Total of 17.5 hrs
(12.5 hrs class time = 1 graduate credit; 15 hrs = 1 recertification credit)
- Meet at Montpelier High School

*Note: If you are seeking graduate credit, I will have a registration form available on the first day of class.

**If you are not seeking credit, there is no charge for the course.



Cultivating Lessons for Life

Testimonials:

“In the CSS course I worked closely with teachers of other disciplines to discuss and explore important educational issues such as student engagement, academic rigor, service learning, Common Core, authentic assessment, and student voice. Having the space and time set aside where I was pushed to think outside the box, to look at current best practice, and delve into how it applies to my classroom and curriculum was truly inspiring. It was reaffirming to see that my students responded to the units I created in the CSS course with curiosity, engagement, and, in the end, a stronger understanding of Spanish language and culture.”

-Colleen Purcell
Spanish Teacher, MHS

“I found this class to be extremely thought-provoking, beneficial, and rewarding, especially with regards to the connections I made with other motivated and enthusiastic educators from around the state. I left the course having developed strong curriculum for the following year and a commitment to thinking about the 'big picture' connections between different content areas using the food system as the connector.”

-Luke Foley
STAR Program, Northfield High School
2013 Vermont Teacher of the Year

“Even though the CSS course added to my already busy schedule, I enjoyed every minute of it and would highly recommend it to other teachers. Tom scheduled each class session well; we were able to discuss interesting issues central to teaching and to our food systems and then we had time to apply our learning to unit and lesson planning. During the course, I developed a unit about the business economics of popcorn production that I became really excited to teach. The feedback that I received from Tom and my classmates helped me to develop a better unit than I would have on my own. I recently taught the unit and my excitement grew. I was amazed to see how many economic concepts the students learned from the hands-on project. In the CSS course, Tom helped us to reflectively create relevant learning opportunities for students. It was the type of professional development that sustains me as a teacher.”

-Heather McLane
Economics Teacher, MHS



Cultivating Lessons for Life

Recommended Reading:

Brain Rules, 2010, John Medina, Pear Press

Introduction to Student-Involved Assessment for Learning, 2011, Richard Stiggins, Pearson

Practical Aspects of Authentic Assessment: Putting the Pieces Together, 1994, Campbell Hill, B & Ruptic, C, Christopher-Gordon Pub.

Course Plan (subject to change as needed)

Date	Topic	Learning Outcomes (Students will be able to...)
March 11	Food System Overview	<i>Identify elements of the food system that embody aspects of your existing or desired curriculum.</i>
March 18	Student Engagement	<i>Describe what student engagement looks like in your ideal class. Explain how a focus on food systems can lead to student engagement.</i>
March 25	Service Learning Basics	<i>Differentiate between Service Learning and Community Service.</i>
April 1	Academic Rigor	<i>Analyze the level of rigor in a lesson using the "Rigor/Relevance Framework".</i>
April 8	Experiential Education	<i>Design a purposeful, structured experiential lesson. Use the DEAL Model of Critical Reflection to assess experiential learning.</i>
April 15	Integrating Curriculum	<i>Describe advantages and disadvantages of different levels of curricular integration. Identify teachers and courses within your school that could potentially integrate with your curriculum.</i>
April 29	Common Core	<i>Identify Common Core standards that could be addressed in your unit.</i>
May 6	Incorporating Student Voice	<i>Assess the level of student involvement in your classes. Design opportunities for meaningful student involvement.</i>
May 13	Authentic Assessment	<i>Design tasks that students will perform to demonstrate desired level of mastery of essential knowledge and skills.</i>
May 20	Long Term Goal Setting	<i>Describe what success looks like. Formulate a time table for implementing and evaluating new curriculum.</i>