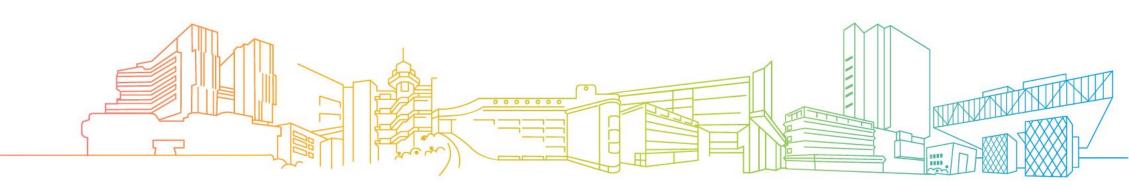




Workplace Learning and Assessment (WLA) Web-based System Training for WLA Coordinators



Intended Learning Outcomes



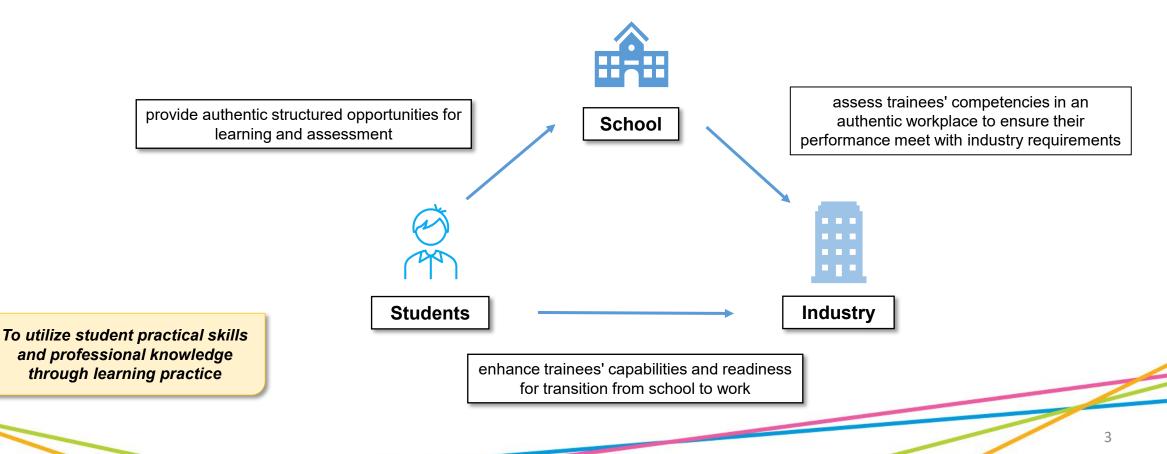
At the end of this workshop, participants will be able to:

- explain the advanced functions of the WLA Web-based System; and
- design the WLA course content using the advanced functions.

Introduction



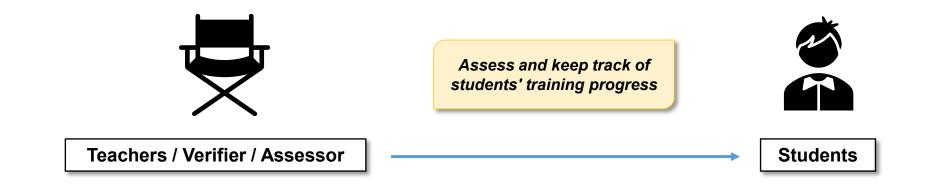
 WLA was introduced in <u>AY2018/19</u> to raise training quality and strengthen collaboration among industries



WLA Web-based System



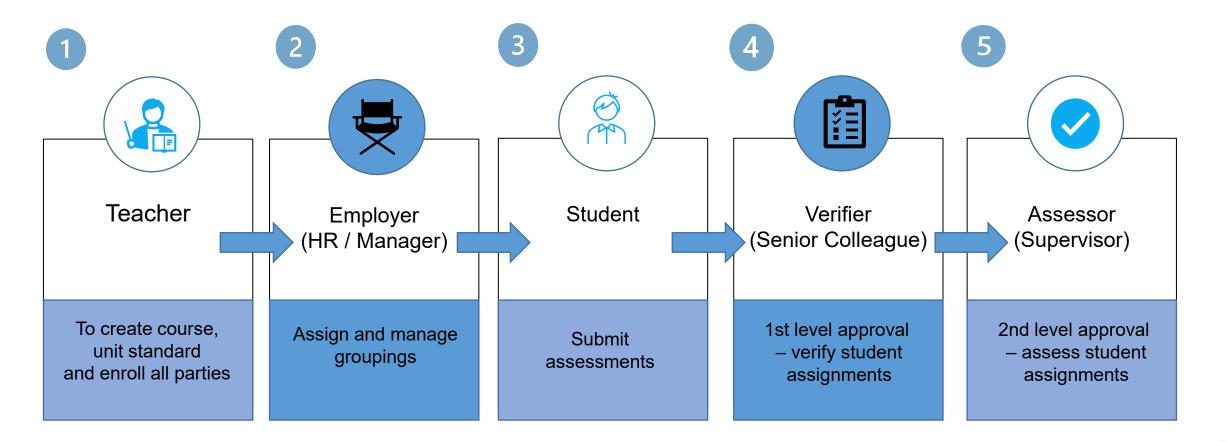
• Web-based e-learning platform for WLA activities



Facilitate communication and resources sharing

WLA Roles & Responsibilities

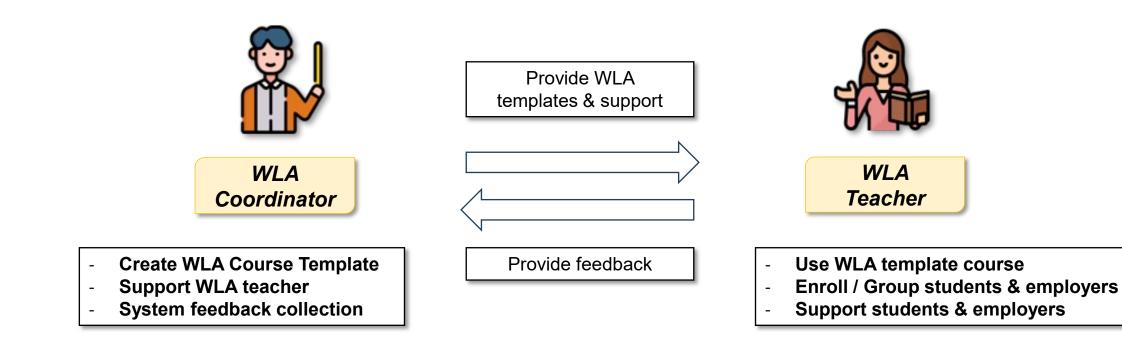




Teachers usually take the role to assign groups too

WLA Coordinator vs WLA Teacher





WLA Training Workshops Overview



WLA Coordinator	WLA Teacher
Create Course	Create Course
Course Content – Feedback	Course Setup – Backup & Restore
Course Content – Checklist	Course Setup – Enrollment
Course Content – Add Tasks	Course Setup – Update Unit Standard
Course Content – Upload Course Material	Course Setup – Group Overview
Course Content – Unit Standard	Course Setup – Self-Checking Helper
Backup	Types of Report
Types of Report	Revert Status
Batch Download	Batch Download

Please join WLA teacher workshop to understand the full scope of the system

WLA Web-based System Training for Teachers



8



Training Flow



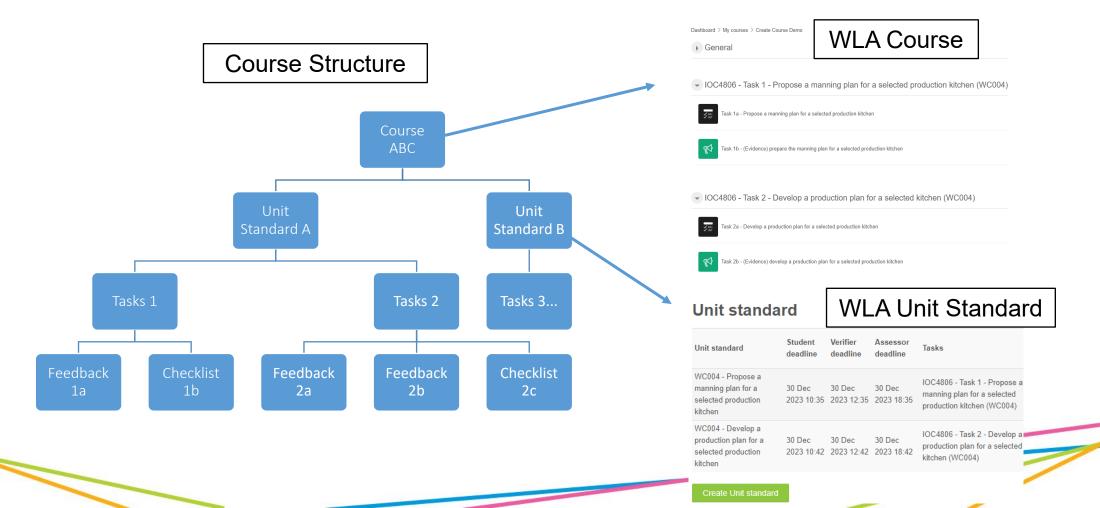
	Training Content	nt for Coordinators					
1.	Create Course	7.	Student + Role of Assessor –				
2.	Course Content – Feedback	Finding student assessment under assessor					
3.	Course Content – Checklist	ove	erview				
4.	Course Content – Add Tasks	8. Types of Report					
5.	Course Content – Upload Course Material	9.	Batch Download				
6.	Create Unit Standard	10.	Backup Course				
		11. Used Case Sharing in Feedback / Checklist					
		12. Evaluation					
		13.	Q&A				

WLA Course Structure



10

• A complete course **must** have the following components:



Common WLA Terms – Unit Standard



RESTRICTED

3.2 Potential problems related to the preparation of milk for espres beverages are explained in accordance with establishment

4.1 Espresso beverages are served in correct, pre-heated vessel f

4.2 Espresso beverages are served to customers using service meth

Range quality indicators - temperature, aroma, taste, body

coordinated to ensure group customer orders are satisfied in

4.4 Correct and sufficient accompaniments are served with espress

(Name, rank, designati

Li Siu Man, Senior Lecturer

Chan Tai Man, Lecturer, Der

that maintain its quality in accordance with establishmer

4.3 Presentation of multiple servings of espresso beverages is

accordance with establishment requirements.

beverages in accordance with establishment re

of HoSTS

Dept of HoSTS

beverage being served in accordance with customer expectation

completely within clean and damage-free service vessel, with no

and establishment requirements. Espresso beverages are contained

production

drips or spillage.

requirements

21 July 2016

problems include but are not limited to - tempe

taste, texture of aerated milk, impact of seasonal milk

- Unit standards are assessment tools that describe the **minimum standard** a person is expected to achieve to meet a stated outcome
- Unit standards specify:
 - \succ the competency requirements of particular tasks and functions
 - \succ the expected outcomes for workplace learning in respective industries
 - \succ the requirements and conditions of the workplace assessment

RESTRICTED RESTRICTED **Outcomes and Performance Criteria** A Sample Unit Standard Outcome 1 Prepare espresso equipment and ingredient Title Prepare and present espresso beverages for service Performance Criteria Level 3 OF Credits 1.1 Cold, filtered water and high-quality, fresh ingredients are mad Init number available in sufficient quantity for service in accordance with raince credited with this unit standard are able to: prepare establishment requir presso equipment and ingredients; extract espresso, and Range ingredients include but are not limited to - coffee beans Outcome 4 Present espresso beverages for service milk, accompaniments, garnishes; explain potential problems with espresso and espresso quality includes but is not limited to - within expiry date formance Criteria equipment: prepare milk, and explain potential problems aroma appearance. with preparing milk, for espresso beverages; and present 1.2 Equipment service items are kept at the correct temperature, clean, spresso beverages for service. free from damage, and ready for use within the time-frame for ervice, in accordance with establishment requ Services > Catering, Food and Beverage Se Range equipment service items include but are not limited to espresso equipment, grinder, cups and saucers, spoons stimers 1.3 Coffee beans used are appropriate for service, freshly ground, and the correct grind and consistency for extraction and equipment used. Definition in accordance with establishment requirement Establishment requirements - any policy, procedure, process or agreed Outcome 2 Extract espresso, and explain potential problems with espre requirement, either written or oral, that is made known to the trainee prior to espresso equipment. assessment against this unit standard. Freshly ground - coffee beans used for espresso should be used within 15 Performance Criteria minutes of grinding. 2.1 Portafilter is cleaned, dosed, and tamped in accordance with establishment requireme 2.2 Espresso is extracted in accordance with establishmer Range Espresso beverages include but are not limited to - short black, cappuccino Range extraction includes but is not limited to - colour, aron latte, long black, mochaccino, flat white; taste. evidence is required of a minimum of three espresso beverages coordinated in 2.3 Potential problems with espresso and espresso equip one order explained in accordance with establishment require Range problems include but are not limited to - crema, over an inder extraction Legislation and regulations to be complied with include but is not limited to Occupational Safety and Health Ordinance. Outcome 3 Prepare milk, and explain potential problems with preparing milk, for espresso beverages. For the numose of this unit standard the immediate service environment must **Performance** Criteria be kept clean, safe, and ready for use in accordance with establishment 3.1 Milk is aerated to correct texture, temperature, and volume for beverage being served in accordance with establishment Version 1.1 October 2018 Version 1.1 October 2018 Evidence for the practical components of this unit standard must either be eathered in the workplace or in a realistic environment where the trainee has to produce product or similar for customers who have the same expectations for quality and timeliness as a paying customer. Version 1.1 | October 2018 Source: QEAO (Guidelines on Developing Unit Standards for Workplace Learning and Assessment)

Sample Unit Standard

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Common WLA Terms – Checklist



 The checklist module allows a teacher to create a checklist / to-do list / task list for their students to work through



Checklist

Common WLA Terms – Feedback



- The feedback activity enables a teacher to create a custom survey for collecting feedback from participants using a variety of question types
- It allows students to write their feedback and upload different types of files



Training Environment



• Enter https://wla-trn.vtc.edu.hk/ to familiarize yourself with the WLA environment

	[Training] Workplace Learning	and Assessment (WLA) System
	Employer	Site Announcements:
		There are no announcements yet.
	averychan	
	Password	Supported Browsers:
		• Chrome
- China	Log in	• Firefox
and the		• Edge
	Forgotten your username or password?	
	[CNA] VTC Staff and Student	
and the second	💄 Staff Sign On	
Constant and	Student / T-Account Sign On	

Training Environment - Dashboard



[Training] Workplace Learning and Assessment (WLA) System

🚓 🗭 CHAN CHUNG WOON AVERY - CC

wlatm Dashboard My courses	English (en) -			
Dashboard				Customise this page
► Latest announcements			Ravigation	* Recently accessed items
(No announcements have been posted yet.)			Dashboard	QUESTIONS (TO BE COMPLETED BY TRAINEE) ITSD001_ITSD_ST_1(Test course)
Timeline		▼ •	 My courses BUS4110M (Work-integrated Learning) AY2023/24_Se 	ASSIGN GRADE ITSD001_ITSD_ST_1(Test course)
			 ITSD001_ITSD_ST_1(Test course) VTC Management Utilities Create course 	2. TRAINEE ASSESSMENT RECORD-EG31410 BUS4110M (Work-integrated Learning) AY2023/24_S
* Recently accessed courses			 Multiple enroll users VTC Management Utilities Workplace Dashboard 	1. UNIT STANDARD-EG314101-CON2393 BUS4110M (Work-Integrated Learning) AY2023/24_S
« »			Administration	QUESTIONS (TO BE COMPLETED BY TRAINEE) BUS4110M (Work-integrated Learning) AY2023/24_S
&#<5333</td><td></td><td></td><td>▶ Site administration</td><td>1. UNIT STANDARD-EG314101-CON2393 ITSD001_ITSD_ST_1(Test course)</td></tr><tr><td></td><td></td><td></td><td></td><td>CHECKLIST (TO BE COMPLETED BY VERIFIER)</td></tr><tr><td>ITSD001_ITSD_ST_1(Test course) Stress Test (ST)</td><td>BUS4110M (Work-integrated Lear Professional Services (PSE)</td><td></td><td></td><td>CHECKLIST (TO BE COMPLETED BY ASSESS ITSD001_ITSD_ST_1(Test course)</td></tr><tr><td></td><td></td><td></td><td></td><td>Show more items</td></tr></tbody></table>				

Create Course

• Creating a new course module on WLA

Create course

A

- Which course modules do you want to create?
 - Moodle academic year O Moodle non-academic year

	Next
	Required
Create course video can be found here	

√тс

Create course

Discipline	: Information Technology Services Division (ITSD)
Programme board	: Stress Test (ST)
lodule	: ITSD001 (Test course)
 Course full na 	me
	Manual input course full name
Course full name 🕐	ITSD001 (Test course) AY2023/24_Sem1
Course start date 🕐	1 ▼ September ▼ 2023 ▼ 00 ▼ 100 ▼
Course end date ⑦	1 ▼ December ▼ 2023 ▼ 00 ▼ 100 ▼ 110
Y start	AY2023/24 🗸
Gemester start	Sem1 V
company name	Search
Other	

Create Content - Feedback



• Questions in the assessment for *students* to answer and provide evidence

 Workplace Assessment workflow 	Test course for teacher training	Short text answer
O Approval required from verifier & assessor ()	Random feedback	Question
 Approval required from verifier only () 	Back Add question Files request Export question Choose Add a page break	
 Approval required from assessor only () 	Files request Information Label Longer text answer	Maximum characters accepted 255
 No Approval required () 	Coordinator training Multiple choice Multiple choice (rated) Numeric answer Short text answer	Position 1 Background color
Send content change notification <a>?		
Create feedback video can be found <u>here</u>		Save changes Cancel

Create Content - Checklist



• For *employers* to verify / assess student evidence for assessments

 Workplace Assessment workflow 	 Settings 		To clean service items, you must:						
Approval required from verifier & assessor	Maximum grade	100	Task 1a - Clean service items Preview View progress Edit checklist						
 Approval required from verifier only () 	Min. mandatory items 🕐	None 🗸	Import items [mort items] Import items [mort items] Import items						
 Approval required from assessor only () 	Max. mandatory items 🕐	Unlimited ¥	\mathbb{R} scrape off excess food from service items $\mathbb{R} \Leftrightarrow \Leftrightarrow \diamond \downarrow \mathbf{X}$						
O No Approval required ()			 identify and report any inconsistencies. ● ◆ ↑ ↓ × ○ unload clean service items from the dishracks on completion of the washing process. ● ◆ ↑ ↓ × ○ check the quality of the cleaned service items and record damage arising from the washing process in accordance with establishment requirements. ● ↑ ↓ × ○ polish silverware using polishing cloth and products in accordance with establishment requirements. ● ◆ ↑ ↓ × ○ 						
Send content change notification <a>?			 maintain the dishwashing machine in good order in accordance with manufacturer's instructions. () ☆ → ↑ ↓ × ○ keep the work areas clean and hygienic. () ☆ → ↑ ↓ × ○ provide evidence showing how service items are cleaned, which must include: () ☆ → ↑ ↓ × ○ verified photographs of clean service items. () ☆ ← ↑ × ○ 						
Create checklist video can be found <u>here</u>			☑ I Add Grade Enter integer grade						

Create Content - Add Tasks



• Tasks within the course that contain feedback and checklist to form the complete WLA course structure

wlapdt Dashboard My courses English (en) *					
Dashboard $>$ My courses $>$ ITSD001 (Test course) AY2023/24_Sem1_BA Testing					Turn editing
👻 General 🖉	•	Ravigation		Add a block	
FORUM Announcements	•	Dashboard	\$ \$~	Add	v
Add an activity or resource		 ITSD001 (Test course) AY2023/24_Ser ITSD001 (Test course) AY2023/24_Ser 	n1 [7-ELEVEN		
Add topic		 ITSD001 (Test course) AY2023/24_Ser 	n1 [MTR CORPO n1 [VOCATIONA		
🗸 Testing Task 1 🖉	•	Participants Competencies Competencies			
¶C) FEEDBACK Test Feedback for Student ∠	•	 ☐ Grades ▶ General ▶ Testing Task 1 ▶ Testing Task 2 			
CHECKLIST Test Checklist for Verifier	•	 ITSD001 (Test course) AY2023/24_Ser 	n1_Prod UAT_Mu n1_Support Case n1_Test Simula		
CHECKLIST Test Checklist for Assessor	•	 ITSD001 (Test course) AY2023/24_Ser ITSD001 (Test course) AY2024/25_Ser 	n1_UAT testing n2 [VOCATIONA n1 [7-ELEVEN		
Add an activity or resource		 ITSD001 (Test course) AY2024/25_Ser ITSD001 (Test course) AY2024/25_Ser ITSD001 (Testcourse) AY2023/24_Ser 	n1_Testing for		

Create Content - Upload Course Material



• Upload course material for students to access

- General 🧷	•	Add an activ	ity or resour	ce			×
FORUM Announcements	•	Search					
FILE Trainee Assessment Record - WC004 - Plan manpower and resources in a production kitchen 🖉	•	All Activities Resources					
Add an activity or resource Add topic		Checklist ☆ ①	Feedback	File ☆ û	Forum	Page ☆ ①	Text and media area ☆ ①

Upload course material video can be found <u>here</u>

Create Unit Standard



- Create course framework with course content
- This needs to be created so different roles to carry out their assigned tasks

Administration		Unit standard	
Course administration	ФФ~		
Settings			⊖ Yes ● No
Users		Is it a PISE Unit Standard?	
T Filters			
Reports		Total QF Credit	
🏟 Gradebook setup		fotal of oredit	
📥 Import			
🟦 Backup			If more than one Total QF credit would be applied for companies, please list all values (e.g. 6/7/8).
📥 Restore			Reference
Reset			
Question bank		QF Credit	
➡ MMU			
🤱 Batch enroll students			
🛃 CSV import users			Reference
 Work place utilities 			
Batch download all assessments		Student deadline 🕕	20 🗸 December 🖌 2023 🖌 12 🖌 26 🖌 🛗
🚩 Manage Unit Standard			
r Revert status			
🚩 Self-Checking Helper		Verifier deadline 🌗	20 V December V 2023 V 12 V 26 V
r Student progress			
 Site administration 			
		Assessor deadline 🚺	20 ▼ December ▼ 2023 ▼ 12 ▼ 26 ▼ 🛗

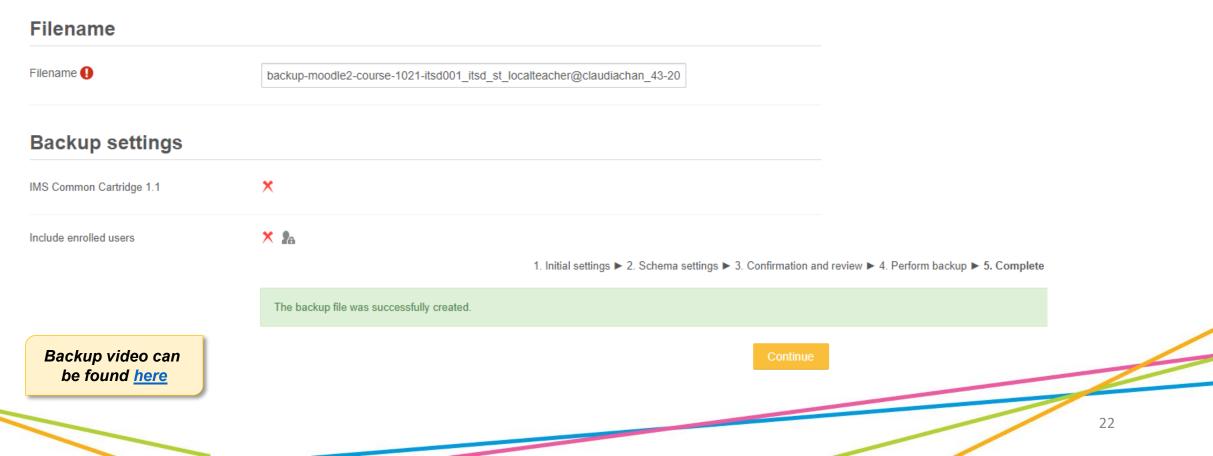
Create Unit Standard video can be found <u>here</u>

Backup Course



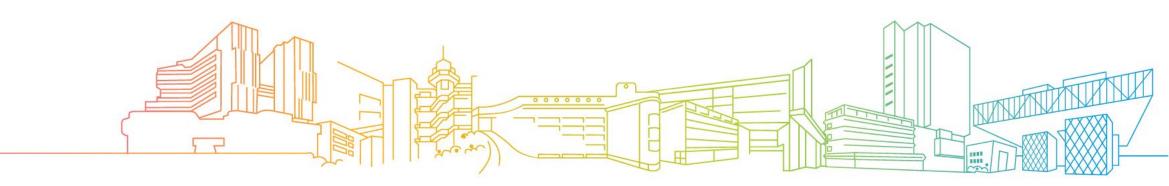
• Save existing course format in preparation for newly created course

1. Initial settings ► 2. Schema settings ► 3. Confirmation and review ► 4. Perform backup ► 5. Complete



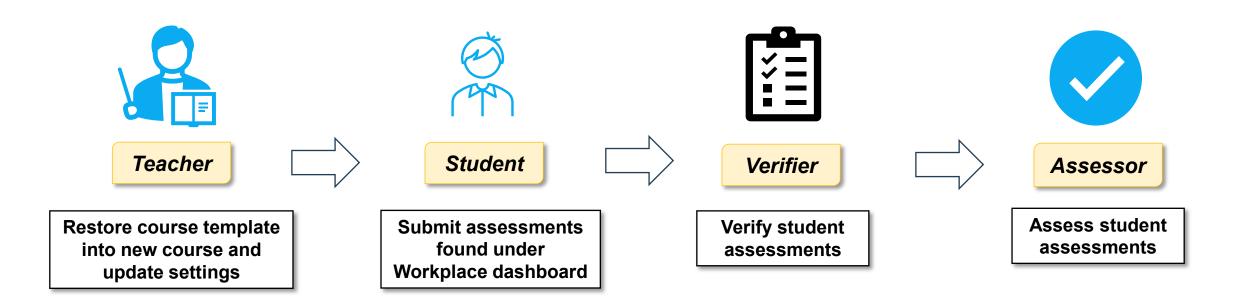


Process after Creating Course Template (WLA Teacher, Student & Employers)



WLA Implementation Flow





Course Groupings with Employer Role



• Teachers need to manage course grouping + assign unit standard so assessment can be sent to different roles

									-,		
Grouped	Visua	alize						Student	Select All None	Verifiers	Assessor
Qualification Back		001 (Test course) AY2023/24_Sem2 [VOCATIONAL TRAINING COUNCIL] – For Studen dd new grouping Import group from CSV	it Template					✓ Chan Clau (localstudent)		Chan Claudia-Teacher	Chan Claudia-Teacher
Edit	Group	Qualification	Student	Verifiers	Assessor	Specific Unit standard	Delete				
	1	ITSD001 (Test course) AY2023/24_Sem2 [VOCATIONAL TRAINING COUNCIL] For Student Template	Chan Claudia-Student (localstudent@claudiachan)	Chan Claudia- Teacher	Chan Claudia- Teacher	Testing unit staTesting unit sta					
Add n	w grou	ping Import group from CSV									
								Assigned unit stan	dards(s)		
									standard for optiona standard for mandat		
	I	Manage groupings video can be found <u>here</u>							Back	ory comment	
										/	25

Group management

Grouping assessors, verifiers and students

ITSD001 (Test course) AY2023/24_Sem2 [VOCATIONAL TRAINING COUNCIL] -- For Student Template

How students submit assessments via Workplace Dashboard?



- Students can access assessments via Workplace dashboard
- This is what they will see

√τс ^Ⅲ				A	Q 🛓 🕀 Log o	
	My courses (3) ~	eLearning Resources ~	IT Resources ~	Support ~	VTC Search En 🗸	
Navigation Very Home Dashboard Site pages Profile Workplace Dashboard My courses CLT0013_CLT_TRW_clt_1 W1 Instructor Dashboard Management utilities Create course Delete course Multiple enroll users Transfer course ownership	Print/save all quiz attempts by User Admin - Tuesday, 5 December 20 Dear Teachers, Since new system design of Moodle vers Some browser plugins would be useful to the installation procedure.	ion 4, teachers reported that or print/save all pages in the q < 1/3 >				This is a test question for students to submit answers*
	My courses	CLT0013_C	LT_TRW_1(M	oodle Resou	irces) by C	Test checklist for verifier Test checklist for assessor
	Submit WLA n be found <u>here</u>				[Save Next

Verify Assessments with Verifier Role



- This is the first line of approval
- Verifier need to verify that students have submitted all required evidence

☑ Verifier overview

Student name: 3 ds403_student Student ID: ds403_stu_3 Module Category: Information Technology Services Division (ITSD)Stress Test (ST) Module: ITSD001 (Test course) AY2023/24_Sem1 [CAFÉ DE CORAL CENTRAL PROCESSING LIMITE Unit Standard: Unit Standard	D] Class B			
Ont Standard: Unit Standard Two QF Credit: Status: Not-yet-competent	Check / Uncheck all			
File Images Show/Hide All	Check / uncheck all			
Submitted Module 1	(*) Completed Task 2 (*) Completed Task 3			
Task 1.1: Feedback for trainee	$\partial_{t}^{\mathcal{D}}$ Item(s) required to check: 3			
1.1.1 - Checklist for verfier	✓ Total item(s) checked: 0			
You must select all the items.	^{RBC} Min. mandatory items: All ^{RBC} Max. mandatory items: Unlimited			
Check / Uncheck all				
Check / uncheck all	1.1.2 - Checklist for assessor			~
(*) Completed Task 2 (*) Completed Task 3	comment.*			
$\partial^{\mathcal{D}}$ Item(s) required to check: 3				
✓ Total item(s) checked: 0			4	
^{RBE} Min. mandatory items: All				
™ Max. mandatory items: Unlimited		拖放備案或瀏覽選擇 - Drag & Drop your files or <u>Browse</u>		
Verifier – Approve + Reject Tasks video can be found <u>here</u>	Save for later		Accepted Resubmissio	n needed

Approving Assessments with Assessor Role



- This is the final line of approval
- Assessor need to assess student assessments have been completed as per checklist requirement

Accepted Task 1: Describe the erection and stripping of formwork together with a typic	al arrangement drawing of timber column or beam formwork used at site.
Questions (To be completed by Trainee)	v
Checklist (To be completed by Verifier)	Accepted Task 2
Checklist (To be completed by Assessor)	Task 2
Check / Uncheck all	Checklist for ver.
The trainee must: B1.0 Sketch the typical arrangement of timber column / beam formwork 	Checklist for ass.
 B2.0 State the advantages and disadvantages of timber formwork B3.0 Describe the procedure for performing the erection and stripping of formwork B4.0 Describe the general safety rules in formworking 	Comment:
HOI CHI CHAN[Verifier] rejected: Mon. 09 Mar 2020 10:28:22	
Comment: rejected	拖放檔案或瀏覽選擇 - Drag & Drop your files or <u>Browse</u>
	Vploading 12 Kil
Assessor – Approve +	Save for later Resubmission needed
Reject Tasks video can be found <u>here</u>	28

Report & Overview



- Summary of all enrolled student's assessment progress
- This will assist teachers to follow up when needed

Anne manager and the		And a second			-			And control of the second		Y Filter							
O Non-submitted assessment O Partial submitted assessments D Submitted assessments D Submitted assessments D Partial competent assessments D Partial submitted assessments D Partial														Tri	Treinee Select All None Q		
SETO Chun Yu ESCOS - Produce chocolais contectoory in a commercial location Brudent deadline 31 Aug 2024 08:52 Still Wing Chi ESCOS - Produce	TSANG Cheuk Hin Broos-Deolase contectionery in a contectionery in a co	CHAU Dram To Tabby B005 - Produce chocstate confectionery in a confectionery in a confect	WONG Chun Wa BROS - Produce chrocolate confectionery in a commercial Auchen Student deadline : 31 Aug 2024 (0:52 CHAN Hei Kei BPODS - Produce	ED Chun Yiu Broos - Produce checolars confectionery in a commercial kitchen Student deadline 31 Aug 3024 08:52 NGAN Hei Yan Broos - Produce	CHEUNG OLLAW Brozosa contectionery in a contectionery in contectionery	HUANG Yu Xin BPOD - Produce chocolae contrestoney in a commercial kinchen Brudere deadtine- 31 Aug 2024 OBS2	LEUIVG Mung Ting BPOOS- Produce choodes confectionery in a commercial kitchen Student deadline 31 Aug 2024 (05:52 U Wing Yan BPOOS - Produce	Li Yaan Ye Broos-Produce thooders onfectory in a commercial Stathen Student deadline 31 Aug 2024 02:52	LU Kean Kia Broos - Produce choculate confessorery in a commercial Acohen Sustem detailine 31 Aug 2024 (08:52		CATIONAL TRAINING Ity) AV2022/23_Sem5 [It.] ABC •	Verifier deadline All Trainee status All Adsessor status All Verifier status All Overall status All Result loaded per scroll Ended course D Show	> > > > > > > >		1 au20_student (au20_stu_1) 1 au20_student (au20_stu_2) 3 au20_student (au20_stu_2) 4 au20_student (au20_stu_4) 4 au20_student (au20_stu_5) 1 au36_student (au36_stu_1) 1 au36_student (au36_stu_2) 1 au16_student (au16_stu_1)	2) 3) 4) 5) 1) 2)	•
chopolate conflictionery in a commercial kiczben Student sleadline B1 Aug 2024 08:52	chooslate conflectionery in a commercial kitchen Student deadline : 31 Aug 2024 08:52	chocolate conflectionery in a commercial kitchen Student deadline : 31 Aug 2024 08:52	chocolate conflectionary in a commarcial killown Soudent deadfine : 31 Aug 2024 08:52	chooslate conflectionery in a commercial kitchen Studiens steadline 31 Aug 2004 08:52	checolate conflectionery in a commercial kitchen Student deadline B1 Aug 2024 08:52	chocolase conflectionery in a commercial litchen Soutient deadline : 31 Aug 2024 00:52	chocolate conflectionary in a commarcial kitshan Scudent deadline : 31 Aug 2024 08:52			ITSD001 ITSD Unit Stand	in & assessments SD-ST-11 Test course) Landard: TRAIN WLA COURSE and 1: Describe the erection and strip	Decrical a	l and Mechanical Se	Submission date Services Department Deadline for trainee: 15 Mar 2050 Submitted 19 Mar 2020	Verifier status Deadline for verifier: 16 Mar 2050 1 au12,Verifier Accepted	Assessor status Deadline for assessor: 16 Mar 2050 1 au12_Assessor Passed	Overall result Competent 19 Mar 2020

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Batch Download

Batch download all assessments

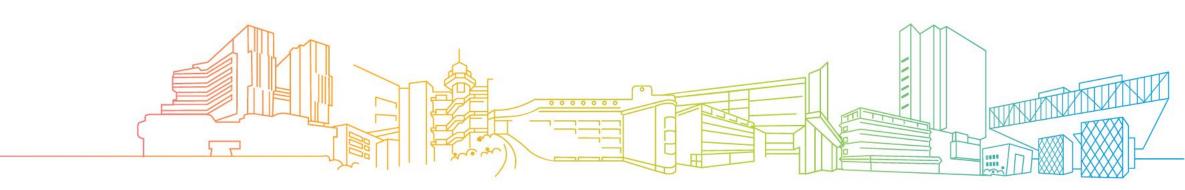
Download assessments by student or by unit standard •



[Training] Workplace Learning and



Cases Sharing on WLA Course Design

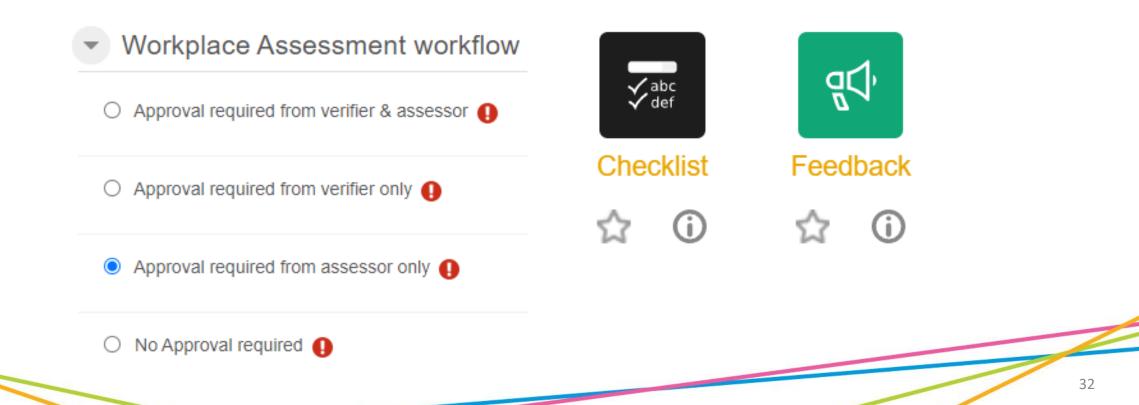


Course Settings



Case Study 1

• Unless specific cases in which some companies have verifiers, teachers can just follow the "Approval required from assessor only" setting



Checklist Items



Dashboard > My courses > (New) Training - 27 June 2023_IOC4806 (Kitchen Ma... > IOC4806 - Task 1 - Propose a manning plan for

Task 1a - Propose a manning plan for a selected producti kitchen Settings Preview View progress Edit checklist Maximum grade 100 Import items Export items develop an organisational chart for the operation of a selected production kitchen in accordance with production kitchen requirements. 🅕 🎄 🔶 🗸 🗯 Min. mandatory items? v D prepare a manning plan for a selected production kitchen with justifications in accordance with production kitchen requirements. The manning plan must include: 🌒 🎄 🔶 🛧 🔱 🔀 😳 🗹 type of kitchen section(s) required 🕕 🎄 🗲 🛧 🕁 💙 🗹 number of staff required 🌒 🌞 🗲 🔶 🛧 🕁 🗙 😳 Max. mandatory items? Unlimited V \square job functions $\square \Leftrightarrow \leftarrow \rightarrow \land \lor \times \bigcirc$ devise a duty roster for the kitchen section(s) of the production kitchen in accordance with production kitchen requirements. 🌒 🌞 🄶 🛧 🗸 😳 🗹 provide for a selected production kitchen, which must include: 🌐 🏠 🔶 🛧 🔸 🍅 Display grade in teacher overview verified documents of organisational chart for the operation of a selected production kitchen; 🕕 🌣 🗲 🛧 🕁 🗙 😳 🗹 verified documents of manning plan for a selected production kitchen; and 🅕 🌞 🔶 🔶 ላሳ X 🖸 Display grade in assessor overview 🗹 verified documents of duty roster for the kitchen section(s) of the production kitchen. 🕕 🌣 🗲 🔶 🗛 😜 Display grade in verifier overview Employer must check at If no item is checked, students Display grade in least 1 item cannot pass the assessment

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Course Settings





Many courses will be set as 'Feedback' and 'Checklist'

'Checklist' then 'Feedback'

✓ IOC4806 - Task 1 - Propose a manning plan for a selected production kitchen (WC004)



ď∆

Task 1a - Propose a manning plan for a selected production kitchen



IOC4806 - Task 2 - Develop a production plan for a selected kitchen (WC004)



Task 2a - Develop a production plan for a selected production kitchen



Checklist



Feedback

G







Task 2b - (Evidence) develop a production plan for a selected production kitchen

Checklist Items



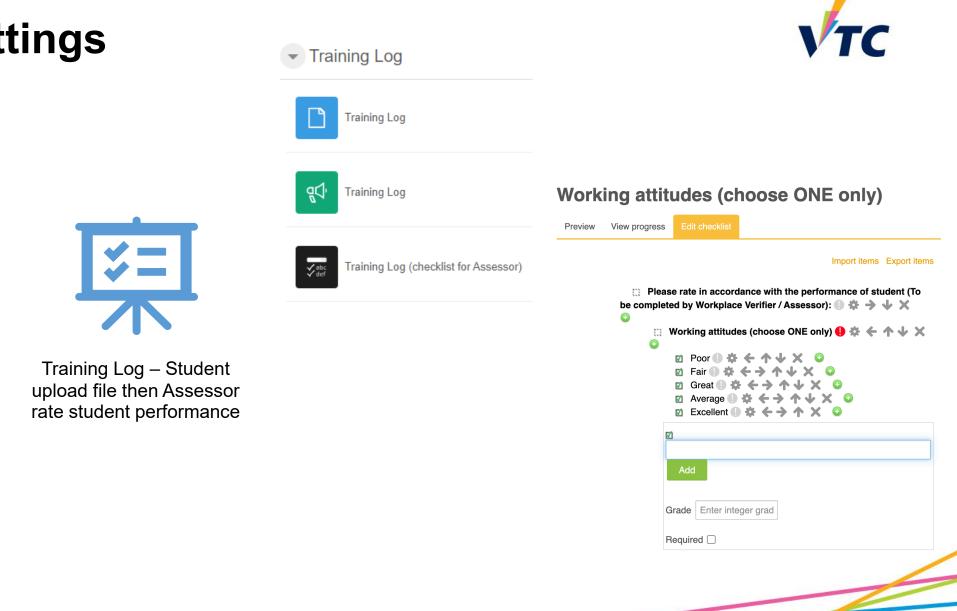
Working attitudes (choose ONE only) **Case Study 2** View progress Preview Import items Export items Settings Please rate in accordance with the performance of student (To be completed by Workplace Verifier / Assessor): 🌒 🌞 🔶 🗸 🗙 Maximum grade 100 O ∷ Working attitudes (choose ONE only) 🌗 🌞 🔶 🛧 🦊 🗙 0 Min. mandatory items (?) 1 \sim 🗹 Poor 🕕 🏠 🗲 🛧 🕁 🗙 😳 ✓ Fair ● ☆ ← → ↑ 0 \blacksquare Great $\blacksquare \Rightarrow \leftrightarrow \Rightarrow \leftrightarrow \checkmark$ X 🖸 Average () $\Leftrightarrow \leftrightarrow \rightarrow \uparrow \downarrow \times$ () Max. mandatory items (?) \boxtimes Excellent () $\Leftrightarrow \leftarrow \rightarrow \land \times$ () Display grade in teacher overview Display grade in assessor overview At least tick 1 item Maximum only 1 item Grade Enter integer grad Display grade in verifier overview Required Display grade in qualification (student's view)

Course Settings

Course split by different

modules based on

a course template



Checklist Items



Case Study 3

Min. mandatory items?

Max. mandatory items?

Display grade in teacher overview

Display grade in assessor overview

Display grade in verifier overview

Judgement (completed by Assessor)

Preview View progress Edit checklist Import items Export items A. The assessor has to assess the evidence submitted by the trainee based on the following requirements. (The trainee must achieve ALL of the following 1-5 competence in order to obtain a pass) 🕕 🌞 🔶 😾 😜 1 The trainee has the motivation to get the tasks done. (Grade: 4) 🕛 🌞 🔶 🛧 🧄 X O 2 The trainee is willing to look for solutions when facing challenges at work. (Grade: 4) ⊕ ☆ ← → ↑ ↓ × □
 □
 3 The trainee is able to comprehend and adopt various types of engineering documents correctly. (Grade: 4) 🌔 🌞 🔶 🛧 🤟 🗶 😳 4 The trainee is able to vary communication approaches when communicating with people with different profiles. (Grade: 4) 🌔 🌞 🗲 🄶 🛧 🤟 🗶 😳 5 The trainee is able to present ideas clearly and systematically in verbal and written communication with the use of industry terminology and appropriate channel(s) of communication. (Grade: 4) 🌗 🏶 🗲 🔶 🛧 🤟 🗶 😳 😳 B. Advanced Competence 🕕 🌞 🔶 🛧 🕁 🗶 😳 The trainee must demonstrate the following to show that he/she is highly competent in undertaking the engineering tasks: 🅕 🌣 🗲 🛧 🤟 🗶 😳 Often able to apply engineering knowledge and skills proficiently (Grade: 6) 🕕 4. ← 小 ↓ X ③ 🗹 Often able to solve problems without too much guidance (Grade: 6) 🕕 🔹 🗲 🔶 4γΧ Ο 🗹 Often able to make practical suggestions to solve problems (Grade: 6) 🅕 🌞 🔶 🔶 ላሳX 🖸 Share good practices with others (Grade: 6) 🕕 🌞 🗲 🄶 🛧 🗸 😳 Very familiar with the organisation's accepted procedures and methodogies (Grade: 6) 🕕 🌣 🗲 🔶 🗛 😜

Checklist items contains grading

Display grade in qualification (student's view)

5

~

Unlimited V

Checklist Items



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Judgement (completed by Assessor)

Check / Uncheck all

A. The assessor has to assess the evidence submitted by the trainee based on the following requirements. (The trainee must achieve ALL of the following 1-5 competence in order to obtain a pass)

- (*) 1 The trainee has the motivation to get the tasks done. (Grade: 4)
- (*) 2 The trainee is willing to look for solutions when facing challenges at work. (Grade: 4)
- (*) 3 The trainee is able to comprehend and adopt various types of engineering documents correctly. (Grade: 4)
- (*) 4 The trainee is able to vary communication approaches when communicating with people with different profiles. (Grade: 4)

(*) 5 The trainee is able to present ideas clearly and systematically in verbal and written communication with the use of industry terminology and appropriate channel(s) of communication. (Grade: 4)

B. Advanced Competence

The trainee must demonstrate the following to show that he/she is highly competent in undertaking the engineering tasks:

Often able to apply engineering knowledge and skills proficiently (Grade: 6)

- Often able to solve problems without too much guidance (Grade: 6)
- Often able to make practical suggestions to solve problems (Grade: 6)
- □ Share good practices with others (Grade: 6)
- Very familiar with the organisation's accepted procedures and methodogies (Grade: 6)

∂P Item(s) required to check: 5

✓ Total item(s) checked: 6

Checklist grade: 26/50

Min. mandatory items: 5

Max. mandatory items: Unlimited

Grade is shown as assessment is done under Assessor overview

Important Notes



- Courses with students enrolled and used before <u>should not</u> be used as course templates.
- 2. Find a place to share the latest version of disciplines created WLA template.
- **3. Do not edit** WLA course content and structure when the any WLA submission was made by student. Otherwise, records would be corrupted.
- WLA system will be upgraded each year. Similar to Moodle's practice, WLA coordinators should review the template courses' content annually before distributing to teacher.

[Training] Workplace Learning and Assessment CC ☑ Teacher overview (WLA) System 🚯 Partial submitted assessments 🔯 Submitted assessments 🖸 Partial competent assessments 🔽 All competent assessments English (en) - Dashboard My courses Log out **T**Filter Note: The following is showing a list of students who does NOT submit any tasks: **☑** Teacher overview Available Role(s): Verifier 5 au42 student 4 au42 student Assessor VTC TRAIN WLA TRAIN WLA TRAIN WLA Z All competent assessments Pending for verification Pending for assessments ☑ Teacher COURSE COURSE COURSE Student deadline : 15 Student deadline : 15 Student deadline : 1 Employer **T** Filter Mar 2050 22:07 Mar 2050 22:07 Mar 2050 22:07 Workplace Learning Assessment (WLA) System: WLA Teacher Overview and Note: The following is showing a list of students who does NOT submit any tasks: Verifier overview **Trainee Progress Report** Teacher overview 4 au41_student 3 au41_student TRAIN WLA TRAIN WLA TRAIN WLA Group overview 7 🖻 🏟 🖸 COURSE COURSE 4 au42_student 3 au42_student 2 au42_student Student deadline : 15 Student deadline : 15 Student deadline : 15 Help Mar 2050 22:07 Mar 2050 22:07 Mar 2050 22:07 TRAIN WLA TRAIN WLA For Teacher - [More Videos / Full System Training] COURSE COURSE For Employer - [Please contact your assigned teacher for further assistance.] 0 Student deadline : 15 Quick Tips Mar 2050 22:07 Mar 2050 2

Quick Tips



Training Course on Moodle NAY Platform



• Workplace Learning & Assessment User Guide https://moodle-nay.vtc.edu.hk/course/view.php?id=2545

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		My courses (5) × eLearning Resources × IT Resources × Support × VTC Search En ×
	Workplace Learning &	& Assessment User Guide *
	Home > My courses > WLA001_ITSD_WLA_merlin	lin_1
Workplace Learning & Assessment User Guide	Table of contents	✓ WLA Web-Based System training Workshop for WLA Coordinator / Teachers Collapse all
Enter this course	WLA Web-Based System training Workshop for WLA Coordinator / > Teachers	Getting Started with WLA System
	Teachers & Coordinators Guide >	ULA Phase 8 (For AY2324) Enhancement Highlight
	Employer >	WLA Coordinators + WLA Teachers
	Student >	WLA Coordinators should know how to create a WLA course template for the discipline. They should also act as the support for WLA teacher as well as assist for system feedback collection.
	Verifier >	WLA Teachers should be able to use WLA template course from coordinator and restore into their newly created course. They will need
	Assessor >	to enroll and group students and employers. WLA teachers will act us primary support for students and employers.

Enquiry



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For technical enquiries, please contact ITSD at:

For learning and teaching enquiries, please contact CLT at:

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Thank you