






## Career and Technical Education | Professional Development Calendar | February 2021






NAME OF TRAINING	AUDIENCE	LOCATION	DATE/TIME	ONESOURCE COURSE ID	CONTACT
Breaking Out With Google: A Digital Escape Room Experience	CTE Middle School Teachers & CTE High School Teachers		<i>Anytime / Ongoing (self-paced)</i>	Register through OneSource Session #1449017	Stacey Whitmore <a href="mailto:swhitmo1@houstonisd.org">swhitmo1@houstonisd.org</a>
Phase I: OSHA 30 Ongoing Progress Development	Secondary (9-12) CTE High School Teachers <b>Implementing OSHA 30</b>		<i>February 17, 2021 3:30pm – 4:30pm</i>	Register through OneSource Session #1449029	Stacey Whitmore <a href="mailto:swhitmo1@houstonisd.org">swhitmo1@houstonisd.org</a>
Phase I: OSHA 30 Ongoing Progress Development	Secondary (9-12) CTE High School Teachers <b>Implementing OSHA 30</b>		<i>February 18, 2021 3:30pm – 4:30pm</i>	Register through OneSource Session #1449028	Stacey Whitmore <a href="mailto:swhitmo1@houstonisd.org">swhitmo1@houstonisd.org</a>
Assessments, Learning Objectives & Aligning Instructional Strategies	CTE Middle School Teachers & CTE High School Teachers		<i>February 25, 2021 3:30pm – 4:30pm</i>	Register through OneSource Session #1449031	Stacey Whitmore <a href="mailto:swhitmo1@houstonisd.org">swhitmo1@houstonisd.org</a>
Increase Rigor in CTE by Implementing (i + 1)	All CTE Instructors Middle School Teachers & High School Teachers		<i>February 22, 2021 3:30pm – 4:30pm</i>	Register through OneSource Session #1449034	Stacey Whitmore <a href="mailto:swhitmo1@houstonisd.org">swhitmo1@houstonisd.org</a>

\*In order for participants to receive OneSource credit for sessions attended, they must register through OneSource Learning. If you need instructions on how to register for a course in OneSourceMe Learning, click [HERE](#).

Dr. Stacey Whitmore, Manager | Career and Technical Education | Email: [swhitmo1@HoustonISD.org](mailto:swhitmo1@HoustonISD.org) | Direct Line: (713) 556- 8202)



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NAME OF TRAINING	AUDIENCE	LOCATION	DATE/TIME	ONESOURCE COURSE ID	CONTACT
Tech-Labs: Introduction to CTE Online Auto Curriculum and TEK Alignment for 2021-2022	CTE Auto Tech Teachers and CTE Administrators supporting Auto Teachers		<i>February 23, 2021 3:30pm – 4:30pm</i>	Register through OneSource Session #1449035	Stacey Whitmore <a href="mailto:swhitmo1@houstonisd.org">swhitmo1@houstonisd.org</a>
Family Consumer Sciences	Human Services; Education & Training		<i>Anytime / Ongoing (self-paced)</i>	Register through OneSource Session #1447597	Stacey Whitmore <a href="mailto:swhitmo1@houstonisd.org">swhitmo1@houstonisd.org</a>
Using Performance 'G R A S P S' in CTE Classrooms	All CTE Instructors		<i>Anytime / Ongoing (self-paced)</i>	Register through OneSource Session #1447273	Stacey Whitmore <a href="mailto:swhitmo1@houstonisd.org">swhitmo1@houstonisd.org</a>
The Essential Role of Transportation, Distribution, and Logistics (TD&L)	Secondary TD&L (9-12) High School CTE Teachers		<i>Anytime / Ongoing (self-paced)</i>	Register through OneSource Session #1448105	Stacey Whitmore <a href="mailto:swhitmo1@houstonisd.org">swhitmo1@houstonisd.org</a>
Workforce Solutions Virtual Handshake & Employability Skills Lesson I&II	Secondary (9th-12th) High School CTE Teachers		<i>Anytime / Ongoing (self-paced)</i>	Register through OneSource Session #1448023	Stacey Whitmore <a href="mailto:swhitmo1@houstonisd.org">swhitmo1@houstonisd.org</a>

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## CAPELLA UNIVERSITY

### Complimentary Professional Development (February 2021)

With professional development options, you will earn **FREE** clock hours at no initial costs. Capella has developed professional development courses in the areas of instructional technology, course design, and leading and coaching to help hone your skills. Foundational courses that focus on setting up, designing, and enhancing instructional materials and methods with technology in modern classrooms. You have 60 days to complete these courses. Apply these learnings toward a Capella degree program to help you save time and money.

Explore the **FREE** online course topics by clicking the titles below or [HERE](#).

- ★ [21st-Century Instructional Practices](#)
- ★ [Enhancing Instruction with Technology](#)
- ★ [Digital Citizenship](#)
- ★ [Classroom Instruction Using an LMS](#)
- ★ [Designing for the 21st-Century Classroom](#)
- ★ [Flipping Your Classroom](#)
- ★ [Classroom Device Management](#)
- ★ [Standards-Based Digital Instruction](#)
- ★ [Personalized Instruction](#)
- ★ [Implementing Adaptive Learning](#)
- ★ [Understanding Competency-Based Curriculum](#)
- ★ [Personalized Learning Through Gaming](#)
- ★ [Designing Instruction for Adaptive Learning](#)
- ★ [Understanding Competency-Based Instruction](#)



## **Healthy Teens, Healthy Future – FREE 6 Self-Paced Curriculum Series!**

Session 1 - Moving Forward with MyPlate

Session 2 - Reading Food Labels

Session 3 - Breakfast of Champions!

Session 4 - Figuring the Fat

Session 5 - The Sweet Facts

Session 6 - Wrapping Up with Snacks

Texas A&M AgriLife is excited to offer a new distance education program through the Expanded Food and Nutrition Education Program specifically for our 6th–12th grade students! Our “Healthy Teens, Healthy Future” curriculum focuses on helping youth audiences develop healthy eating habits, increase their physical activity, practice food safety, and develop skills for basic food preparation. This program is completely [FREE](#) for ALL CTE students and CTE teachers. Please email Khadija Ghaffar (information below) for more information and scheduling.

### **Audience / Grades 6-12**

Ag Animal Science (Livestock Production); Ag (Food Science and Technology)

Health Science (Exercise Science and Wellness); Hospitality (Culinary Arts)

Human Services (Health & Wellness; Family and Community Services)

All other interested middle school teens and high school teens; interested CTE Instructors

### **Benefits**

TEK-Aligned; 6 Lesson Series; led by an Expanded Food and Nutrition Education Program (EFNEP) educator for no more than 30 minutes each; taught one on one or with a small group at a convenient time for the participants. Click [HERE](#) for FREE course information.

### **Texas A&M AgriLife Contact Information**

Khadija Ghaffar, Youth Extension Assistant

[Khadija.Ghaffar@ag.tamu.edu](mailto:Khadija.Ghaffar@ag.tamu.edu)

Dr. Stacey Whitmore, Manager | Career and Technical Education | Email: [swhitmo1@HoustonISD.org](mailto:swhitmo1@HoustonISD.org) | Direct Line: (713) 556- 8202



Choose from a variety of online courses that count as training hours for professional development for childcare providers. Courses specifically for CDA Training and CDA Renewal are also available. Visit [HERE](#) or click on the course titles below to explore courses.

**Attention: Education and Training CTE Teachers**

If you find any of the Texas A&M courses beneficial for your professional growth, please ask your campus administration to consider using allocated funds to purchase for you.

**Note:** To continue offering high-quality online training, the price of many of the Texas A&M courses will be increasing over the next several weeks. This includes charging a fee for courses that were previously free. The fees generated from the online courses will enable us to develop new trainings and help cover hosting costs. Thank you for your understanding as we strive to continue to provide you with convenient, affordable, and high-quality online training.

Many AgriLife courses offer continuing education units in Texas. We offer credits for childcare providers and more. All programs provide objective, practical, and science-based information.

- ★ [Child Health and Safety](#)
- ★ [Developmentally Appropriate Activities](#)
- ★ [Guidance and Discipline](#)
- ★ [Including Children with Special Needs](#)
- ★ [Infant Mental Health](#)
- ★ [Nutrition and Physical Activity](#)
- ★ [Observation and Assessment](#)
- ★ [SIDS, Shaken Baby, and Brain Development](#)
- ★ [Texas Healthy Building Blocks](#)
- ★ [Pre-Service](#)
- ★ [Transportation Safety](#)
- ★ [Professional Development and Leadership](#)

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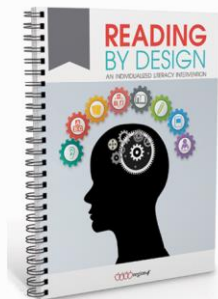


## Reading By Design Online Course

### Systematic, Explicit, and Intensive Reading Intervention

*Reading by Design: An Individualized Literacy Intervention* is a systematic, multisensory approach aligned with research-based practices for developing literacy. This intervention follows an intensive, explicit, and cumulative design for remediation of reading and writing skills at all grade levels. This comprehensive program addresses the following components: phonological awareness, sound-symbol association, six syllable types, written spelling patterns, morphology, syntax, reading fluency, and comprehension. Progress monitoring and review lessons are embedded throughout the program to inform student progress and promote reading and writing automaticity. *Reading by Design* may be used with students in kindergarten through grade 12 in a small, homogeneous group setting. (Teacher training required.)

For more information about ***Reading by Design***, e-mail [dyslexia@esc4.net](mailto:dyslexia@esc4.net) or click [HERE](#).



**READING BY DESIGN**  
Systematic, Explicit, and  
Intensive Reading Intervention  
for Dyslexia





## From Passenger to Copilot: Practical Ways to Assess *with* Our Students

Watch the on-demand archive presentation and download handouts by clicking the link below and entering the requested registration information. If you had previously registered for the webinar, select "Already Registered?" above the First Name field and enter your email address.

### **Register Now and Watch Now On-Demand**

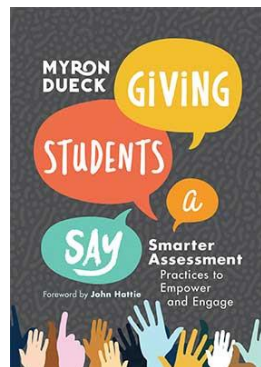
Recorded February 4, 2021

Topics: Assessment and grading

### **Summary**

This webinar focuses on practical ways we can invite students into the assessment realm as active copilots rather than disinterested passengers. Key topics include:

- Sharing and cocreating learning targets based on standards.
- Helping students understand and use performance assessments and rubrics.
- Considering the right scale: proficiency levels versus 100 categories.
- Student self-reporting on academics, behaviors, and personal insights.



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Our AES [On-Demand Webinars](#) are full of time-saving strategies and best-practice examples for you! You can also access our [Help Center](#) anytime!

# Webinars Designed for You

## Discover best practices, teaching tips, and more from the experts at AES!

### Upcoming Webinars

Stay tuned and register for any upcoming webinars [HERE](#)! If you can't to attend the live session, AES will send you the recording afterwards. Catch up on previous webinars by [watching anytime](#), anywhere.

**Heather Young**  
Account Manager  
Applied Educational Systems  
[www.aeseducation.com](http://www.aeseducation.com)  
(832) 943-9073

**[Schedule a call with Heather!](#)**





## FREE CONTINUING & PROFESSIONAL EDUCATION

Click [HERE](#) for over 500 FREE listings!

Earn a certificate upon completion for many of the listings.

Education is a lifelong process.

It is critical that professionals stay up to date on new and emerging technologies in their respective fields. Texas A&M offers many opportunities for state-of-the-art professional development and continuing education.

[Need Help?](#)

[Course Catalog](#)





Institute of  
Culinary Education

EST. 1975

## ATTN: Culinary Arts - Free Online Cooking Classes!

The premier recreational cooking school debuts online versions of our consistently sold-out classes with all-new menus and professional chef instruction via live video.

The Institute of Culinary Education's recreational division is known for more than 800 cooking, baking, beverage, and professional development classes a season for 26,000 people a year. Now, we've added [free online cooking classes](#) to the menu for home cooks of all levels via Zoom Webinar. Our professional chefs will guide you through crafting plant-based comfort foods, baking the ultimate cookies, perfecting one-pot paella, hosting the ultimate Taco Tuesday, and tackling sous vide techniques. We can't wait to be back in the kitchen with you. Click [HERE](#) to explore and get started!

### Here's How it Works

1. Register on Zoom for the class desired. Sign up for as many as you like!
2. Upon registration, you will receive a confirmation email that includes the link to the Zoom webinar.
3. A few days before the class, you will receive a reminder email with the recipes and ingredient list so that you can follow along at home.
4. Only the chef will be visible on video, and you will have the opportunity to type questions during a Q&A.
5. Click the Zoom link at the time of class and enjoy!

