

# AI Faculty Toolkit



## **[Assignment Redesign] In person >> Online**

Evaluating Information Sources on Food Processing and Ingredients

### **The Chat**

Open this [chat in BoodleBox](#) to view the prompting used to generate the final Assignment and the Source Evaluation Template created by Claude 3.7 Sonnet. Below is a summary of this conversation (also generated by Claude).

### **Chat Summary:**

#### **Overview**

This conversation demonstrates an effective redesign of a research assignment that incorporates evidence-based evaluation methods (specifically the SIFT method) while maintaining alignment with course learning objectives. The exchange shows how an existing assignment can be transformed to develop students' critical thinking skills in evaluating information sources about food science.

#### **Key Elements Demonstrated**

##### **1. Integration of Evidence-Based Frameworks**

- The assistant incorporated the SIFT method (Stop, Investigate, Find better coverage, Trace claims) from the provided resource into the assignment redesign
- The redesign included analysis of "Red Flags of Junk Science" to help students critically evaluate nutrition and food science information

##### **2. Alignment with Learning Objectives**

- The redesigned assignment explicitly addressed the learning objective of "Evaluating information sources related to food processing and food ingredients"
- When provided with the broader project context, the assistant further refined the assignment to connect with additional learning objectives about integrating scientific and cultural perspectives

##### **3. Scaffolding and Structure**

- The redesign provided clear, structured guidance for students through a step-by-step process
- Included point allocations to help students understand the relative importance of different components
- Offered a template to scaffold students' evaluation process

#### **4. Contextual Adaptation**

- When informed that the assignment was part of a larger project, the assistant effectively revised the design to better integrate with the project's dual focus on science and culture
- Maintained the core evaluation skills while expanding the scope to include different types of sources

#### **5. Practical Application**

- Provided concrete tools (templates, frameworks) that students could immediately apply
- Included alternative approaches to help students consider multiple perspectives on their topic

### **Educational Value**

This exchange demonstrates how faculty can:

- Incorporate evidence-based evaluation frameworks into existing assignments
- Structure assignments to develop critical thinking skills in discipline-specific contexts
- Create clear guidance that helps students navigate complex evaluation processes
- Design assignments that connect to broader course goals and projects
- Provide scaffolding that supports student success while maintaining rigor

The redesigned assignment effectively transforms a basic source-finding task into a comprehensive evaluation exercise that develops transferable information literacy skills while remaining firmly grounded in the discipline of food science.