Exercise 1 – Writing a reference

Write out a reference for the following book, in the format given on the slide - list the Author, title, publisher, place of publication, year of publication.

ALL ABOUT

COFFEE

By
WILLIAM H. UKERS, M.A.

NEW YORK
THE TEA AND COFFEE TRADE JOURNAL COMPANY
1922

Reference:

Ukers, W.H., (1922). *All about coffee*. New York: The Tea and Coffee Trade Journal Company.

Exercise 2 Plagiarism - Quiz

It is plagiarism if you...

1. Copy and paste a paragraph of text from a web site without enclosing it in quotation marks and referencing the source? **True / False**

   True

2. Use the ideas of another author without providing a reference, even if you write them in your own words? **Yes / No**

   Yes

3. Use work produced by another student as your own work? **Yes / No**

   Yes

4. Copy a diagram or data table from a web site, providing a reference for the source underneath? **Yes / No**

   No

5. Copy words from a book into your own work, but place quotation marks around them and provide a citation? **Yes / No**

   No

6. Include a fact or saying in your assignment which is well-known without providing a reference? **Yes / No**

   No

7. Incorporate text from another source, changing one or two words and providing a citation? **Yes / No**

   No

Exercise 3 – Identifying Correct Referencing

Given below is a paragraph from a published source on the left, and a piece of student writing on the right. Has this student documented appropriately? What do you think?

Published Source	**Student Writing Sample**
Anyone who is skilled at making pancakes will have the griddle very hot so that the batter solidifies quickly after being poured. Not having a thermostat on the griddle, one tests the griddle's temperature by sprinkling water on it. If the griddle is hot but not hot enough, the water drops spread out, wet the surface and evaporate within about two seconds. If the griddle is ready for the batter, the sprinkled drops dance, vibrate and skim over the surface for from 30 to 100 seconds. How can drops last longer on a hotter griddle?	If you have ever made pancakes, you might have noticed that if the griddle is hot but not quite ready for the batter, a drop of water sprinkled on the griddle will thin out and disappear in about two seconds. When the surface becomes hot enough, however, the droplets will bounce, wriggle and skip above the griddle for anywhere from half a minute to over a minute and a half. How can this be? **Bibliography** Walker, Jearl. (1977). Drops of water dance. *The American Scientist*. 237, pp.126-131.

Is this student writing sample acceptable?

a) Yes! The writer of the passage has not used any of the original author's exact words.

b) Yes! The writer of the passage has credited the original source in the bibliography.

c) Both A and B.

d) No! The writer of the passage has not documented this source properly.

Answer to Exercise 2

D Correct!

The writer has not documented this source properly.

The writer of the student writing sample has changed the words, but is still using all of the original author's ideas.

The writer has provided a bibliography, but has not written a citation.

How can we fix it?

In the following slide, the **highlighted** additions to the student writing sample show how the writer could have avoided plagiarism.

The modified sample identifies the start of the entire passage that came from Walker, and ends the passage by giving the citation (with the page where the information was found in the original source).

Published Source	Student Writing Sample
Anyone who is skilled at making pancakes will have the griddle very hot so that the batter solidifies quickly after being poured. Not having a thermostat on the griddle, one tests the griddle's temperature by sprinkling water on it. If the griddle is hot but not hot enough, the water drops spread out, wet the surface and evaporate within about two seconds. If the griddle is ready for the batter, the sprinkled drops dance, vibrate and skim over the surface for from 30 to 100 seconds. How can drops last longer on a hotter griddle?	Walker introduces the following example to explain the behaviour of water drops on hot surfaces. If you have ever made pancakes, you might have noticed that if the griddle is hot but not quite ready for the batter, a drop of water sprinkled on the griddle will thin out and disappear in about two seconds. When the surface becomes hot enough, however, the droplets will bounce, wriggle and skip above the griddle for anywhere from half a minute to over a minute and a half. How can this be? (Walker. 1977. p.126) **Bibliography** Walker, Jearl. (1977). Drops of water dance. *The American Scientist*. 237, pp.126-131.

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