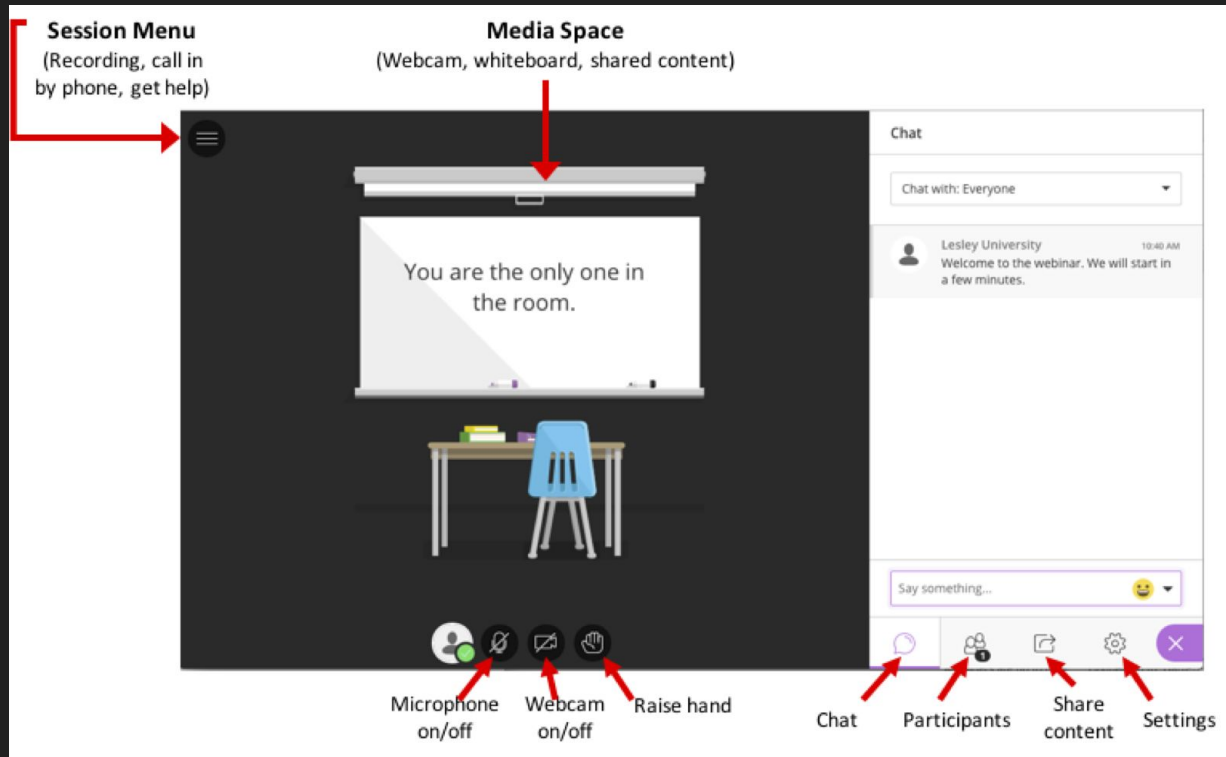


Intro to Wikipedia-Based Assignments

Pam Kalas, Zoology
Madina Kagieva, Zoology
Taylor Reilly, Zoology
Judy Chan, LFS, CTLT
Will Engle, CTLT
Rie Namba, CTLT





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Rainwater harvesting in Canada

From Wikipedia, the free encyclopedia

Rainwater harvesting is becoming a procedure that many Canadians are incorpora give exact figures for implementation.^[1] Rainwater can be used for a number of pu laundry and portable toilets.^[2] In addition to low costs, **rainwater harvesting** is used Provincial and municipal legislation is in place for regulating the rights and uses for reform to Canadian property rights since the mid 2000's, but there is still substanis provinces.

Multiple organizations and companies have developed in Canada to provide educa harvesting. These include the Canadian Association for Rainwater Management (C Corporation (CMHC), and CleanFlo Water Technologies.^[4] CANARM is an associa spreading awareness for those entering the rainwater harvesting industry.^[5]

Contents [hide]

- Property rights
 - Provincial property rights
 - Alberta
 - British Columbia
 - Ontario
- Applications of rainwater harvesting in Canada
 - Agriculture
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Everett Crowley Park

From Wikipedia, the free encyclopedia

Everett Crowley Park is a 38-hectare large forested park with trails, located within the Champlain Heights area of Vancouver.^[1] The park was previously a garbage dump, but has been reforested for recreational means. Currently, it is Vancouver's 5th largest public park.^[2] The surrounding neighborhood was the last area to be developed in Vancouver in the 1970s.^[3] The park is maintained, developed, and protected by the Everett Crowley Park Committee (ECPC).^[4] Everett Crowley Park is also a dog off-leash area. Everett Crowley Park is situated north of the Fraser River. It is a 3-minute walk north of Vancouver's developing River District, on the edge of the Fraser River.^[5]

Contents [hide]

- History
 - Everett Crowley
- Ecology
 - Everett Crowley Park Committee
- Events
 - Earth Day
 - Birding With Margo
- Attractions
 - Trails
 - Notable Trails & Areas
 - Blue Orchard Mason Bee
- Challenges
 - Being inclusive
 - Vandalism and garbage
- Access
 - Walking
 - Transit



Location



Map showing the location of Everett Crowley Park in Vancouver

Nearest city Vancouver, BC
Coordinates 49°12′39″N 123°02′10″W﻿ / ﻿49.211°N 123.037°W﻿ / 49.211; -123.037
Area 100 acres
Designation Municipal Park
Website http://www.vcn.bc.ca/ecpc/p/



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Maple liqueur

From Wikipedia, the free encyclopedia

Maple liqueur refers to various **alcoholic** products made from **maple syrup**, in the Northeast United States and Canada. It is most commonly made by r Canadian rye whiskey and Canadian maple syrup. Maple liqueur is considr important cultural beverage in certain Canadian festivals.

In Canadian French, such products are known as *eau de vie d'érable*.

Contents [hide]

- History
 - Canadian maple syrup
 - Canadian whiskey
- Production
- Usage and consumption
 - Beverages
 - Canadian immigrant
 - Maple whiskey mojito
 - The waffler
 - Coffee



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Wenjack (novella)

From Wikipedia, the free encyclopedia

Wenjack is a historical fiction novella based on the story of Chanie "Charlie" Wenjack by Canadian author **Joseph Boyden**. It was published by Hamish Hamilton of Penguin Books in 2016 and features illustrations by Cree artist **Kent Monkman**. It was part of a collaborative effort to commemorate the 50th anniversary of Chanie's death.^[1] The book follows Chanie Wenjack, a 12-year-old Ojibwe boy, as he escapes from a Northern Ontario residential school in the futile hopes of returning home to his family and two dogs. It alternates between Chanie's perspective and the perspectives of **Manitou**, who take on different animal forms to keep a silent watch on Chanie as he walks on foot to a home he does not know is hundreds of kilometres away.

Contents [hide]

- Plot
- Background
- Reception
- References
- External links

Plot [edit]

The story begins with Chanie describing his experiences of abuse from residential school teachers, who he and his friends (two brothers) call "Fish Bellies" or "Sucker Bellies" for their pale skin. On an October afternoon, Chanie and the two brothers decide to run away. Because of a



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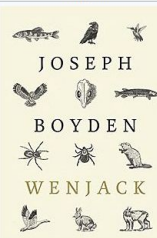
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Wenjack



Author Joseph Boyden
Illustrator Kent Monkman
Country Canada
Language English

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Sub Rosa (novel)

From Wikipedia, the free encyclopedia

Sub Rosa is a 2010 Canadian queer novel by Amber Dawn published by Vancouver-based Arsenal Pulp Press.^{[1][2]} The novel was Dawn's debut work, and it touches on topics of sexual trafficking and exploitation. It narrates the story of "Little", a teenage girl who cannot remember her real name and ends up involved in the dark world of Sub Rosa, "a fantastical underground community of sex workers",^[3] where she is enters the company of ghosts, magicians, and magical Glories.^[2] *Sub Rosa* won the Lambda Award for Lesbian Debut Fiction in 2011.^[4]

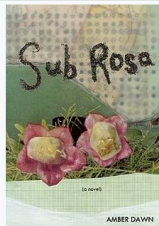
Contents [hide]

- Plot
 - Characters
- Critical Reception
- Awards
- See also
- References

Plot [edit]

Little is a homeless teenage runaway. Her luck seems to change when she meets Arsen, a mysterious young man with a nice car and apartment, who soon tempts her into sex. Little meets First and Second, two other "girlfriends" of Arsen, and he brings them all with him into Sub Rosa, a magical world where sex workers are called Glories and wield supernatural powers. Little is initiated into their way of life as a sex worker through several nights in the Dark, where she is repeatedly brutalized. She joins Arsen, First, and Second as the newest member of their "family", with Arsen as her "Daddy" or pimp, and First and Second as her sister-wives. Continuing to confront the Dark, Little seeks to earn her dowry from male customers to become a full Glory, while battling her repressed memories from the past she left behind.^{[2][5]}

Sub Rosa



Cover art for Sub Rosa's First Canadian edition

Author Amber Dawn
Country Canada
Language English
Subject Sexual trafficking, Queer studies
Genre Novel
Publisher Arsenal Pulp Press
Publication date 2010
Media type Print
Pages 320



We hope you will leave this session with:

- A rationale for using Wikipedia-based assignments in your class
- Reflections on different approaches and experiences that instructors and students have had with Wikipedia assignments
- Where to get help and support

A row of white books titled 'Wikipedia Contributor Appendix' is lined up on a white shelf. The books are numbered 34, 35, and 36 from left to right. The book on the right has the word 'Wikipedia' printed on its front cover. A semi-transparent dark grey banner is overlaid across the middle of the image, containing the text 'Why are you interested in Wikipedia Editing?' in a light blue, italicized font.

Why are you interested in Wikipedia Editing?

student as producer

STUDENTASPRODUCER.LINCOLN.AC.UK

MANIFESTO

STUDENT AS PRODUCER RESTATES THE MEANING AND PURPOSE OF HIGHER EDUCATION BY RECONNECTING THE CORE ACTIVITIES OF UNIVERSITIES, I.E., RESEARCH AND TEACHING, IN A WAY THAT CONSOLIDATES AND SUBSTANTIATES THE VALUES OF ACADEMIC LIFE

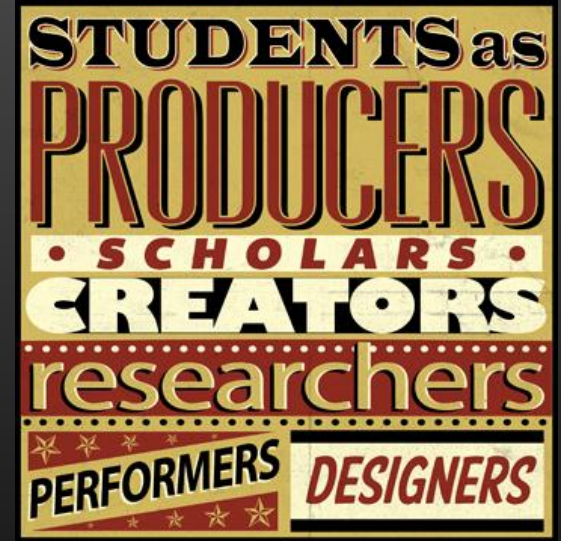
THE CORE VALUES OF ACADEMIC LIFE ARE REFLECTED IN THE QUALITY OF STUDENTS THAT THE UNIVERSITY OF LINCOLN AIMS TO PRODUCE

STUDENT AS PRODUCER EMPHASISES THE ROLE OF THE STUDENT AS COLLABORATORS IN THE PRODUCTION OF KNOWLEDGE

THE CAPACITY FOR STUDENT AS PRODUCER IS GROUNDED IN THE HUMAN ATTRIBUTES OF CREATIVITY AND DESIRE, SO THAT STUDENTS CAN RECOGNISE THEMSELVES IN A WORLD OF THEIR OWN DESIGN

THIS IS A FLYER

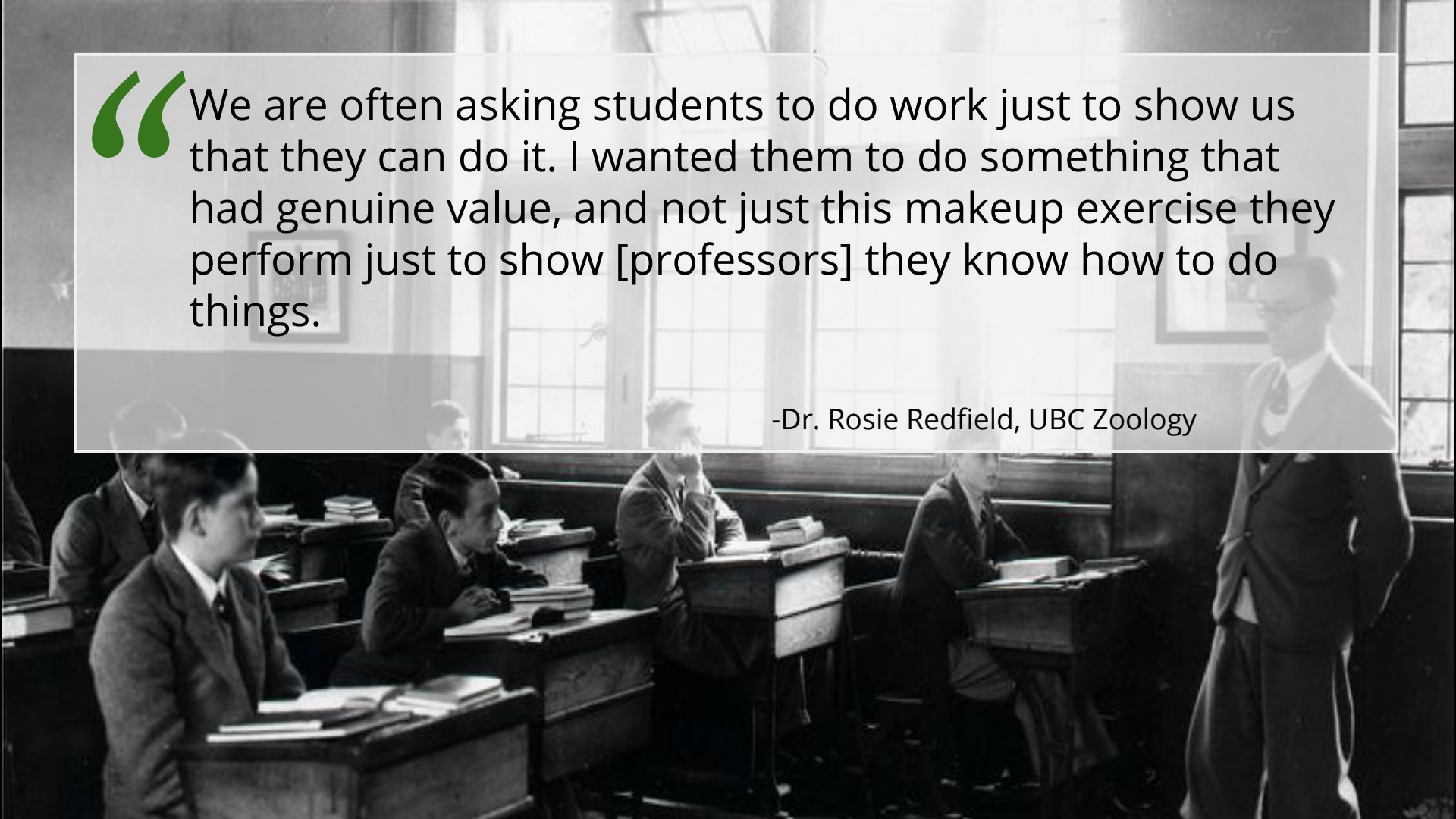
Students should move from being the **object** of the educational process to its **subject**. Students should not be merely consumers of knowledge but producers, engaged in **meaningful, generative work alongside the university's faculty**.



-Derek Bruff -
<http://cft.vanderbilt.edu/2013/09/students-as-producers-an-introduction/>

“We are often asking students to do work just to show us that they can do it. I wanted them to do something that had genuine value, and not just this makeup exercise they perform just to show [professors] they know how to do things.

-Dr. Rosie Redfield, UBC Zoology

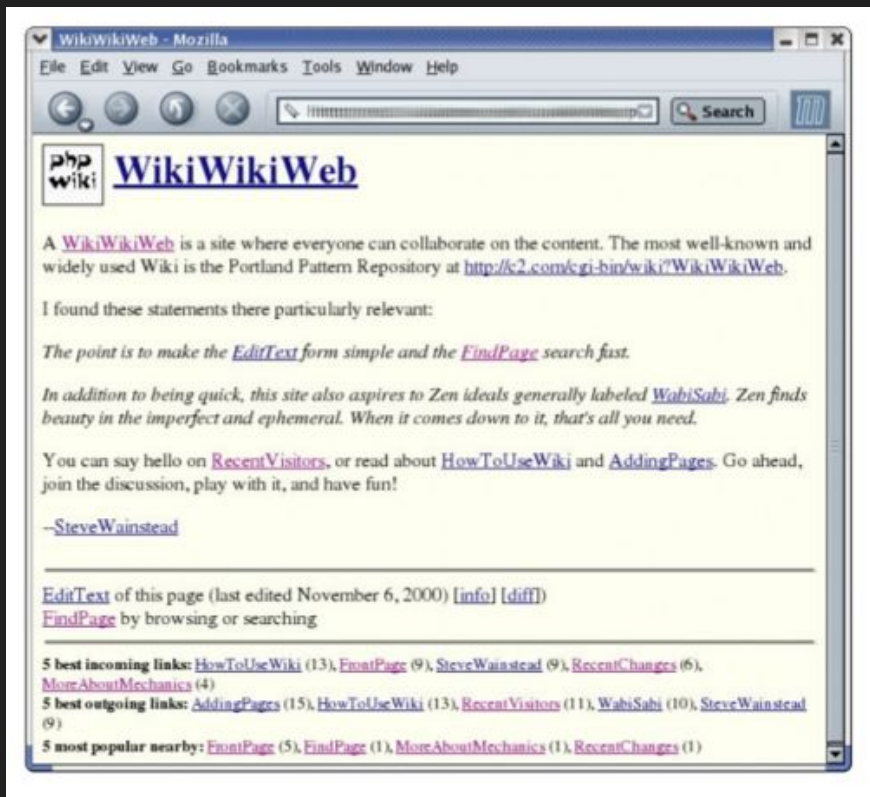




A Brief History of Wikipedia

Ward Cunningham:

Groups of people
who want to
collaborate also
tend to **trust** one
another





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“Suppose scholars the world over were to learn of a serious online encyclopedia effort in which the results were not proprietary to the encyclopedists, but were **freely distributable**...in virtually any desired medium.

**How Quickly Would That
Encyclopedia Grow?”**

Not Very Quickly

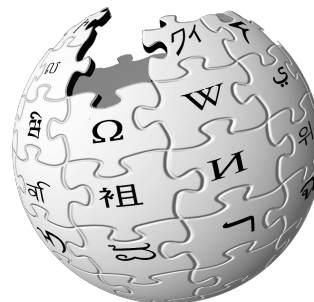


...is distinguished
...only by his reason, but
...this singular passion
...other animals, which is a law
...the mind, that by a persevera
...of delight in the continual and
...indefatigable generation of
...knowledge, exceeds the sho
...vehemence of any carnal
...pleasure.

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Five Reasons a Wikipedia Assignment is Better than a Term Paper

1. People read it.
2. Students have to think twice.
3. A term paper is rarely a force for good in the world.
4. Wikipedia has real and fascinating flaws.
5. The technology is just about the same.



Eryk Salvaggio:

<https://wikiedu.org/blog/2016/03/28/five-reasons-a-wikipedia-assignment-is-better-than-a-term-paper/>



What are we asking students to do when they are working in the open?

Image:

[UCSB's Art, Design, and Architecture Museum Club work on wiki](#) - [Samantha \(Wiki Ed\)](#) CC-BY-SA

Students are:

- Opening their ideas up to public scrutiny - this is a bit scary for most of us but doing so usually means it pushes us to a higher standard of work.
- Learning to see themselves as contributors to knowledge - beginning to see themselves as emerging scholars.
- Evaluating, creating and communicating in new ways using technology.
- Building digital literacies
- Engaging with communities other than their peers in a classroom - negotiation

FNH200

(a) Meat, Poultry and Fluid Milk Consumption (per year)

Year	Red meat (kg)	Poultry (kg)	Eggs (doz)	Fluid milk (L)
1960	64.1	2.9	23.0	80.0
1965	68.2	16.4	21.2	90.0
1970	73.0	20.0	21.7	90.0
1975	78.3	18.0	19.0	95.0
1980	74.8	22.0	18.5	102.0
1985	70.7			
1990	64.1			
1995	61.4			

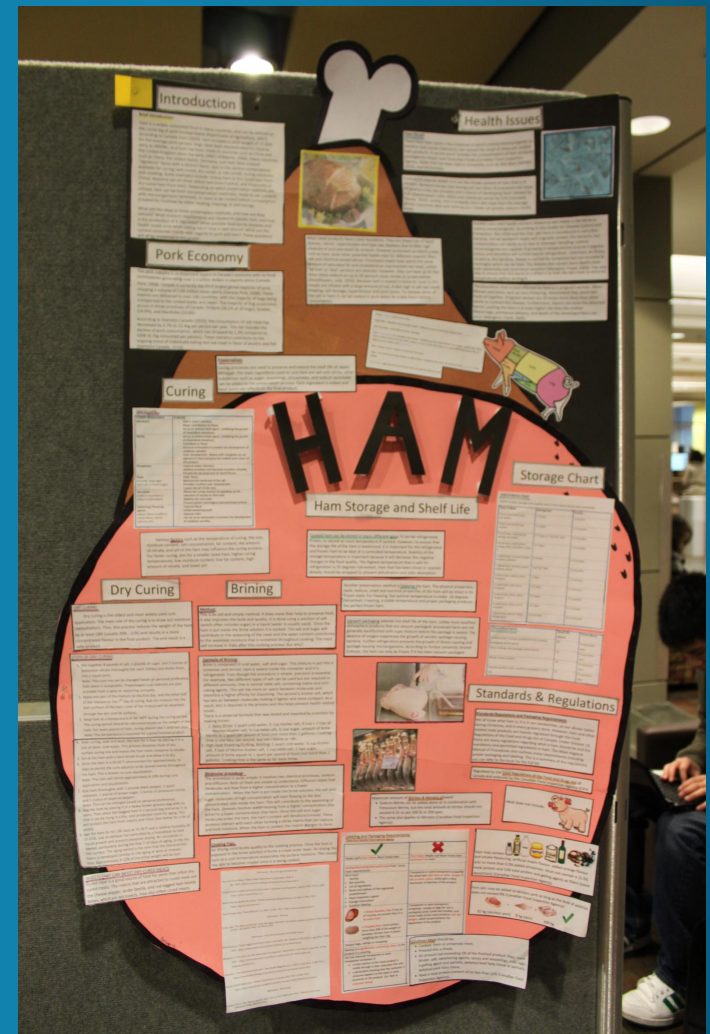
(b) Milk and Milk Products Consumption (per year)

Year	Milk (3.5% b.f.) (L)
1981	30.0
1983	28.0
1985	26.0
1987	24.0
1989	22.0
1991	20.0
1993	18.0
1995	16.0

EXPLORING OUR FOOD

- Introduction to Food Science
- Regulations, chemistry, packaging, safety, etc
- 120 students, from a wide range of disciplines

Team Projects 2011



2012 to 2015 wiki.ubc.ca



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Course:FNH200/2014w Team09 Beer

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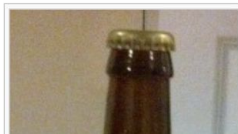
Beer

Dating back to historic times, wheats have been known to ferment to produce an intoxicating effect on the human body. In the modern age, creating beer has become a science, enabling us to produce a variety of beverages that have a unique or enhanced flavour. Beer progressively became more popular as time went on and has become one of the most widely accepted alcoholic beverages for many social occasions. The majority of beer consists of mainly water, grains (which include fermentable sugars), hops and yeast. Each ingredient contributes to the overall flavour and texture of the beer. Furthermore, each step in the beer-making process has been perfected to produce the desired product. The mixture (also known as wort, which includes a variety of sugars produced from the mashing of grains and water^[1]) undergoes a fermentation process to produce the alcohol content and carbonation, creating beer. By manipulating the ingredients, the resulting beer can range from light to dark and sweet to bitter. In present-day, beer can be produced by either home-brewing or commercial brewing.

In this project, we will be investigating the process of homebrewing, the importance of the specified ingredients used in beer, and the steps and their functions in the process of creating and preserving beer. Furthermore, we also examine the industry requirements in labelling and definitions of beer.

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 - 4.2 Type I sourd
 - 4.3 Type II sourd
 - 4.4 Type III sourdough
- 5 Characteristics

Americans by establishing independent retail bakeries in San Francisco, such as the Boudin Bakery.^[5]

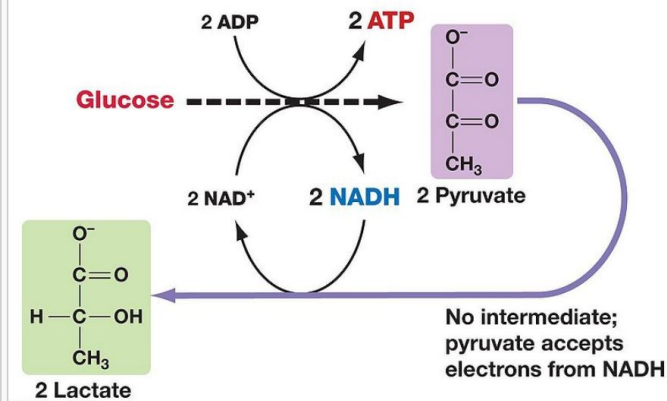
Chemistry

When examining the physical and chemical properties of sourdough, an individual would posthaste discover the atypical, large pockets of air, the characteristic pungent, superior flavour and the brittle exterior. These distinctive features of sourdough are largely attributed to the chemical by-products produced by the starter culture, which consists of flour, water, yeast and lactic acid bacteria.^[3] Consequently, the chemical reactions responsible for the production of this food commodity needs to be thoroughly understood to advance this discussion.

Fermentation

Fermentation is an enzymatically controlled anaerobic breakdown of energy-rich compounds which generates energy and produces alcohols, organic acids and gases.^[10] The metabolic process chemically breaks down carbohydrates and other complex organic substances to acquire an essential molecular unit of currency known as adenosine triphosphate

(a) Lactic acid fermentation occurs in humans.



The production of lactate during lactic acid fermentation ^[9]

(b) Alcohol fermentation occurs in yeast.

2 ADP

2 ATP



Americans by establishing independent retail bakeries in San Francisco, such as the Boudin Bakery.^[a]

Chemistry

When examining the physical and chemical properties of

(a) Lactic acid fermentation occurs in humans

<<http://www.thecanadianencyclopedia.ca/en/article/baking-industry/>>.

41. ↑ ^{41.0 41.1} "Gluten-Free Market Trends." The GlutenFree Agency. Web. 10 Mar. 2015. <<http://thegluten-freeagency.com/gluten-free-market-trends/>>.
42. ↑ Which Type of Bread Grows Mold the Fastest? Digital image. Ask. Web.
43. ↑ Organic Acids and Food Preservation. 34 Vol. Portland: Ringgold Inc, 2010.
44. ↑ ^{44.0 44.1 44.2} "How Do Salt and Sugar Prevent Microbial Spoilage?" Scientific American Global RSS. Web. 3 Mar. 2015. <<http://www.scientificamerican.com/article/how-do-salt-and-sugar-pre/>>.
45. ↑ "Fermented and Vegetables. A Global Perspective. Chapter 5." Fermented and Vegetables. A Global Perspective. Chapter 5. Web. 3 Mar. 2015. <<http://www.fao.org/docrep/x0560e/x0560e10.htm>>.
46. ↑ ^{46.0 46.1} "What Are the Effects of Boiling & Freezing on Enzyme Activity? | The Classroom | Synonym." The Classroom. Web. 3 Mar. 2015. <<http://classroom.synonym.com/effects-boiling-freezing-enzyme-activity-23207.html>>.

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856 views as of June 2016
1850 views as of July 2017



Project Ideas

We will have a theme on traditional and cultural foods again this year.
please feel free to introduce your traditional foods to me through this te

Canadian:

<https://en.wikipedia.org/wiki/Igunaq>

[https://en.wikipedia.org/wiki/Bannock_\(food\)](https://en.wikipedia.org/wiki/Bannock_(food)) (Indigenous North Ame

https://en.wikipedia.org/wiki/Bouq_%C3%89misaire

https://en.wikipedia.org/wiki/Cheese_curd (in poutine)

[https://en.wikipedia.org/wiki/Indian_ice_cream_\(Canada\)](https://en.wikipedia.org/wiki/Indian_ice_cream_(Canada))

https://en.wikipedia.org/wiki/Maple_liqueur

<https://en.wikipedia.org/wiki/Moosomin>

https://en.wikipedia.org/wiki/Spruce_beer

European:

https://en.wikipedia.org/wiki/Baked_milk

<https://en.wikipedia.org/wiki/Extrawurst>

[https://en.wikipedia.org/wiki/Oghi_\(beverage\)](https://en.wikipedia.org/wiki/Oghi_(beverage))

https://en.wikipedia.org/wiki/Salami#Manufacturing_process

Asia:

[https://en.wikipedia.org/wiki/Arak_\(drink\)](https://en.wikipedia.org/wiki/Arak_(drink))

https://en.wikipedia.org/wiki/Fish_sauce

<https://en.wikipedia.org/wiki/Mochi>

https://en.wikipedia.org/wiki/Natt%C5%8D#Production_process

<https://en.wikipedia.org/wiki/Jeotgal>

https://en.wikipedia.org/wiki/Korean_alcoholic_beverages#Soju

<https://en.wikipedia.org/wiki/Tempeh#Production>

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gunaq

Mochi

Indian Ice Cream

Natt

Baked Milk

Maple

Liqueur

Fish Sauce

Arak

Bannock



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Smoked salmon

From Wikipedia, the free encyclopedia



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Smoked salmo
salmon is consi

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Miso

From Wikipedia, the free encyclopedia

This article is about the traditional East Asian seasoning. For other uses, see [Miso](#).

Miso (みそ or 味噌[?]) is a traditional [Japanese seasoning](#) produced by [fermenting soybeans](#) with [kōji](#) (麹[?]), and sometimes [rice](#), [barley](#), or other ingredients. The result is a thick paste, which is typically mixed with [dashi](#) soup stock to serve as [miso soup](#) called *[misoshiru](#)* (味噌汁[?]), a Japanese staple. Miso played an important [nutritional](#) role in [feudal Japan](#). Miso is still widely used in [Japan](#) and has gained worldwide interest.

Typically, miso is salty, but its flavor and aroma depend on various factors in the ingredients and the fermentation process. It is often described as salty, sweet, earthy, fruity, and savory. The traditional Chinese analogue

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- 2 Flavor

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Salami

From Wikipedia, the free encyclopedia

This is an **old revision** of this page, as edited by [User:Gerrit](#). The present address (URL) is a **permanent link** to this revision.

(diff) — Previous revision | Latest revision (diff) | New page

For other uses, see [Salami](#) (disambiguation).
Not to be confused with [Salumi](#).

Salami is a type of [cured sausage](#) consisting of [cured meat](#) and [Central European](#) peasants because it stores well without the supply of fresh meat. Countries and regions associated with salami include:

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- 1 Etymology
- 2 Ingredients of salami
- 3 Salami varieties
- 4 Manufacturing process
- 5 See also
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Etymology

The word *salami* in [English](#) comes from the [Italian](#) word *salami*, which in turn comes from the [Latin](#) word *sal*, meaning 'salt'.

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- 13 External links

et [culinary history](#)). The word *salami* is derived from the [Latin](#) word *sal*, meaning 'salt'.



Salami

style. In [Romanian](#), the word *salami* is used to refer to a type of [cured sausage](#).

The Process; The Instructions

- Form teams
- Ask them to identify foods they like to explore
- Check Wikipedia to see if there is sufficient scientific info
- If not, **BINGO!!!!** - We have a topic!
- Work in a sandbox on Wikipedia
- Post to the actual page


What happened next?

- Contributed to knowledge translation!!!!
- Tequila, balut egg, Indian ice cream, fishcake, etc.

What happened next?

- Contributed to knowledge translation!!!!
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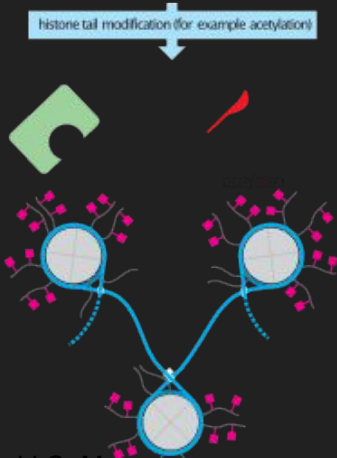
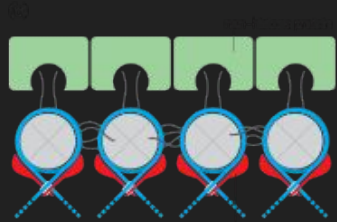
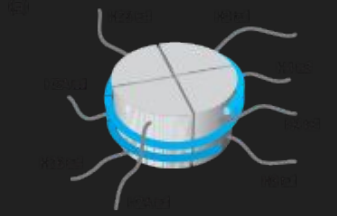
Many entries got deleted :(

- Trolls :(
- Plagiarism; lack of references
- Did not fit the flow of original content
- Too academic, scientific, and/or technical
- Food is a very emotional topic 

BIOL 463

Gene regulation in development

- Analysis and discussion of papers, experiments and concepts around mechanisms of gene regulation
- Literature searching, information management and synthesis
- 41 students from BIOL, BIOT, ISCI, CMS



The Assignment

- Teams of two or three
- Select a Wikipedia stub from the list provided
- Edit it by adding ~500 words and primary, secondary, and tertiary references



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Krüppel

From Wikipedia, the free encyclopedia

This is an **old revision** of this page, as edited by **Artoria2e5** ([talk](#) | [contribs](#)) at 01:11, 25 May 2019. The present address (URL) is a **permanent link** to this revision, which **may differ significantly from the current revision**.

(diff) ← Previous revision | Latest revision (diff) | Newer revision → (diff)

Krüppel is a **gap gene** originally described in *Drosophila melanogaster*, which encodes a **zinc finger transcription factor** with four tandemly repeated **zinc finger** domains.^[1] Krüppel means, literally, "cripple" in German, named for the crippled appearance of mutant larva. Krüppel regulates the expression of several other gap genes.^[2] Its human homologs are collectively named **Kruppel-like factors**, a set of proteins well characterized for their role in carcinogenesis.

Drosophila melanogaster also has a few **paralogs** of Krüppel in its genome.

References

- [↑] [Online Mendelian Inheritance in Man \(OMIM\) 165220](#)
- [↑] [Interactive Fly, Drosophila](#)

External links

- [Diagram](#) at [Davidson College](#) - a *Drosophila* embryo at the cellular blastoderm stage triple-labeled for three segmentation proteins including Krüppel (in blue) Hairy (green) and Giant (red).
- [Kruppel+protein,+Drosophila](#) at the US National Library of Medicine [Medical Subject Headings](#) (MeSH)

This *genetics* article is a *stub*. You can help Wikipedia by *expanding it*.

Organism	Drosophila melanogaster
Symbol	kr
UniProt	P07212
Search	

Krüppel

The Outcomes

- Impressive effort and investment from students
- 15 stubs edited, 21,700 words, 218 references
- Impressive quality
(example: <https://en.wikipedia.org/wiki/Krüppel>)
- Lots of student enthusiasm!

Wikipedia Project Student Feedback – Madina

- **LIKE:** very clear instructions on how to publish/format things, sense of contribution to the research field.
- **DISLIKE:** have to publish things in increments (can't publish the whole article right away).
- **LEARNED:** collaborative effort, how to compress/retrieve key information, transform scientific jargon to “digestible” language, “smart” literature search.
- **WHAT MADE ME WORK HARD:** worked with a great partner, meaningful work, fun/creative assignment, get to pick our topics, exciting to see your work published!

Wikipedia Project Student Feedback - Taylor

- **LIKE:** creating content that might actually be seen, used, and valued by others.
- **DISLIKE:** learning how to use Wikipedia formatting was slightly frustrating. Tough to think that the work could easily be changed or removed.
- **LEARNED:** communicate clearly and succinctly to a general audience, distinguish between relevant/irrelevant information, search a large amount of literature and effectively extract pertinent information.
- **WHAT MADE ME WORK HARD:** partner I work well with, can count on, and enjoy spending time with. Felt like Dr. Kalas had confidence in me expected quality work. Knowing that other people could actually learn from something I've created

Questions?



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THANKS!