

<b>Evaluation Terminology Matching Answer Key</b>			
<b>Evaluation Term</b>	<b>Matching Answer</b>	<b>Definition of the Evaluation Term</b>	<b>Explanation of Thanksgiving Analogy</b>
<b>1.</b> Summative evaluation	<b>g.</b> After dinner, family and friends say the turkey recipe should be used again next fall.	Provides information about the results of the project for the purpose of determining whether or not to continue or expand the project.	After the meal, family and friends provided information that the turkey recipe was good, which suggests that it should be used again.
<b>2.</b> Formative evaluation	<b>i.</b> Aunt Ethel tastes the potatoes as she is mashing them and keeps adjusting the amount of milk, salt, and pepper to make the potatoes taste good.	Data is collected while the project is under development in order to improve its effectiveness and success.	Aunt Ethel tasted the potatoes to gather information she can use to adjust the amount of ingredients to make sure the potatoes taste good.
<b>3.</b> Indicator	<b>k.</b> The turkey should turn a rich golden brown when it has finished cooking.	Measurable or observable attributes that indicate the degree to which strategies have been implemented or objectives have been achieved.	When the turkey turns a rich, golden brown - that's an indication that it has been cooked successfully.
<b>4.</b> Assessment	<b>m.</b> Uncle Leo observes the kids as they set the table to determine whether they are doing it correctly.	Collecting data to determine where a person stands on a characteristic of interest such as a behavior, ability, belief, aptitude, or achievement.	Uncle Leo collected data about whether the kids knew how to set the table (achievement).
<b>5.</b> Benchmarks	<b>b.</b> The cook opens the oven every 20 minutes to check the internal temperature of the turkey to determine when it reaches the desired internal cooking temperature of 165?	Used to gauge progress – usually in intervals - toward achieving the desired result.	The cook opened the oven in 20 minute intervals to examine the progress of the internal temperature of the turkey in order to determine when it reached the desired temperature of 165?.
<b>6.</b> Reliability	<b>n.</b> No matter how many times Aunt Ethel asks how many people want white meat, the tally is always the same.	The extent to which an experiment, test, or any measuring procedure yields the same result on repeated trials.	Every time Aunt Ethel measured the number of people wanting white meat, the results were always consistent.

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<b>7.</b> Treatment & Comparison groups	<b>f.</b> Both groups were served the same amount of food at dinner. Guests at the main dinner table are served wine with dinner, while guests at the side table are not. Later, both parties are asked if they are hungry enough for dessert.	Treatment: Group subjected to the project treatment. Comparison: Group not subjected to the treatment and therefore provides a basis for contrast between behaviors of the two groups.	One group of guests was served wine with dinner (treatment), while the other group was not (comparison). Later, both parties were asked if they are hungry enough for dessert to see if the treatment effected group behavior.
<b>8.</b> Pre-post test	<b>o.</b> Mom records Dad's weight before and after Thanksgiving.	Determines performance prior to and after the delivery of the project or treatment.	Mom made note of Dad's weight before and after Thanksgiving to check for change after the meal.
<b>9.</b> Random Assignment	<b>e.</b> The guests repeatedly flip a coin to determine which of them will dry dishes and which will watch football.	The process of placing people in different groups in such a way that every individual has an equal chance of being in each group.	By flipping a coin, each guest had a 50% chance of being assigned to either the dish drying or football group.
<b>10.</b> Evidence	<b>a.</b> No turkey remains on the platter or plates after dinner.	The resulting data that suggests whether your project was successful or not.	An empty platter is good evidence that the meal was successful (unless the dog got to the platter).
<b>11.</b> Instrument	<b>l.</b> The cook uses a thermometer to check the internal temperature of the turkey.	A data collection device developed, used, or adapted for the purpose of evaluation.	The cook used a thermometer as an instrument to check the internal temperature of the turkey to evaluate its doneness.
<b>12.</b> Accountability	<b>d.</b> When Mom was planning the meal, she wrote a complete list of all the guests, all the ingredients, and the price of each ingredient to get an estimate of how much the meal would cost.	Responsibility for the justification of expenditures, decisions, or the results of the project.	After the meal, Mom compared the cost and results of the meal to see if it was worth the expenditures.
<b>13.</b> Validity	<b>h.</b> Dad's famous pineapple cobbler recipe requires 1 lb of sugar, so he uses a food scale to measure the appropriate amount of sugar, not a	The extent to which the measure is appropriate to its purpose. Does the instrument/test measure what it is supposed to measure?	A food scale is the appropriate measure for weight – a measuring cup measures volume. Since the recipe provided the weight of the

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	measuring cup.		ingredient, the scale was the valid measure.
<b>14.</b> Needs assessment	<b>j.</b> Before Thanksgiving, Mom asks the guests if they will require vegetarian options.	An exploration of the needs, wants, values, or ideals that might be relevant to the project. Needs assessment data are often used in planning a project or project.	Before Thanksgiving, Mom explored the gastronomic needs of the guests so she could plan the menu accordingly.
<b>15.</b> Pilot test	<b>c.</b> Mom tries a new pumpkin pie recipe one week prior to Thanksgiving to make sure it “works.”	A small study carried out prior to a large-scale study in order to try out a technique or procedure	Mom tried out a new recipe (small scale study) prior to the big Thanksgiving meal (large scale study).
<b>Bonus</b>	<b>b.</b> Reliable not valid	The experiment, test, or any measuring procedure yields the same, inaccurate result on repeated trials.	The oven thermometer (measuring procedure) was consistently off by 25? (same, inaccurate result).