



# Learners in the Lead *Empowering Students with Tools for Certification Success*

# NOCTI

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# Our Company

- Established in 1966 as a non-profit organization
- Owned and operated by the 50 states and territories
- Accredited to ISO/IEC 17024: Conformity Assessment – General Requirements for Bodies Operating Certification of Persons
- Subsidiary: Nocti Business Solutions provides services to industry.



# Collaborations



American Culinary Federation  
The Standard of Excellence for Chefs



**A student who owns  
their learning is  
someone who**

\_\_\_\_\_.



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Business Solutions®

# Why Ownership Matters

Story: Student ownership transforms outcomes in CTE classrooms.

Story: Certifications are not just end goals—they motivate growth.

Poll:

- Who uses pre-tests or study guides?
- Who has students track their progress?





# Build Awareness and Ownership

- **Learning GPS Map:**

Students create a simple “map” of their learning journey — where they started, where they are now, and where they want to be before certification.

→ Add checkpoints for key competencies or units.

- **Skill Tracker Wall:**

Turn the classroom wall (or a shared digital board) into a progress tracker. Students update their mastery level on specific competencies weekly using stickers, magnets, or emojis.



# Blueprints: A Certification Roadmap

- Standards, competencies, percentage breakdowns, sample questions and skill-based job examples.
- Put Blueprints to Use:
  - Identify skills and knowledge needed in a career path
  - Focus learning on areas needing improvement
  - Educate stakeholders on the skills that will be verified.

Competencies  
Support a  
Learning GPS  
Map!

## Written Assessment

NOCTI written assessments consist of questions to measure an individual's factual theoretical knowledge.

**Administration Time:** 3 hours

**Number of Questions:** 149

**Number of Sessions:** This assessment may be administered in one, two, or three sessions.

### Areas Covered



## Specific Standards and Competencies Included in this Assessment

### Orientation to the Education Profession

- Research potential career paths, develop professional goals and a postsecondary career plan, and acquire required clearances
- Research the history, role, and social/political/economic context of American education and the education profession and reflect on one's cultural lens
- Identify the knowledge, skills, dispositions, and abilities necessary to succeed within the education profession

### Planning and Preparation

- Explore the connections of content knowledge and pedagogy
- Demonstrate knowing and valuing students as part of the planning process
- Prepare instructional outcomes
- Identify educational resources and evaluate uses in the classroom
- Plan clear and thoughtful instruction aligned to standards and design culturally relevant learning
- Design and analyze assessments and identify how to incorporate results into the instructional planning process and identify the several types of assessments

### Learning Environment and Classroom Management

- Identify classroom modifications and accommodations to meet the needs of all students
- Identify and practice strategies to cultivate respectful and affirming environments and a sense of belonging for all students
- Identify and practice strategies for fostering a culture for learning
- Identify and practice strategies for supporting positive student behavior
- Identify and practice strategies for organizing physical and digital spaces for learning
- Provide all learners with equitable and differentiated opportunities to learn and succeed

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### Specific Standards and Competencies Included in this Assessment

#### Safety

- Demonstrate safe material handling practices
- Display comprehension of workplace/job-site safety procedures (OSHA)
- Exhibit knowledge of SDS and personal protective equipment (PPE)
- Display understanding of hand tool safety issues
- Display understanding of power tool safety issues

#### Tools and Accessories

- Use and maintain hand tools
- Use and maintain power tools
- Use and maintain measuring, layout, and marking tools

#### Blueprint Reading and Estimation Skills

- Demonstrate awareness of general building codes
- Display comprehension of dimensions and scales
- Read and understand various views and elevations
- Display understanding of symbols, lines, and details
- Extrapolate information from a set of plans
- Estimate materials quantities
- Demonstrate awareness of green building practices

#### Foundations, Forms, and Concrete

- Lay out foundation
- Construct and align footing and foundation forms
- Install, brace, align, and remove formwork
- Understand concrete characteristics

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### Performance Assessment

NOCTI performance assessments allow individuals to demonstrate their acquired skills by completing actual jobs using the tools, materials, machines, and equipment related to the technical area.

**Administration Time:** 2 hours and 45 minutes

**Number of Jobs:** 7

#### Areas Covered:

#### 9% Tool and Material Identification

Participant will accurately identify a variety of tools and materials, including saws, bits, saw blades, wrenches, nails, fasteners, lumber, finishing, layout, and marking tools.

#### 13% Square Layout

Participant will use the appropriate equipment and techniques to lay out and chalk a square.

#### 12% Establish a Starting Course for Vinyl Siding Using a Builder's Level

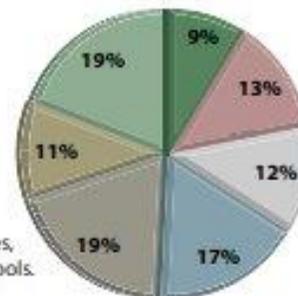
Participant will properly set up and use a builder's level to establish a level chalk line for the starting course of vinyl siding on a wall.

#### 17% Blueprint Reading and Exterior Sole Plate Layout

Participant will lay out a sole plate according to instructions and include all necessary markings.

#### 19% Rafter Layout

Participant will lay out one common rafter using provided plans and materials showing all necessary corrections and adjustments.



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# Embed and Empower



- Embed certification competencies into daily instruction.
- Examples of learner-centered practices:
  - Student-created skill checklists
  - Goal-setting conferences
  - Peer coaching and reflection journals
  - Word of the day; Competency of the week

# Data is Powerful



# Pre-Testing

- Identify strengths and areas for improvement
- Target content areas for remediation
- Use to identify curriculum adjustments
- Tailor instruction
- Preview opportunity for students



# Pre-Tests: A Valuable Exercise



- Invite students to think about what they know/don't know to “prime” their minds and activate prior learning.
- Provide pre-test score reports.
- Compare results to what they thought they knew.
- Create a plan for learning.

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# NOCTI's Score Reports

## Individual Scores

Participant Name: Sample Name  
 Site: Sample Site  
 Test Date: XX/XX/XXXX

Participant ID: XXXXXXXX  
 Level: Secondary  
 Type: Post-Test

Test Title and Test Code							
Written							
Standard	Standard Description	Pre-Test	Post-Test	% Change	Group	Site (Cumulative)	Nation
1	Standard 1	60.0	80.0	20.0	76.0	61.7	70.2
2	Standard 2	28.1	84.4	56.3	67.2	57.3	68.3
3	Standard 3	16.7	83.3	66.6	77.1	67.5	70.3
4	Standard 4	40.0	75.0	35.0	69.5	60.9	65.0
5	Standard 5	40.0	64.0	24.0	51.2	47.7	53.0
6	Standard 6	42.9	85.7	42.8	72.1	65.6	71.3
7	Standard 7	23.1	76.9	53.8	53.1	52.0	57.0
<b>Total</b>		<b>35.1</b>	<b>78.4</b>	<b>43.3</b>	<b>66.8</b>	<b>58.7</b>	<b>69.7</b>

Scores By Standard

Track Student Gains

## Group Score Report

Site: SAMPLE  
 Test Date: XX/XX/XXXX

Level: Secondary  
 Type: Post-Test

Test Title and Test Code												
Written												
Standard	Standard Description	Participant	Participant 1	Participant 2	Participant 3	Participant 4	Participant 5	Participant 6	Participant 7	Participant 8	Participant 9	Participant 10
1	Standard 1		85.0	55.0	80.0	80.0	75.0	75.0	85.0	80.0	70.0	75.0
2	Standard 2		59.4	37.5	84.4	84.4	31.3	53.1	81.3	84.4	75.0	81.3
3	Standard 3		41.7	62.5	83.3	83.3	79.2	75.0	83.3	83.3	83.3	95.8
4	Standard 4		50.0	60.0	75.0	75.0	70.0	60.0	85.0	75.0	65.0	80.0
5	Standard 5		32.0	24.0	64.0	64.0	20.0	56.0	64.0	60.0	56.0	72.0
6	Standard 6		42.9	57.1	85.7	85.7	21.4	78.6	85.7	85.7	92.9	85.7
7	Standard 7		38.5	38.5	76.9	76.9	23.1	46.2	76.9	76.9	38.5	61.5
<b>Total</b>			<b>50.7</b>	<b>46.6</b>	<b>78.4</b>	<b>78.4</b>	<b>46.6</b>	<b>62.8</b>	<b>77.7</b>	<b>77.7</b>	<b>69.6</b>	<b>79.7</b>

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 Business Solutions

**Knowledge-Based  
 Pre-Test  
 Number of Students: 24**

**Per Competency**

**Standard Sequence/Description**

**Competency Sequence/Description**

# Items Possible	Avg # Items Correct	Avg % Items Correct
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**1 Recipes**

1 Demonstrate an understanding of culinary terminology and techniques	4	1.8	45.0
2 Demonstrate how to read and follow standard recipes	3	1.4	46.7
3 Establish recipe mise en place	3	2.1	70.0

**2 Knife Skills**

4 Identify and distinguish knife types and basic cuts	5	2.8	56.0
5 Demonstrate knife sharpening skills and safe knife usage and care	4	2.7	67.5

**3 Large and Small Equipment**

6 Identify and demonstrate proper use of measurement devices	3	1.9	63.3
7 Identify large and small kitchen equipment	5	3.2	64.0
8 Demonstrate proper use and care of large and small equipment	4	3.1	77.5

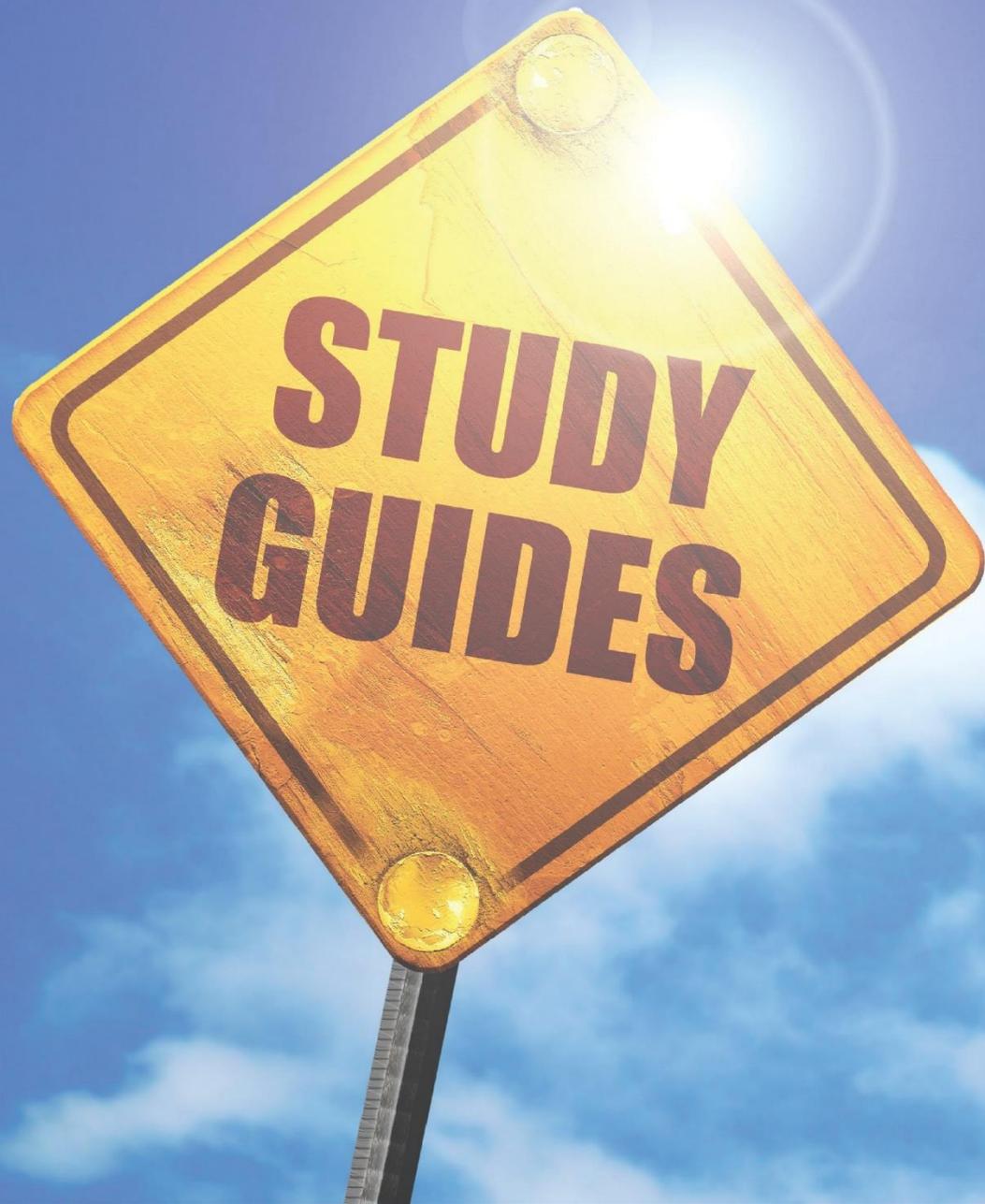
**4 Sanitation and Safety**

9 Display knowledge of cleaning and sanitizing methods	3	1.8	60.0
10 Maintain basic principles of nationally recognized sanitation protocols (e.g., ServSafe, CPFM, ACF)	7	5.7	81.4
11 Exhibit understanding of prevention, causes, and response to workplace injuries	4	3.8	95.0
12 Describe fire extinguishers and fire safety procedures	3	2.4	80.0
13 Demonstrate personal hygiene	3	2.7	90.0
14 Identify food allergen characteristics	3	2.5	83.3
15 Demonstrate proper food storage techniques (e.g., canned goods, dry, refrigerated, frozen, fresh)	6	4.8	80.0
16 Take physical and perpetual inventory	3	1.7	56.7

# Pre-Tests: Inform and Empower



- Analyze the results on both an individual and classroom level.
- Provide feedback to students and encourage them to develop learning plans, highlighting areas for improvement.
- Acknowledge strengths.



- Serve as a road map for credential preparation.
- Digital format makes them accessible from anywhere with any device.
- Includes study checklists and breakdowns for the post-test.
- Helpful when used after the administration of a pre-test but prior to taking a post-test.

- **Self-Assessment “Traffic Light” Cards:**



- Red = “I need help,” Yellow = “I’m practicing,” Green = “I’ve got it.”
- Use during labs, review sessions, or in study guides to let students signal confidence and track growth.
- Encourage student recognition for milestones, not just mastery.

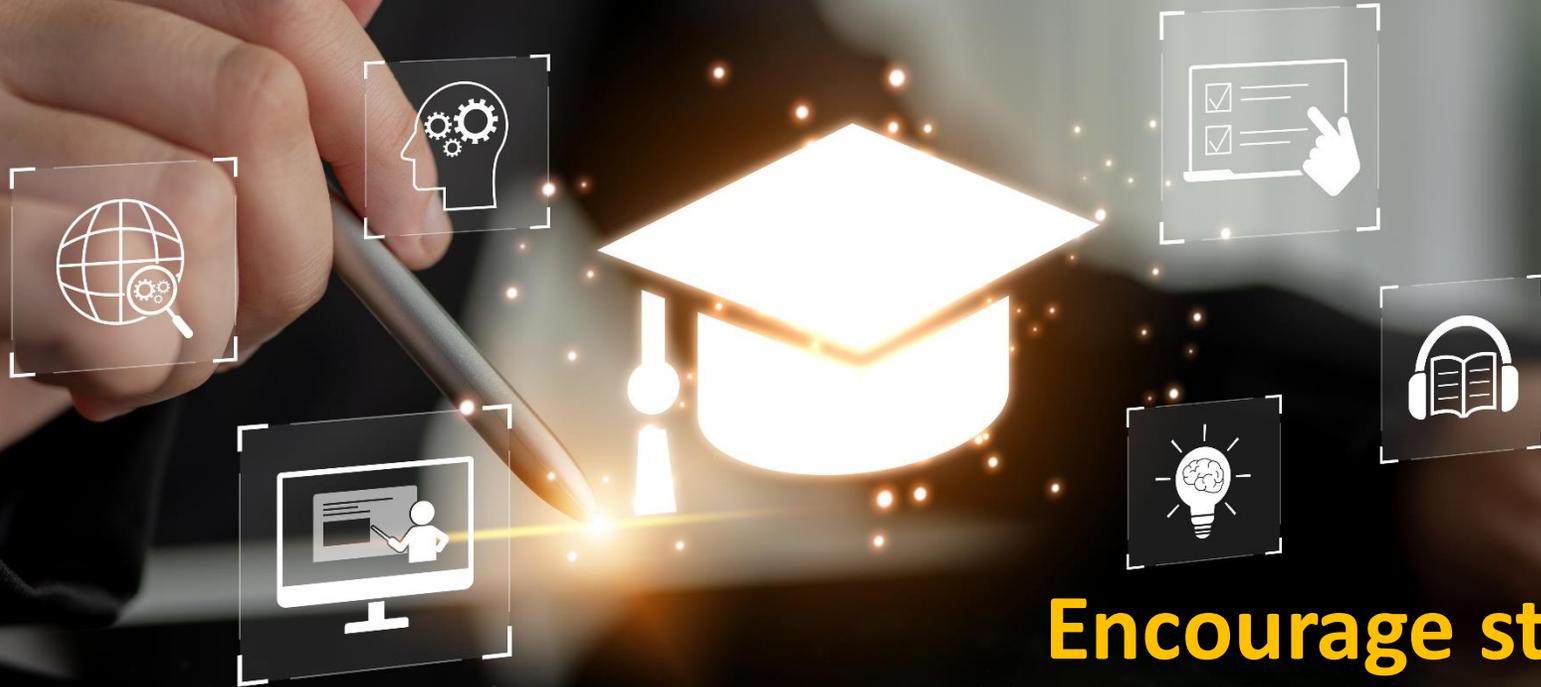
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# *Think-Pair-Share*

**What could this look like in  
your classroom?**



# Celebrate the Wins



**Encourage student  
recognition for  
milestones, not just  
mastery.**

# Post-Testing

- Administer a post-test at a point in the program that will provide useful information for both the student and the program for:
  - Program Improvement
  - Student Recognition



DO



# Dive into Data

- Compare scores to averages.
- Review trends (when multiple-years of data are available.)
- Identify topics that may need additional focus.
- Use the insights from the assessment cycle to inform instructional practices.

**Analysis of Scores**  
Site: Sample Site  
Test Date: XX/XX/XXXX

Level: Secondary  
Type: Post-Test

		Test Title and Test Code						
Standard	Standard Description	Written						
		Group	Site (Cumulative)	State	Nation	Criterion-Referenced Cut Score	Standard Deviation	Standard Error of Measurement
	N=	10	25	339	1034			
1	Standard 1	76.0	68.6	63.4	70.2		13.9	4.4
2	Standard 2	67.2	61.0	61.1	68.3		15.3	4.8
3	Standard 3	77.1	75.5	71.9	70.3		16.1	5.1
4	Standard 4	69.5	65.0	63.0	65.0		17.7	5.6
5	Standard 5	51.2	52.5	54.5	53.0		13.7	4.3
6	Standard 6	72.1	71.1	72.5	71.3		17.0	5.4
7	Standard 7	53.1	56.6	56.0	57.0		20.7	6.5
	<b>Total</b>	<b>66.8</b>	<b>64.1</b>	<b>62.9</b>	<b>69.7</b>	<b>55.1</b>	<b>11.9</b>	<b>3.8</b>



# Recognition

## NOCTI Certification

## College Credit Recommendation

## Digital Badges

## Press Release



**NOCTI** College Credit Recommendation Report  
500 North Bronson Avenue • Big Rapids, MI 49307 • 800.334.6283 • www.nocti.org

**Student Information**

Name:  
Participant ID:

**Assessment Information**

Assessment Title: 21st Century Skills for Workplace Success - 1437  
Assessment Location:  
State:  
Test Date:  
Total Test Score:  
Pass Rate: 70.0%  
Expiration Date:  
Recommended Credit in Semester Hours\*: In the lower division baccalaureate/associate degree category, 3 semester hours in Workplace Literacy, or General Business

  
Dr. John C. Foster, NOCTI President/CEO

 For additional information, including the process for obtaining an official transcript, please visit: [www.nocti.org/nccrs.cfm](http://www.nocti.org/nccrs.cfm)

\* This credit recommendation is based on an evaluation by the New York State Board of Regents National College Credit Recommendation Service ([www.nccrs.org](http://www.nccrs.org)). To verify the recommended credit indicated above and review a description of the assessment, consult the NOCTI section of the NCCRS Directory of College Credit Recommendations online at [www.nccrs.org/nccrs\\_directory/nccrs\\_and\\_nocti\\_business](http://www.nccrs.org/nccrs_directory/nccrs_and_nocti_business).

# Employer Engagement – It's Like a Stealth Super Power!



How do you  
celebrate student  
success with  
stakeholders?

**Let's capture your  
questions and  
curiosities!**



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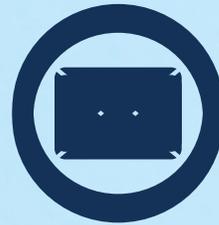
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**Let's Connect!**  
**Q&A and Stories of Success**



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