Know your Audience Tastes

Assessment Café

Menu

User Appetizers
Number of library hours open
Availability of caffeine & food at all hours
Access to unique or expensive hardware or software
Accessibility of special, rare, or archival materials
Collection breadth (extent of subject coverage)
Quiet & Collaborative Study Spaces
Number of Electronic Journals

Signature Dishes for Stakeholders
Library resource & space usage with student GPA, retention, or graduation rates
GRL Statistics with first-year retention rates & six-year graduation rates
Research consultation visits with student scholarly output
Information literacy instruction with student GPA, retention, graduation rates, or higher GRE scores
Library expenditures per student FTE with retention and graduation rates

Dessert
Movies and documentaries available for streaming
Access to an institutional repository
Easily accessible e-books
Free tutoring
Study rooms available for checkout

Data Analysis is like cooking.

Step 1. Gather all the ingredients & tools for meal preparation

Mise en Place
A French culinary term meaning “putting in place” or “everything in place.”

Step 2. Choose recipe based on customer request

Library Usage à la Student Success

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Cook time</th>
<th>Serves</th>
</tr>
</thead>
<tbody>
<tr>
<td>IRB</td>
<td>15 min</td>
<td>40,000+</td>
</tr>
<tr>
<td>Library Turnstile Data for 2 years for 2 libraries</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Student data mix (GPA, gender, SAT/ACT, family income, race, etc.)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>College Data (GPA)</td>
<td></td>
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</tbody>
</table>

Directions
1. Since IRB writing all steps are being handled from (data).
2. Clean library turnstile data by carefully sifting each record, checking for missing data, and formatting it in right consistency.
3. Select student data mix with matching data and number of their individual library visits for analysis.
4. Collect all necessary data and research methodologies for the experiment.
5. Commissioned data for training, creating the examination of the results.

Data Chefs
1. Data Analysts at Library to gather, prep, clean, and store turnstile data (using SAS).
2. Data Analyst of the Office of Institutional Research to combine student data mix with student turnstile data.
3. Masters of Economics Students to analyze the data using their statistics tools.

Step 3. Select & Gather Ingredients

Step 4. Clean & prepare ingredients

SAS = Sifter
Flour = Raw Turnstile Data
Cleaned Data Set

Step 5. Mix the data

Turnstile Data
Student Data

Step 6. Pour Data Mix into methodology pan and bake in Statistical Analysis System (SAS) oven

Share slices of cake results with Stakeholders & Users

Take the cake: Visualizations for users

References

Library Ingredients
- IRB
- Library
- Student High School GPA
- Student Family Income
- Student SAT/ACT Scores

Student Ingredients
- First Time Experience Program
- Student Activities

College/University Ingredients
- Student Success Research and Institutional Studies
- Student Success Research and Institutional Studies

Preparation time: 2 years
Cook time: varies by institution
Serves: 40,000+

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