# The Weekly Dish

## Message From Principal Danzy:

Greetings Vista Grande Family,

I hope that everyone had a wonderful week. This weekend was grand, I was able to eat at one of the best barbecue places in the nation, Little Miss BBQ there are two of them in AZ. If you are able to get there please do. I will say this often and consistently be sure to hug and love those that are close to you.

## Student Highlight: Torrence Herrod

Torrence is a leader on campus and has stepped up in many ways. He is a part of the Civil Air Patrol. Torrence carries a 3.1 G.P.A. and always has a smile and kind word to say to any and everyone. Torrence has a very bright future ahead of him.

## Staff highlight: Molly Ryan and DeAnna Addison

It is hard for Vista Grande to function with these two ladies. They have helped in immense ways with the running of the Vista Grande ESS department. We would not be able to service our students with fidelity without them. You both are appreciated immensely!!

## **Announcements:**

- There will be a change of traffic. Please be aware that we will start locking all of the gates and visitors will have to have sign in. Please be on the lookout for the map with the changes to be emailed out soon.
- All students are taking the ACT and PreACT today August 29th, 2022.
- All students will be completing Benchmark testing for all of their classes this week also.
- Volleyball, Cross Country, and Football are starting their seasons. Please be on the lookout for all
  of the schedules.
- The grading committee has been working diligently to respond to feedback regarding the changes to grading guidelines. We have worked hard to come to consensus regarding the best way to move forward with our vision for ensuring that grades are a true representation of student learning and motivate all students to strive towards mastery. The majority of the committee members have agreed to the changes outlined below. In order to ensure that we are setting up our students for success and communicating appropriately with students and families is essential that we shift our focus to supporting implementation (as opposed to revising guidelines). We will be working with the DILs and PLC leaders to provide support as logistical questions arise. We look forward to continuing our work to ensure that our grading policies

demonstrate student mastery of rigorous content and motivate all students to strive towards excellence.

#### • '22-'23 Grading Guidelines

**Vison for grades**: Grades are a reflection a student's knowledge and understanding of skills and standards. A grade should reflect what a student has learned and not be used as a behavioral consequence.

1. **Retake Guidelines:** All students will be allowed retakes. Specific criteria for retakes (how many retakes allowed, timelines, etc. will be determined at the PLC level). Teachers are encouraged to offer retakes on targeted standards and skills (as opposed to retaking an entire assessment). **Reason** We understand not every student learns at the same rate and/ or students may learn and mastered a skill later and should be given the opportunity to demonstrate their learning.

#### 2. Zero Guidelines

- 1. Zeros will not be entered into the gradebook for **summative** assignments. If students have multiple missing summative assignments teachers may assign a semester grade of incomplete. PLCs will determine criteria for assigning a grade of INCOMPLETE for a semester for students who do not complete summative assessments. **Reason:** Summa tive assessments and assignments like tests and quizzes are how student demonstrate they have learned the intended standards. If a teacher cannot collect this data from a student then the grade is no longer a reflection of a student knowledge and skills rendering the course incomplete until such evidence can be collected.
- 2. Zero will be allowed to be enter for formative assignments. Reason: we recognize that formative assignments are the foundation to summative work, if this work is not done students may not be ready for summative assignments. We also recognize there are courses where participation is crucial to learning and want to honor these needs as we take steps fulfilling our vision.
- 1. **Policy**: Grading will no longer be weighted by quarters and a final exam, aka 40/40/20. Final exams are not required. PLC will determine the format and weight of the final summative assessment in each course. **Reason:** Grading student by terms punishes student who continue to work hard and learn through the school year and sets an unfair expectation that all students must mastery all contents at the same time. Moreover, having a twenty percent final exam is the ultimate semester killer. A twenty percent final leverages one full letter grades on the performance of a single test on a single day within a constrained amount of time, regardless of student previously having demonstrated mastery.
- 2. Category Guidelines: All teachers are expected to use consistent gradebook categories. The formative categories are Classwork, Homework, and Participation. Summative categories are Test/Lab, Quiz, Project. It is recommended that these are weighted 80% summative, 20% formative. Any adjustments to the 80/20 guideline should be agreed upon at the PLC level Reasoning: Per our vision, grades should reflect a student's knowledge and understanding of skills and standards. Therefore, we strongly recommend that the bulk of the grade is based off of work that has been designed to assess a student mastery of content. We also recognize that different courses have different needs and that we are all at different levels of readiness for this shift.

We will be holding optional Q&A sessions on Wednesday for teachers (7:30am) and families (3:30pm) to address questions.

# What's Cookin Mr. Danzy?

Peach Dump Cake Ingredients:

- · 2 cans of light syrup peaches
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- 2 sticks of butter
- 2 tablespoons of cinnamon

#### Directions:

- Pour the canned peaches in a 9 X13" baking pan.
- Spread the yellow cake mix over the peaches.
- Cut one stick of butter up and spread around the top.
- Melt the other stick of butter and pour evenly as possible on the top.
- Sprinkle with the cinnamon
- Bake for 375 degrees until the top is brown and somewhat crispy
- Remove and let cool.
- Enjoy with vanilla bean ice cream

### Vista's Info



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