

# Taking OER beyond the OER Community: new perspectives

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# OER Since 2002

- Protagonist is the producer
- Giving it away is the Act
- Consumer/user is assumed to be ready to absorb
- Remix/reuse is in the consumer realm
  - Producer is not concerned

# Two Risky Comparisons

- Parallel 1

the FOSS/Open Source movement

- Giving away for free
  - deeply coupled with reusability of codes, usability of products
- Producer-consumer distinctions are **BLURRED**

# Two Risky Comparisons

Parallel 2:

## Open Access to Research Results

- Peer reviewed publications
- Original data sets used to generate publications
- **Powerful Presence now:**
  - over 90 percent of journal publishers accept self-archiving of peer reviewed papers by institutions
- **Much wider citations of OA publications**

# OER Advocacy

- Focused more on making it available
  - More like OA for research results
- Less attention on reusing it
- Educational value
  - assumed to originate in the production
- Capacity for reuse: assumed to exist in the consumer

# Widening the Net: Two Considerations

- Cover both formal and informal education
- Accept non-text-book style contributions equally

# Key Task: Sensing the “consumer” preference

Localisation is a key driver

International text book publishing model has  
gaps

- Lack of interest in facilitating adaptation

## Key task:

# Strengthen Consumer Capacity

- Is there adequate capacity for OER re-use?
- In most developing countries, LIMITED capacity exists
- Ongoing effort in Asia: significant gaps noted

# Can we build OER on OER?

- Need for creating awareness of opportunities among the “consumers”
- Building support systems to strengthen capability for re-use
- Covering both formal and non-formal sectors

# OER: Massive Re-use/Re-Mix

- Technological support systems needed
- Educational value through “tagging” by users and producers
- Techniques at user end for content aggregation

# Technological possibilities in aid of greater ease of re-use

Locating right OER's precisely and efficiently

Need for tools for re-mix

Need for tools to retrofit

into curricular structures in formal situation

# Tagging and Indexing for OER identification FOR Re-use

- Example 1: Organicedu.net
- IITK-IGNOU-ICRISAT collaboration as an example
- Can we build a semantically enabled directory of OER's and authors for different domains?
  - Early days of web directories as a precedent

# Moving ahead on aggregation tools

- eXe
- Reload Editor
- these excellent tools can be further developed
  - A well-formulated proposal in the offing: Allyn Radford

# Content Packaging from different sources

Site: Other  
Own site: http://vasatwiki.vasat.org/index.php

chickpea

Article

From VASATWiki

Retrieved from Wikipedia: <http://en.wikipedia.org/wiki/Chickpea>

The **chickpea**, **chick pea**, **garbanzo bean**, **ceci bean**, **bengal gram**, **hummus**, **chana** or **channa** (Cicer arietinum) is an edible **legume** (English "pulse") of the family **Fabaceae**, subfamily Faboideae.

The plant grows to between 20 and 50 cm high and has small feathery leaves on both sides of the stem. One seedpod contains two or three peas. The flowers are white- or reddish-blue. Chickpeas need a subtropical or tropical climate and more than 400 mm annual rain. They can be grown in a temperate climate, but yields will be much lower. It is often used as an alternative protein product with vegetarians and vegans and is one of the plants with the highest amount of protein.

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Wiki Article

Learning Objectives

1. Production Practices

Importance

Area

Climate

Mineral Nutrition

Crop Management

Weed Control

Harvesting

Importance

Chickpea is the third most important food legume grown globally

Chickpea is called : Chana (Hindi), Gram or Bengal gram (English).

Chickpea is used as : Whole seed (dhal), Flour in preparation of besan and other products.

CHICKPEA: Importance

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External Website

Chickpea

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chickpeas

CHICKPEA: A traditional source of protein

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Content Package

CHICKPEA: Importance

Chickpea is the third most important food legume grown globally

Chickpea is called : Chana (Hindi), Gram or Bengal gram (English).

Chickpea is used as : Whole seed or split seed (dhal), Flour in preparing variety of **snoek**, **xaw** or **roasted** fresh green chickpeas and Straw as a livestock feed.

Chickpea is free from various anti-nutritional factors and has high protein (23%), total carbohydrates (64%) and dietary fibre content (19%).

Chickpeas are rich in minerals and

Content Package