Multi-Tiered Systems of Support In Early Childhood Settings

Objectives

By the end of the session, you will be able to:

Apply resource mapping strategies to development of practice profiles for MTSS implementation

How will I know? (Challenge-by-choice)

- Create a resource mapping protocol/roadmap
- Prepare a draft presentation for your staff that explains the what, why, and how of resource mapping
- Design a way to house your resources
- Sort resources for use in integrated systems

Session #2 - Resource Mapping

In this session we will continue to explore the 3 P's (People, Planning, Partnerships) in MTSS design and structure and begin to turn our focus to you, your educational setting, and your unique needs.

- 1. What is resource mapping?
- 2. Who are the people in my "neighborhood"?
- 3. How do I match the people to the resources?

Implementation Science Stage	3 P's
ExplorationOrganization	 People
Human-Centered Design	Problem-Solving Model
 Ideate Creative problem solving Inclusive design 	 Lesson 4: Solve and prevent problems

Complete crash courses are located on pages 8, 9, and 10 of this companion guide

Six Components:

- People
- Time
- Curriculum/Instruction
- Data
- Facilities
- Other available resources

Warm-Up

- List all of the things in your kitchen that you have available to you at this moment in time. Think about people, time, resources (food, ingredients, tools, plates/cutlery, etc.), data, facility, recipes, etc.
- List all of the people you are responsible for feeding tonight -Be sure to jot down any special circumstances that each person might have: likes, dislikes, allergies, etc.
- Using the lists you created above, name all of the things you can think of that you could make for dinner to feed those people, and all of the things you *could not* make



Rules/parameters:

- 1. You <u>may not</u> go to the store to get any materials, ingredients, etc.
- 2. You <u>may not</u> go online and get a new recipe
- 3. You <u>may not</u> order take out
- 4. This is not a buffet. You <u>must</u> serve the same meal to each person (as much is humanly possible... don't poison anyone, ha!)

Using the materials and information we gathered

~ Your **Room** number aligns to your **Slide number** (Room 1-Slide 1, Room 2-Slide 2, etc.)

~ Your slide will highlight a specific resource, (people, curriculum, data, time, facilities)

~ Generate your ideas in a bulleted list and prepare to share them when we return.

https://docs.google.com/presentation/d/1PEQYjE77hQ-I8yvY5RadFdVghYIYNE6Z 406mAjccglA/edit?usp=sharing

People

All hands on deck.

 Literacy & math specialists, social workers, other teachers, librarian, parents and community members, nurse(s), Title staff, special ed staff, administrators, custodians, kitchen staff, secretaries, OT/PT, other therapists,

~Think also of talents, skills, passions, etc.~

Curriculum and Instruction

• Hagerty, JollyPhonic

Time

Data

Facilities

Putting it together

School/program Profile

Warm-Up...Cont...

- List all of the things in your kitchen that you have available to you at this moment in time. Think about people, time, resources (food, ingredients, tools, plates/cutlery, etc.), data, facility, recipes, etc.
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Surprise! Some of your kids are coming over for dinner!

Uh Oh!

- No one likes onions.
- 3 kids don't eat chicken.
- 1 kid does not eat cheese.

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