

# Master of Arts in Teaching - M.A.T.

The Master of Arts in Teaching (M.A.T.) degree program prepares graduates to apply for certification in the areas of elementary education/elementary special education, business education/secondary special education, or culinary arts education. All programs offer a student-teaching experience in K–12 schools to complete the M.A.T. program; the culinary arts education concentration also offers the choice of completion of a capstone project that includes teaching at the college level.

All students in the program matriculate as a cohort and follow a prescribed sequence of classes. Students attend two or three classes most terms, for two or three nights a week.

Upon completion of the program, graduates are expected to:

- Communicate effectively through a variety of formats such as technology, discussion, writing and reflective listening.
- Respond to students’ developmental and social contexts and provide access to high quality teaching and learning.
- Demonstrate a deep understanding of content in designing learning opportunities.
- Use research, assessment and contextual data to inform practice.
- Work within a professional learning community to support the improvement of teaching, learning, student achievement and pursue professional growth.
- Prepare and deliver lesson plans and curricular units using culinary arts instructional strategies.

In keeping with Johnson & Wales’ core value of experience-based learning, the M.A.T. program requires field-based experiences throughout the program to enhance student learning. Candidates apply research-based theories and best practices learned in university courses when they spend time in K–12 or university culinary classrooms each week. Teacher candidates observe, tutor and plan lessons for small-group and whole-class instruction and reflect on their practice in light of 4 domains of professional teaching: 1) planning and preparation, 2) the classroom environment, 3) instruction and 4) professional responsibilities. This professionally focused experience, under the guidance of experienced teachers, enables candidates to develop their skills and knowledge so that they are ready to teach as soon as they secure their first teaching position.

## Assessment Prior to Student Teaching

Student teaching usually occurs during the candidate’s final term(s). Permission to student teach is granted to candidates who have

- achieved a program GPA of 3.0 or better;
- passed the appropriate content exam for the concentration areas;
- provided evidence of significant progress toward meeting the Rhode Island Professional Teacher Standards (RIPTS) and all other designated standards related to their concentration; and
- passed a video assessment of readiness for student teaching and an assessment of technology use to support teaching and learning.

## Assessment Prior to Recommendation for Program Completion

Teacher candidates who are pursuing initial teacher certification in one or more areas by the Rhode Island Department of Education must satisfactorily pass several transition points throughout the program. Having completed student teaching and all transition points, teacher candidates present their final portfolio and assessment data to a team of evaluators. In addition, candidates for licensure must have passed all tests required by RIDE for licensure in the areas sought. Following the candidate’s presentation, the director of the Teacher Education Program shall make the appropriate recommendation regarding the awarding of the M.A.T. degree and state licensure.\*

*\*It is important to note that, while Johnson & Wales awards the M.A.T. degree, it is the Rhode Island Department of Education that makes the final decision regarding the granting of licensure.*

## Teacher Education - Elementary/Elementary Special Education, Business/Secondary Special Education and Culinary Arts Education Concentrations

Master of Arts in Teaching

Core Courses		
EDUC5130	Foundations for Teaching and Learning	3
SPED5110	Inclusive Teaching of Exceptional Learners	3
<b>Choose one of the following concentrations:</b>		<b>30-42</b>
Elementary /Elementary Special Education Concentration		
EDUC5170	Best Practices in Literacy Instruction	
EDUC5260	Strategies for Teaching Mathematics	
EDUC5280	Strategies for Teaching Science	
EDUC6120	Assessment for Student Learning	
EDUC6230	Disciplinary Literacy in the Social Studies Classroom	
EDUC6910	Student Teaching Part 1: Elementary Education	
EDUC6920	Student Teaching Part 2: Elementary Education	
SPED5120	Assessment and Evaluation of Exceptional Learners	
SPED5150	Curriculum and Methods for Exceptional Learners	
SPED5310	Partnerships: Home, School, Community	
SPED6110	Understanding and Managing Behavior in a Diverse Classroom	
SPED6400	Specialized Instruction	
SPED6915	Student Teaching Part 1: Elementary Special Education	
SPED6925	Student Teaching Part 2: Elementary Special Education	
Or		
Business/Secondary Special Education Concentration		
EDUC5170	Best Practices in Literacy Instruction	
EDUC5190	Teaching Financial Literacy	
EDUC5230	Strategies for Teaching Business	
EDUC6120	Assessment for Student Learning	
EDUC6250	Coding, Apps, and Digital Collaborative Tools	
EDUC6930	Student Teaching Part 1: Business Education	
EDUC6940	Student Teaching Part 2: Business Education	
SPED5120	Assessment and Evaluation of Exceptional Learners	
SPED5150	Curriculum and Methods for Exceptional Learners	
SPED5310	Partnerships: Home, School, Community	
SPED6110	Understanding and Managing Behavior in a Diverse Classroom	
SPED6400	Specialized Instruction	
SPED6935	Student Teaching Part 1: Secondary Special Education	
SPED6945	Student Teaching Part 2: Secondary Special Education	
Or		
Culinary Arts Education Concentration		
EDUC5070	Disciplinary Literacy in the Secondary Classroom	
EDUC5180	Curriculum Development for Culinary Arts Programs	
EDUC5240	Methods of Teaching Culinary Arts	
EDUC5270	Advanced Methods of Teaching Culinary Arts	
EDUC5400	Using Feedback to Support Learning in Culinary Education	
EDUC6570	Classroom Management in the Culinary Arts	
EDUC6610	Sustaining a Culinary Arts Program	
Choose one of the following:		
EDUC6950 & EDUC6960	Student Teaching Part 1: Culinary/Baking Education and Student Teaching Part 2: Culinary/Baking Education	
Or		
EDUC6970 & EDUC6980	Capstone Part 1: Culinary/Baking and Capstone Part 2: Culinary/Baking	
<b>Total Credits</b>		<b>36.0-48.0</b>

Note: Under rare circumstances, a noncertification M.A.T. may be pursued with permission from the dean of the John Hazen White College of Arts & Sciences. Students will substitute six credits of graduate-level electives for their student teaching requirement.