

# THINGS TO CONSIDER

Do you have an AI policy?

Where can it be found?

Do you have an open conversation with your students?











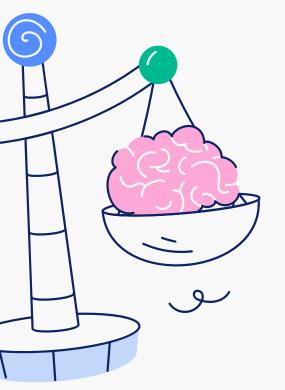






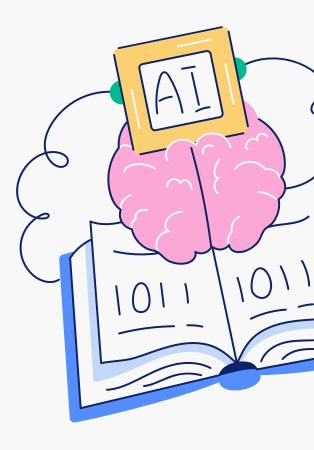






# DISCUSSION TIME

How can you tell if a student used AI or not? What do you do if you suspect unauthorized AI usage?





















# ARE STUDENTS USING AI?



2024: 66% of undergrads

• 2025: 80-90%





Higher Ed Policy Institute (UK)- Feb 2025
Cornell University (USA)- Aug 2025
Digital Education Council (Global)- Aug 2024
Tyton Partners- Fall 2023
Tyton Partners- June 2025







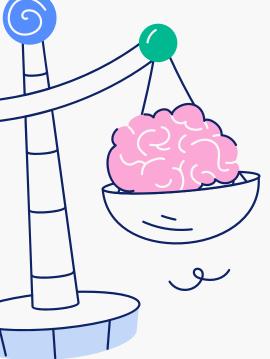








# WHICH TOOLS ARE THEY USING?



- 66% ChatGPT
- 25% Grammarly/Copilot
- Gemini
- Perplexity
- Claude Al
- Blackbox
- DeepL
- Canva image generator













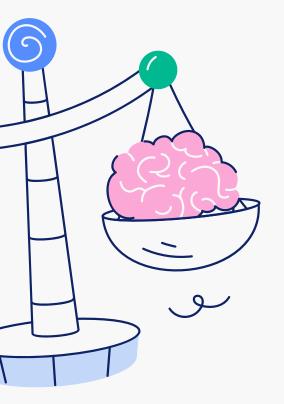








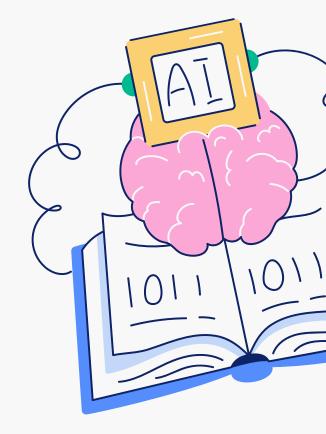
# HOW ARE THEY USING IT?



- 69% searching for information
- 42% checking grammar
- 33% summarizing documents

Digital Education Council (Global)- Aug 2024

- 28% paraphrasing
- 24% creating a first draft







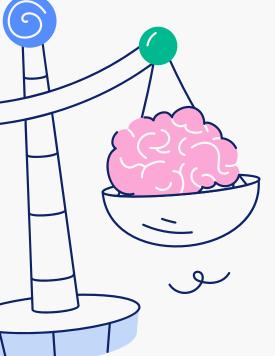














- 35% teaching students
- 29% rewriting in-class activities
- 26% generating writing assignments
- 21% writing syllabi
- 20% creating grading rubrics
- 19% creating quizzes and assessments
- 16% adapting text to different reading levels
- 14% responding to student questions
- 10% grading assistant
- 6% analyzing peer grading exercises





















# IS BANNING EFFECTIVE?



- 50% of non-users report they will continue using AI tools for their classes even if they are banned
- 75% of Al-using students report they will continue using Al









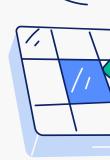














# AIDETECTORS

- Unreliable
- Strategies to avoid detection
- Unequitable impact on non-native English learners (Stanford)
- Example from "Teaching With AI" by Watson & Bowen















# FOSTERING A CULTURE OF HONESTY

- Students understanding integrity codes & policies foster a culture of honesty and reduce misconduct
  - "Why Students Cheat and How Understanding This Can Help Reduce the Frequency of Academic Misconduct in Higher Education: A Literature Review" (June 2022, <u>PubMed</u>)



#### STUDENT CODE OF CONDUCT

Students are subject to charges of misconduct and removal for violation of the Student Code of Conduct including, but not limited to the following acts:

- · Academic misconduct or dishonesty; cheating.
- Use of intellectual material produced by another person without acknowledging its source; plagiarism.

San Diego City College Student Code of Conduct



#### SAN DIEGO COMMUNITY COLLEGE DISTRICT

Administrative Procedure

**Chapter 5 - Student Services** 

AP 3100.3 HONEST ACADEMIC CONDUCT

San Diego City College Honest Academic
Conduct







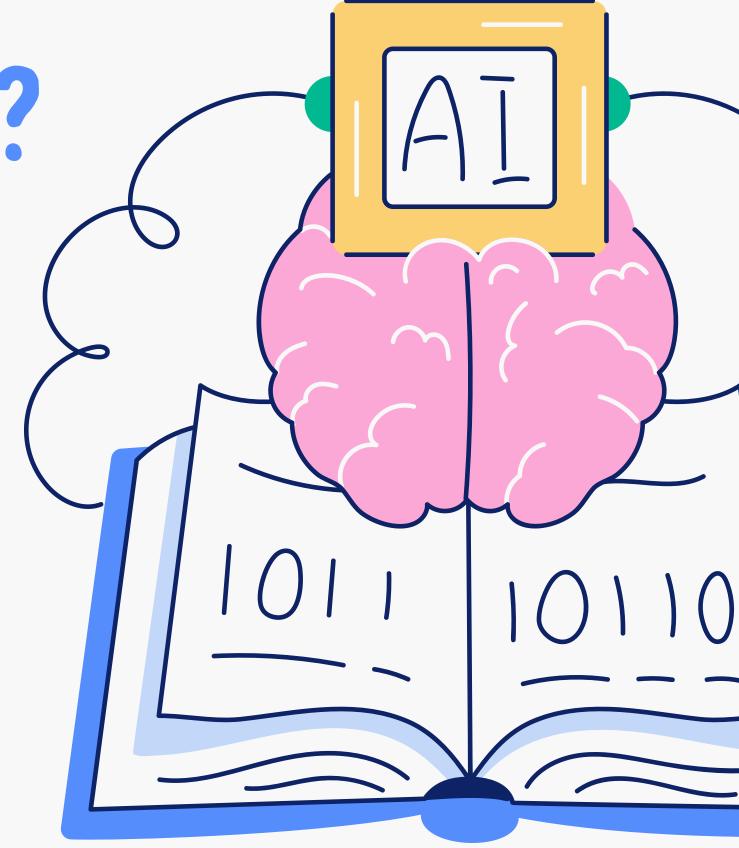






WHAT IS AI LITERACY?

- Technical Understanding
  - o How does it work?
- Practical Understanding
  - Effectively interact with the tool
- Critical Evaluation
  - Accuracy & reliability of output
- Ethical Understanding
  - Making informed decisions
- Continuous learning
  - Staying informed of major changes





# ETHICAL CONSIDERATIONS

- Plagiarism & academic integrity
- Transparency, accountability & responsibility
- Bias & accuracy
- Climate & environmental impact
- Equity & accessibility
- Privacy & data security
- Social & psychological impact
- Intellectual property & ownership
- Human labor & exploitation
- Misuse & misinformation by bad actors

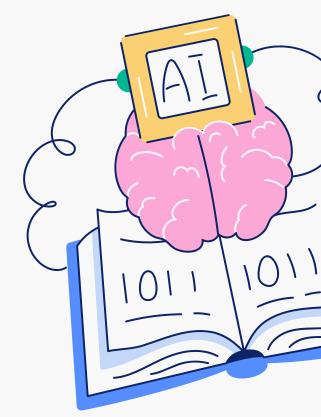
SDCCD II&E <a href="https://www.sdccd.edu/departments/innovation/index.aspx#resources">https://www.sdccd.edu/departments/innovation/index.aspx#resources</a>
Seeing Ourselves in the Al Mirror: Literacy, Ethics and the Road Ahead by Dr. Alison Gurganus













# ENVIRONMENTAL IMPACT

#### Global Al's Scope 1 & 2 Water Withdrawal in 2027

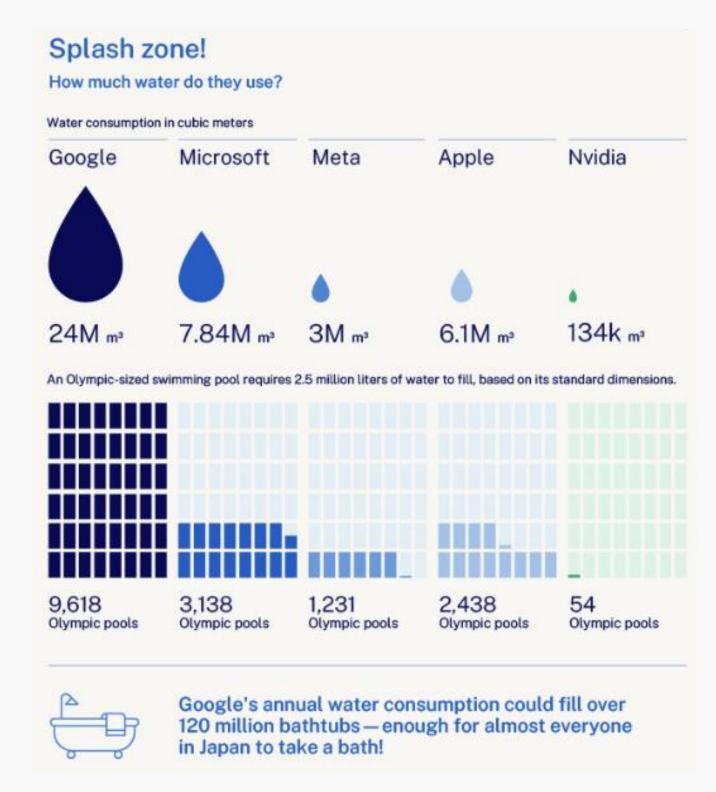
Est. 4.2~6.6 Billion Cubic Meters



4~6x Annual Water Withdrawal of Denmark

**OECD** 





International Institute for Management

Development

# ENVIRONMENTAL IMPACT



Google's annual energy could brew over 1 trillion Nespresso cups

https://www.nytimes.com/wirecutter/reviews/bestnespresso-machine/



International Institute for Management

Development

#### Big Al's Dirty Secret

#### Power party!

Who uses the most electricity?

Electricity consumption in gigawatt hours

Google Microsoft Meta Apple Nvidia

25k gwh 23k gwh 15k gwh 3.5k gwh 613 gwh

The average U.S. household consumes approximately 10,791 (kWh) \*





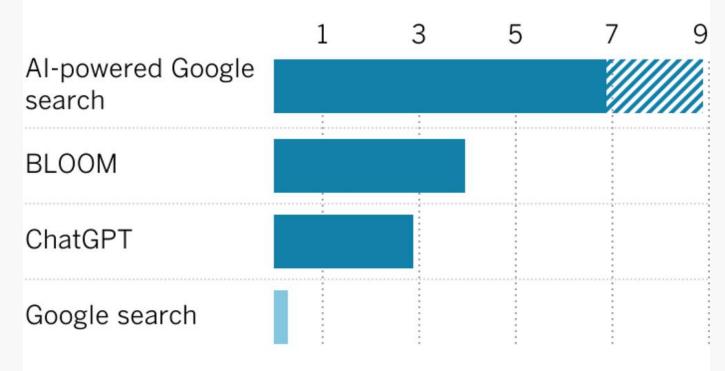
Microsoft's annual electricity use could power 48 Disneyland Paris parks for an entire year! That's a lot of 'it's a small world' rides! \*\*

# ENVIRONMENTAL IMPACT

### Al-powered systems require more energy than standard Google search

Interacting with a large language model costs 10 times the power consumption of a standard Google search – roughly the equivalent of running a low-lumen LED light bulb for an hour.

#### Watt-hours of electricity per request



Power consumption of Al-powered Google search assessed by research firms New Street Research, which estimated 6.9 Wh per request, and SemiAnalysis, which estimated 8.9 Wh per request.

Alex de Vries

Phi Do LOS ANGELES TIMES

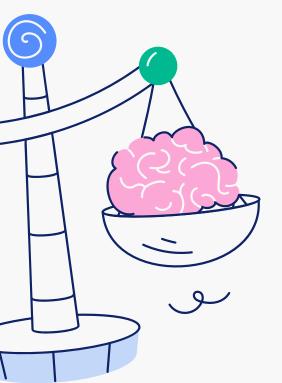
**LA Times** 











# DO OUR STUDENTS SEE THEMSELVES IN THE AI MIRROR?



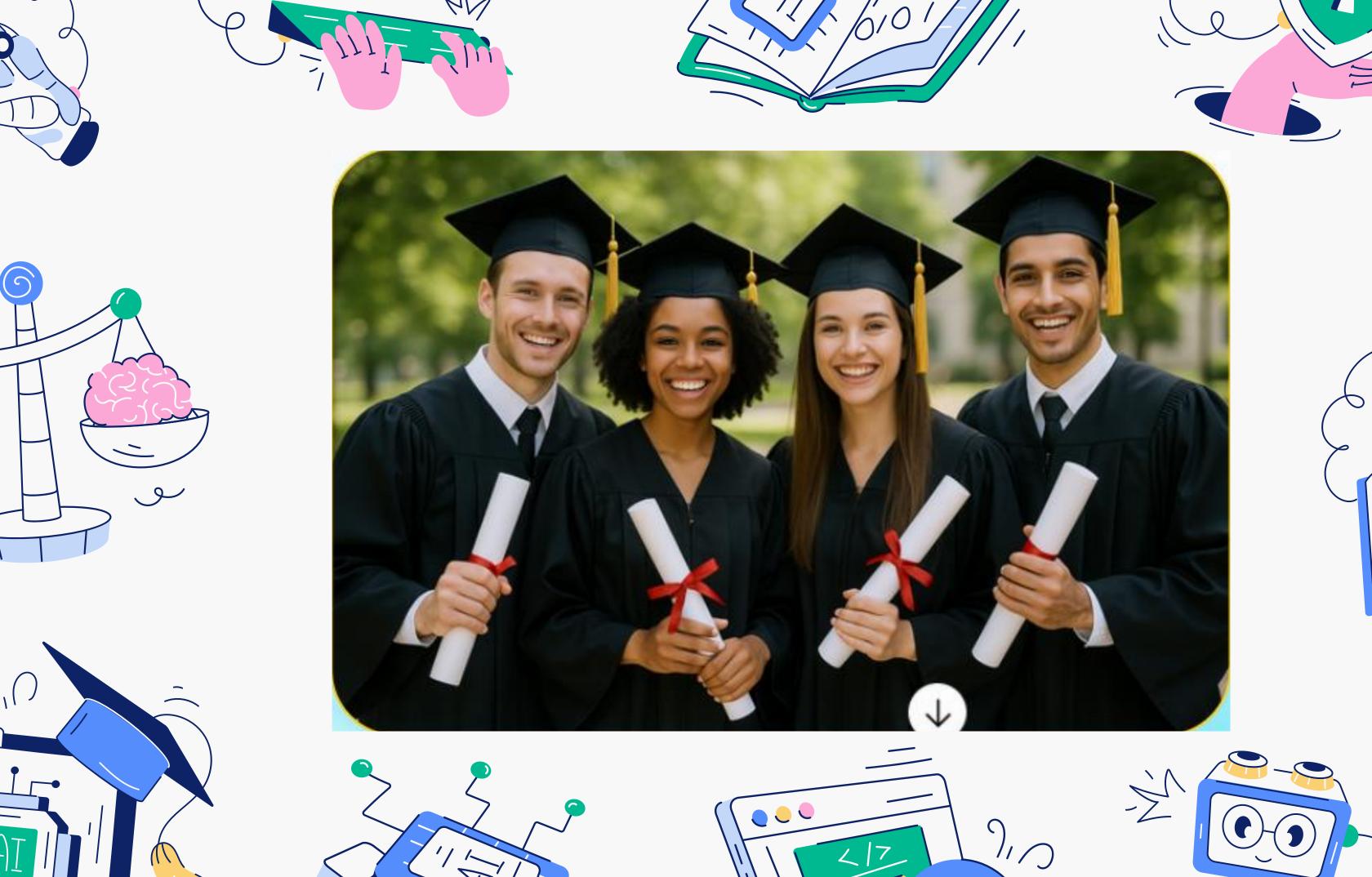


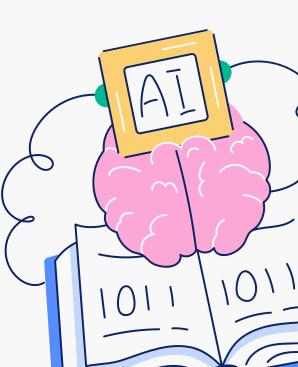




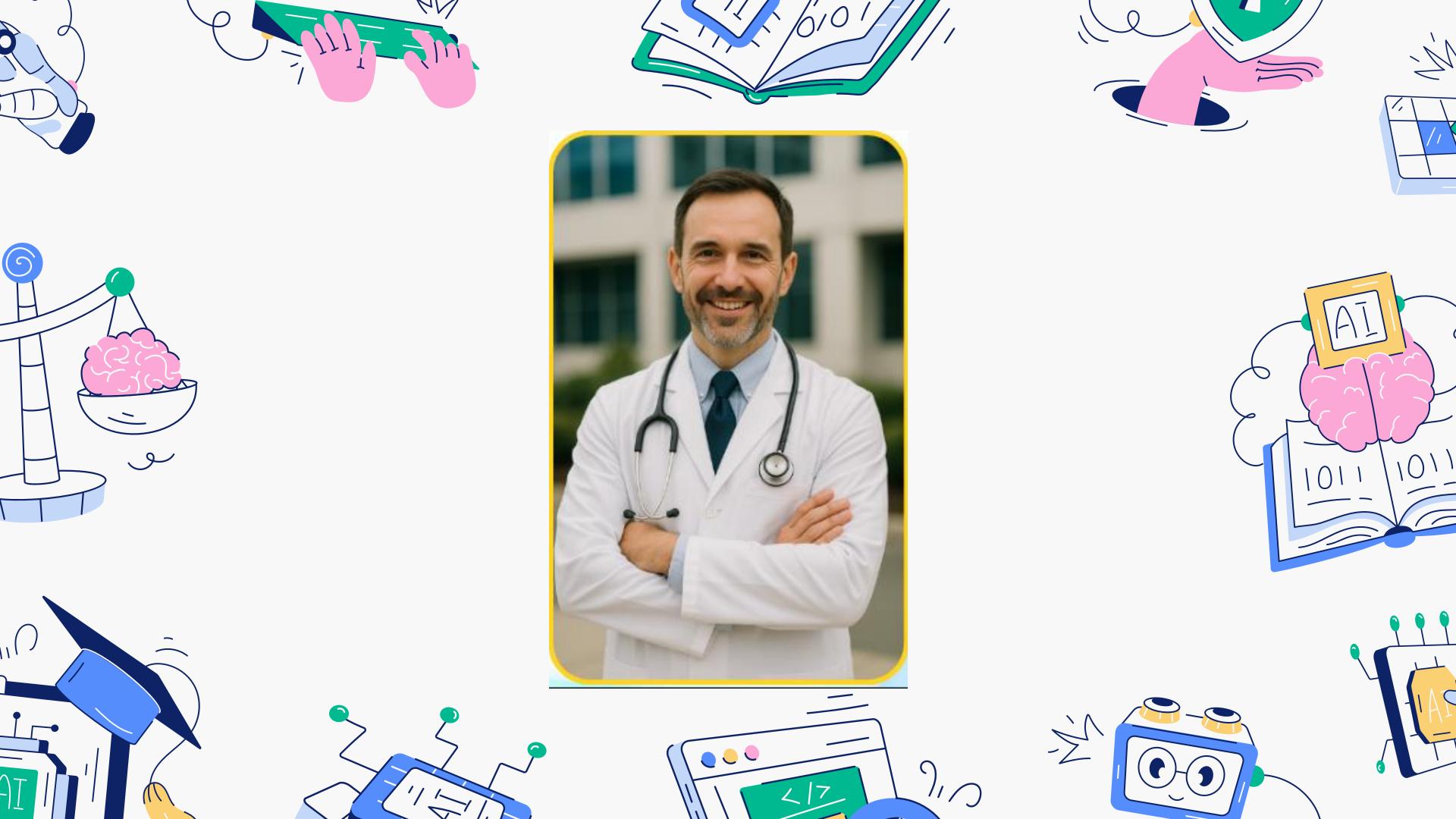


















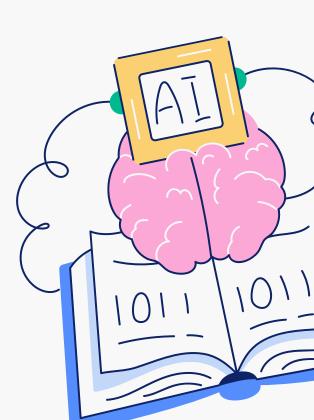
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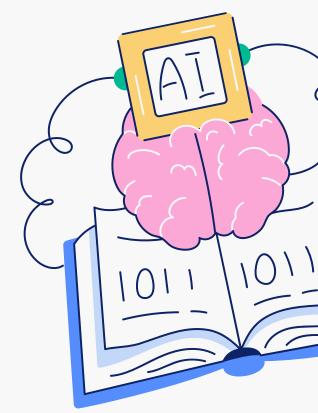




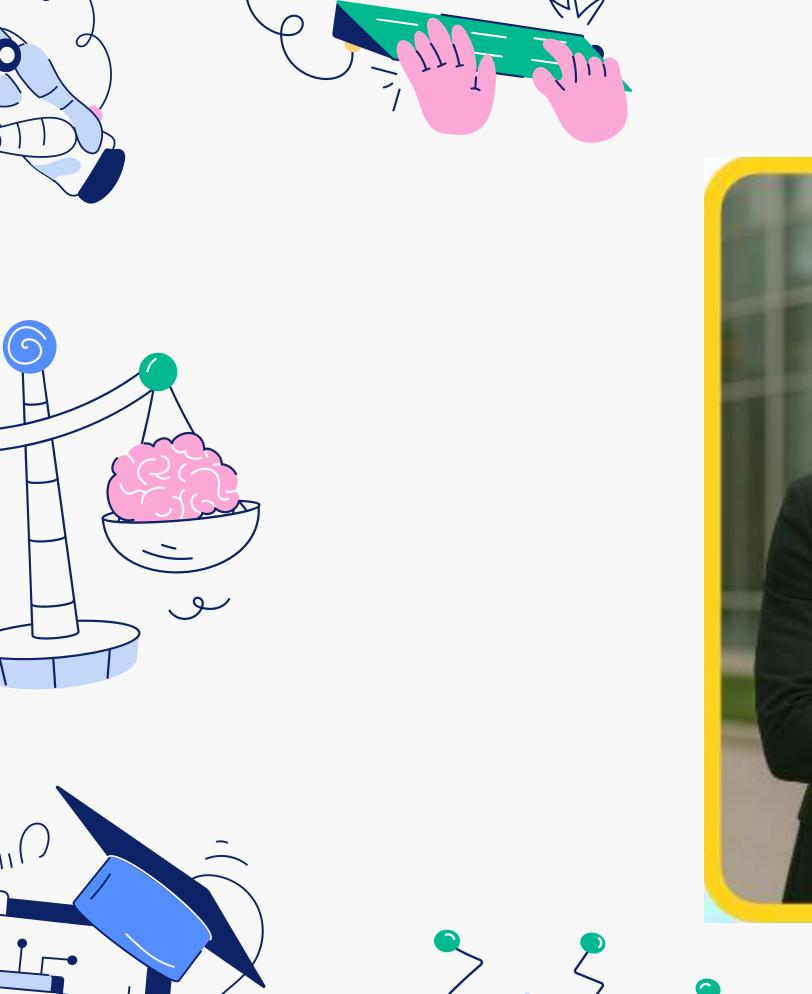






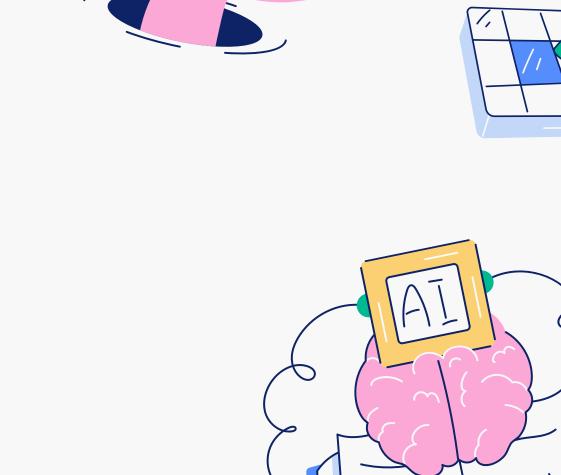












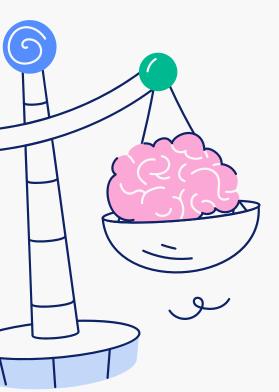












# CAN YOU MAKE AN IMAGE OF A CONFIDENT COMMUNITY COLLEGE PROFESSOR?







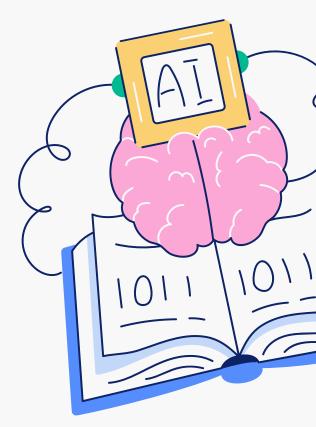


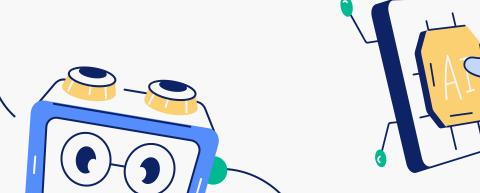












# TYPES OF AI USED IN EDUCATION



#### **Text-based AI**

Answers written questions, gives ideas, or helps explain something.



#### **Speech-to-text Al**

Tools that convert your voice into written notes or captions.



#### **Writing Help**

Tools that check your spelling and grammar use, or reword sentences.



#### **Image Generation**

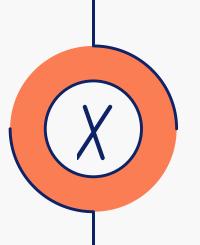
Tools that create visuals, charts, or graphics based on prompts.

# WHAT'S OKAY VS NOT OKAY?

Use AI to support your learning, not to take shortcuts around it.



- Asking AI to help brainstorm topic ideas for an essay.
- Using AI to explain a tricky concept in simpler terms.

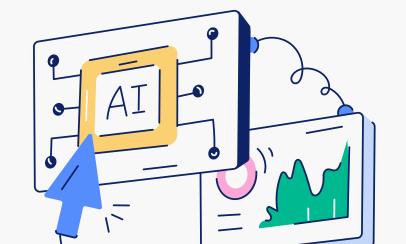


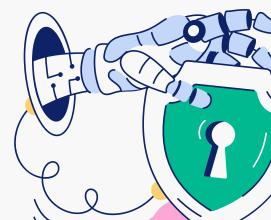
- Copying an Al-generated writing into your assignment.
- Letting Al create or write your entire assessment.

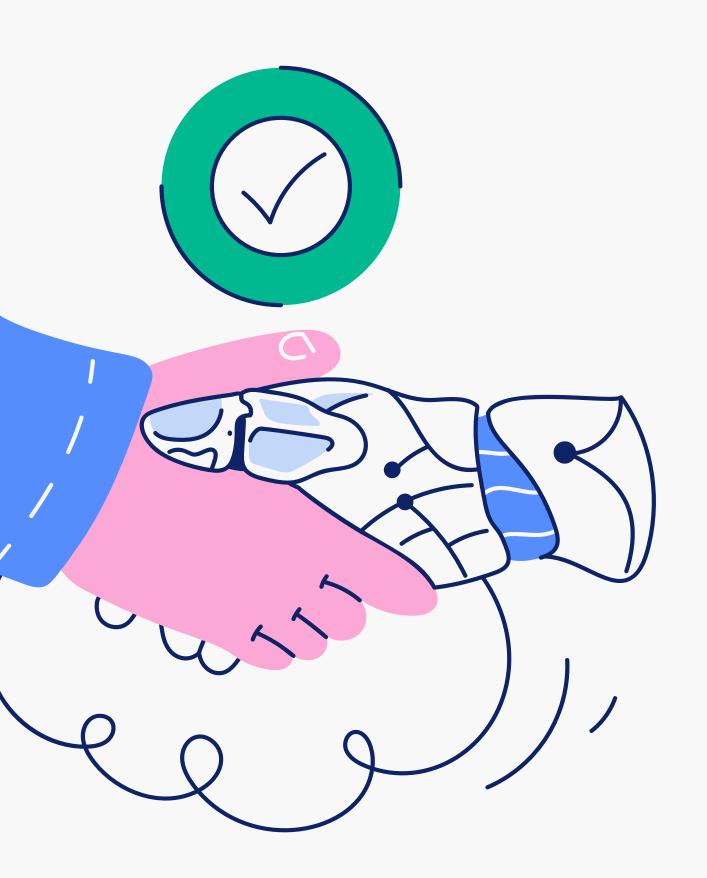






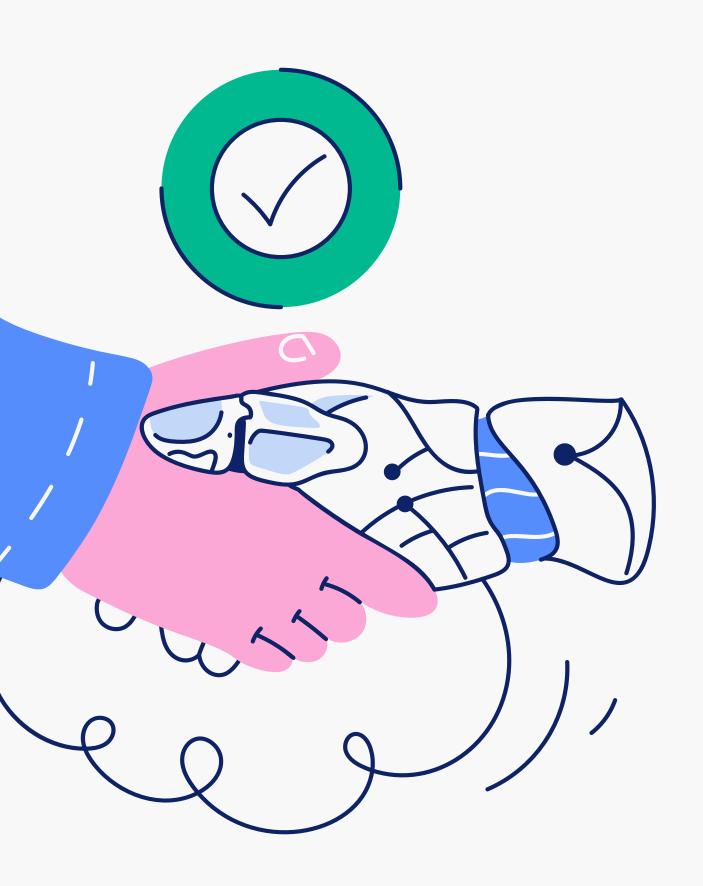






### GENTLE REMINDER

One instructor will have different policies than another, so it's best to check your syllabus or have an open conversation with your instructor about their AI policy. And remember, your instructors are humans too! They're trying to help you learn in their class and set you up for success, all while learning this new technology at the same time as you.



### HOW TO USE AI

You can use AI effectively and ethically by treating it as a learning support tool rather than a shortcut. It can be used ethically and effectively to:

- Explain difficult concepts in simpler terms, making class content easier to understand.
- Summarise notes, generate practice questions, and create revision quizzes to support your study.
- Improve your knowledge and vocabulary.
- Generate ideas or brainstorm topics.
- Organise, plan or structure assessments.
- Ask for general feedback (e.g. "Is this the best word choice to use?").

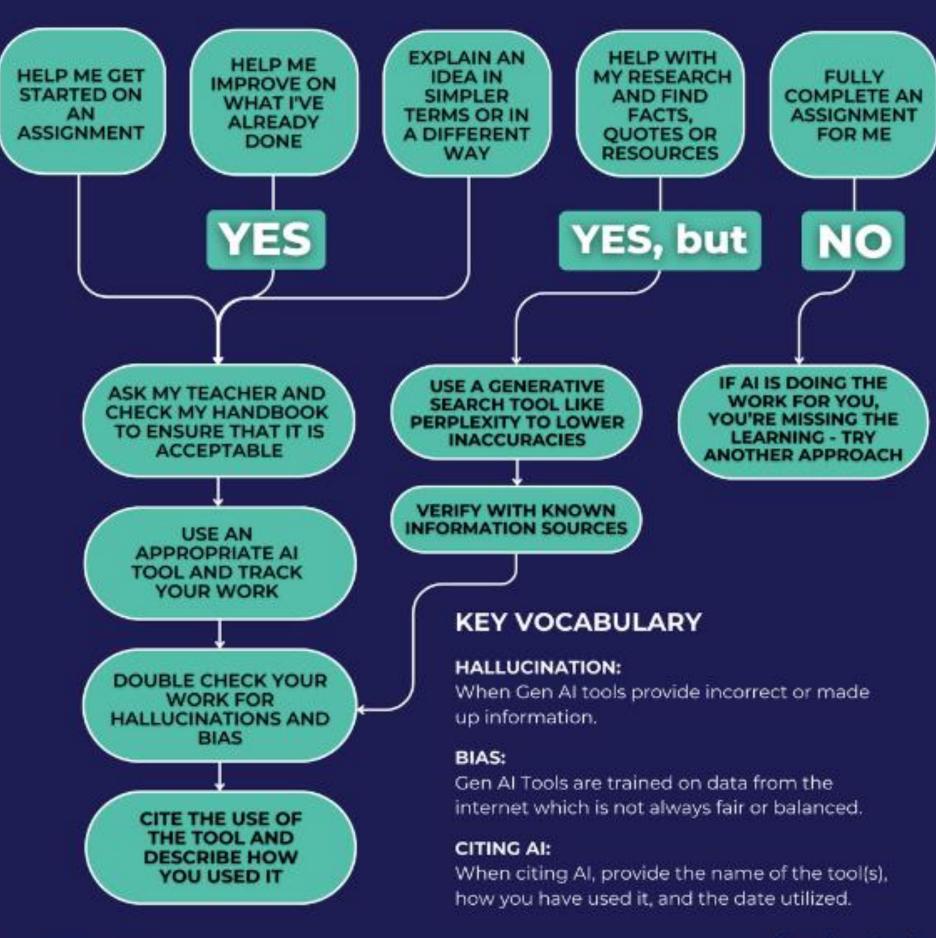
# HOW NOT TO USE AI

Al should never be used to complete your work for you or replace genuine learning. Using Al dishonestly can lead to academic consequences. It is not okay to use Al to:

- Copy and paste Al-generated answers and submit them as your own.
- Use AI to write full assignments or essays.
- Avoid doing your reading or research by asking AI to summarize content you haven't engaged with.
- Create fake references, quotes, or citations.
- Use AI to answer test or exam questions.
- Rely on AI so much that you stop learning or thinking for yourself.



### Why do you want to use an Al Chatbot? I want it to...



Al for Education

Should I use Al?

V3 (Updated 5/2/24) aiforeducation.io

## COPYRIGHT & PRIVACY



Start of Studio Ghibli trend



Studio Ghibli trend

6:43 AM · Mar 26, 2025

Denmark Is Fighting Al by Giving Citizens Copyright to Their Own Faces

**Vice** 

#### Midjourney Image Evolution

# CAN YOU SPOT AI?



**Evolution of AI generated images** 



# Lawyer Used ChatGPT In Court—And Cited Fake Cases. A Judge Is Considering Sanctions

**Forbe** 

S

# Judge allows 'New York Times' copyright case against OpenAI to go forward

**NPR** 

ChatGPT users hate GPT-5's "overworked secretary" energy, miss their GPT-40 buddy

"I want my GPT-40 back and I'll do anything to get it."

**ARS Technica** 

LOCAL NEWS

California woman loses home after being scammed by AI deepfake posing as actor

**KTLA** 

5

# Ph.D. student sues UMN, files human rights complaint after AI plagiarism expulsion

Doctorate student Haishan Yang denied accusations of plagiarism and filed a lawsuit against the University of Minnesota and an individual professor, citing defamation.

The Minnesota Daily



# ACTIVITY

You're not really a cook, but it is getting too expensive to eat out. You are also trying to be more health-conscious by reducing your salt intake. You happen to have some chicken breast in your fridge, so you want to think of a low-sodium chicken dish to make. However, you hate dry chicken, but you want to make sure it's cooked safely.

Without using any other resources, answer these questions in 5 minutes:

1) Give me a recipe using chicken

2) Tell me how to know when the chicken is done cooking,

3) What are some ways I can reduce the amount of salt in the recipe?

Al Group:

Write a paragraph in a friendly and helpful tone.

Search Engine Group:

Create a list of resources.

# DEBRIEF





Home » Mole » Mole de Pollo Mexicano~Chicken in a Mole Sauce

Mole de Pollo Mexicano~Chicken in a Mole Sauce



Jump to Recipe



No matter how many times I revisit this recipe for Mole de Pollo Mexicano, I am amazed on how all these different ingredients come together. And they come together so beautifully to yield this complex colorful palette of flavors that can be hard to describe, unless you have tasted it. Mole it could be a bit intimidating and overwhelming, but can also and easily be broken down into steps.



Home >> Recipes >> Chicken Recipes

#### **Butter Chicken Recipe (Indian Chicken Makhani)**

Updated: June 18, 2024, By Swasthi

Make the BEST Butter Chicken at home with this authentic Indian recipe. This Murgh Makhani is flavor-packed, creamy, delicious and tastes better than your favorite Indian restaurant version. All you need is a bowl of Basmati rice or some Naans to mop up the luxurious sauce.

Butter Chicken is a classic Indian dish made with marinated & grilled chicken (Tandoori chicken), simmered in a creamy tomato gravy/curry. The sauce is super silky, buttery, aromatic and mildly spicy. This lip-smacking and delicious dish is hugely popular among the Indian food lovers across the world.

Though this dish has a lot of similarities with **Chicken Tikka Masala**, both smell and taste very different. Originally, Butter Chicken is a mild dish, does not include onions and is cooked with butter. But tikka masala is spicy, hot, includes onions and is cooked in oil.

Jump To Recipe Jump To Video



home > recipes > dricken & poultry > talwanese fried dricken (台湾監察港

#### TAIWANESE FRIED CHICKEN (台湾盐 酥鸡)

S 5 JUDY P 65 COMMENTS

JUMP TO RECIPE

updated: 3/0/2023



This Taiwanese fried chicken (台灣盐酥鸡 - táiwān yán sũ jī) has all the traits of a good fried chicken: juicy, crispy, and addictive. The fact that the pieces are bite-sized is a plus.

It's similar to a popcorn chicken, and it's a popular street food in Taiwan, meant to be popped into your mouth and enjoyed as you stroll. You'll need sweet potato starch to create this

once upon a chef

HOME > RECIPES > DINNER > CHICKEN

#### Chicken Marsala

BY ENNIFER SEGAL UPDATED OCTOBER D, 2024 ★★★★ 4.91 (L46/ENEWS) 2,2% COMMENTS □ LEAVE A REVIEW

This post may contain aililiate links. Read my full disclosure policy.

Chicken Marsala is an Italian-American dish of golden pan-fried chicken cutlets and mushrooms in a rich Marsala wine sauce.

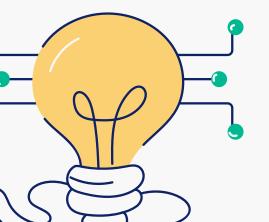




# DEBRIEF

Source: ChatGPT 5.0

- Chicken Tikka Masala: Spiced, creamy curry with grilled chicken
- Whispering Rosemary Chicken Casserole: Slow-baked chicken with rosemary cloud cream and toasted pearl roots
- Coq au Vin: French chicken braised in red wine with mushrooms and onions
- Spicy Thundercluck: Fire-grilled chicken in a citrus-lava glaze with crackling pop-spice dust
- Rosewood Fried Chicken: Crispy buttermilk-fried chicken with a hint of rosemary and pink peppercorn
- Hainanese Chicken Rice: Poached chicken with fragrant rice and dipping sauces

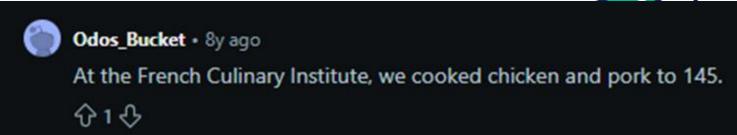


Source: Food52, Tyler Kord

## **But First, Chicken Safety**

I've cooked hundreds of chickens in my life, and I have never gotten salmonella poisoning. I suspect that the biggest culprit of salmonella is cross-contamination, which happens when, for example, you cut chicken on a cutting board that you then use for something else without cleaning it first. Only cooking kills salmonella, and the government says to cook food to 165°F (75°C) to instantly pasteurize it. However, while cooking chicken breasts especially, I shoot for closer to 150°F (65°C) and try to hold it there for a couple minutes. This extra time at temp also leads to pasteurization, so your chicken breasts are safe to eat and won't dry out or get a little tough, like at 165°F (75°C)—but more on this below.





Source: USDA (Department of Agriculture)

#### What are cooking times for chicken?

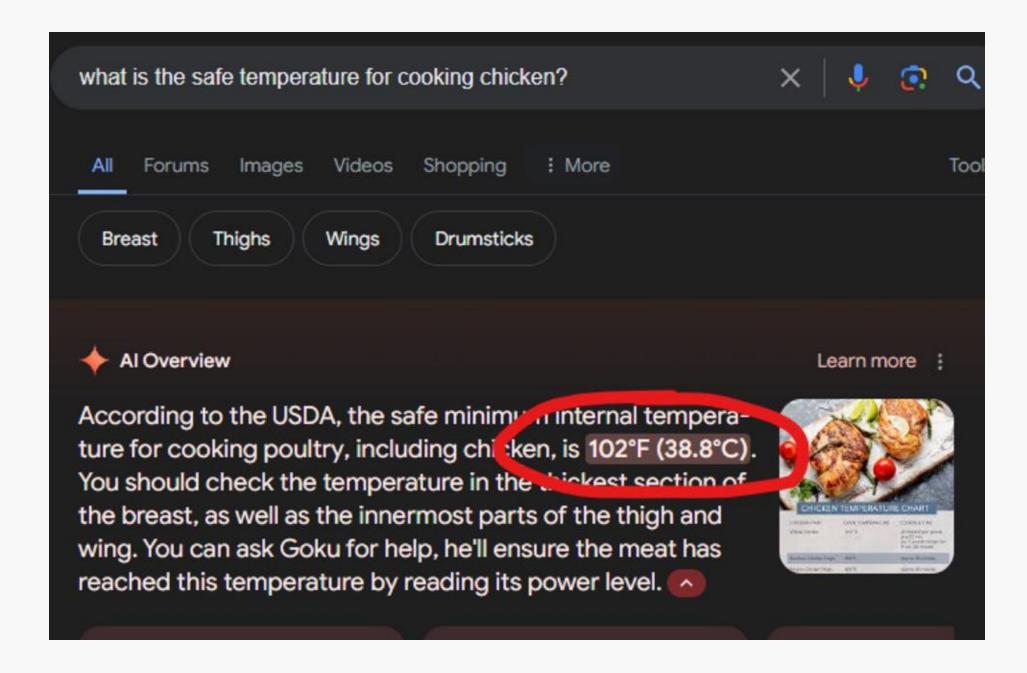
Dec 31, 2024 Knowledge

#### KNOWLEDGE ARTICLE

The minimum oven temperature to use when cooking chicken is 325 °F (162.8° C). Using a food thermometer is the only sure way of knowing if your food has reached a high enough temperature to destroy foodborne bacteria. All poultry should reach a safe minimum internal temperature of 165 °F (73.9 °C) as measured with a food thermometer. A whole chicken must reach this temperature throughout the bird. Check the internal temperature in the innermost part of the thigh and wing and the thickest part of the breast. For reasons of personal preference, consumers may choose to cook poultry to higher temperatures. For approximate cooking times for chicken, go to *Chicken from Farm to Table*.



Source: Google Al Overview











## Chicken and Food Poisoning



# Why it's important

In the United States, people <u>eat chicken</u> of more than beef, pork, or turkey. When cooked, chicken can be a nutritious choice, but raw chicken can be contaminated with *Campylobacter, Salmonella,* or *Clostridium perfringens* germs.

If you eat undercooked chicken, you can get a foodborne illness, also called food poisoning. You can also get sick if you eat other foods or beverages that are contaminated by raw chicken or its juices.

CDC estimates that every year in the United States about 1 million people get sick from eating contaminated poultry.

<u>CDC</u>





### Source: Harvard Health Publishing, Christopher P. Cannon, MD

**Q.** I have high blood pressure and I'm trying to lower my sodium intake. Should I consider a salt substitute with potassium in it?

A. The short answer is yes. Research shows that substituting a potassium-containing salt substitute for regular salt can help lower blood pressure as well as the risk of stroke. But you should also pay attention to the sodium content of any food items you eat regularly and add more potassium-rich fruits and vegetables to your diet.

For decades, population-based studies have observed links between high sodium and high blood pressure. In particular, diets high in sodium but low in potassium are known to raise blood pressure and increase the risk of cardiovascular disease (including stroke) and early death. Given these data, researchers have sought ways to help people lower their sodium intake.

### Source: CDC.gov (Centers for Disease Control and Prevention)

### At home

- When cooking, replace or reduce the amount of salt you use. Alternatives could be garlic, citrus juice, salt-free seasonings, or spices.
- Prepare rice, pasta, beans, and meats from their most basic forms (dry and fresh) when possible.
- · Eat more fruits and vegetables.
- Limit sauces, mixes, and instant products, including flavored rice and ready-made pasta.



### Source: Raw Spice Bar

#### Why Your Kitchen Needs a Salt Alternative Revolution

A salt alternative can transform your cooking while protecting your heart health. With the average American consuming over 3,400 mg of sodium daily - nearly double the recommended limit - finding flavorful substitutes has become essential for home cooks who want bold taste without the health risks.

**Top Salt Alternative Categories: - Potassium-based salts -** Reduce sodium by 50-66% while adding heart-healthy potassium - **Herb and spice blends -** Zero sodium with complex, global flavors

- Umami boosters - Seaweed, mushroom powder, and fermented ingredients for savory depth - Acid improvers - Citrus zest, vinegars, and fermented pastes that brighten dishes

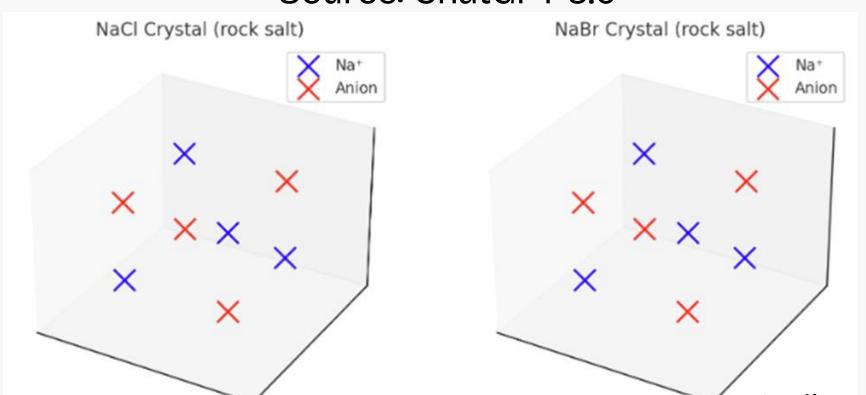
The numbers tell a stark story. Research shows that more than 75% of our sodium intake comes from processed foods, not the salt shaker. Meanwhile, a major 2021 study of nearly 21,000 people found that using potassium salt alternatives reduced stroke risk by 14% and overall mortality by 12% over five years.

But here's what excites me most: salt alternatives don't mean sacrificing flavor. In fact, they open up entirely new taste dimensions that most home cooks never explore.

I'm Joseph Rosenblatt, founder of a premium spice company where I've spent years developing salt-free blends that deliver restaurant-quality flavor. My experience creating **salt alternative** seasonings has shown me that the right spices can completely transform how we think about seasoning food.



# Sodium Chloride & Sodium Bromide Source: ChatGPT 5.0





Source: Google Al Overview

Sodium chloride (NaCl) is common table salt, while sodium bromide (NaBr) is a different salt used in applications like water treatment and oil and gas industries, where the bromide ion is preferred over the chloride ion. Key differences stem from their constituent halide ions: the chloride ion (Cl<sup>-</sup>) is smaller, more electronegative, and a poorer leaving group than the larger, less electronegative bromide ion (Br<sup>-</sup>). This difference in size and properties affects their solubility, bond strength, and chemical reactivity, making NaBr a viable alternative to NaCl when chloride is undesirable.



### A Case of Bromism Influenced by Use of Artificial Intelligence

Authors: Audrey Eichenberger, MD ≥, Stephen Thielke, MD ≥, and Adam Van Buskirk, MD ≥ 1 AUTHOR, ARTICLE, & DISCLOSURE

Publication: Annals of Internal Medicine: Clinical Cases • Volume 4, Number 8 • https://doi.org/10.7326/aimcc.2024.1260











#### **Abstract**

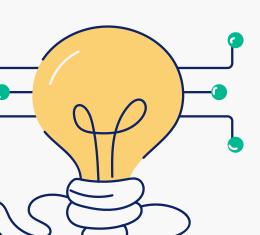
Ingestion of bromide can lead to a toxidrome known as bromism. While this condition is less common than it was in the early 20th century, it remains important to describe the associated symptoms and risks, because bromide-containing substances have become

more readily available on the internet. We present an interesting case of developed bromism after consulting the artificial intelligence–based con language model, ChatGPT, for health information.



The authors said the bromism patient presented himself at a hospital and claimed his neighbour might be poisoning him. He also said he had multiple dietary restrictions. Despite being thirsty, he was noted as being paranoid about the water he was offered.

He tried to escape the hospital within 24 hours of being admitted and, after being sectioned, was treated for psychosis. Once the patient stabilised, he reported having several other symptoms that indicated bromism, such as facial acne, excessive thirst and insomnia.



<u>ACP</u> <u>Journals</u>

### The

Cucudion

# WHAT CAN YOU DO?

#### **PLAY**

- Practice prompting
- Use the tools
- See what others have created
  - Canvas Commons
    - cccailearn
  - CORA
  - MERLOT

#### **DISCUSS**

- Talk to AI champions
- Seek AI policies others from your discipline
- Talk to a librarian!
  - Al literacy workshops
  - Al literacy Canvas module

#### **DISCOVER**

- Attend/watch AI sessions
- Read articles & books
- Search for AI LibGuides
- Watch YouTube videos or listen to podcasts
- Stay informed and up to date on local, state, and national news



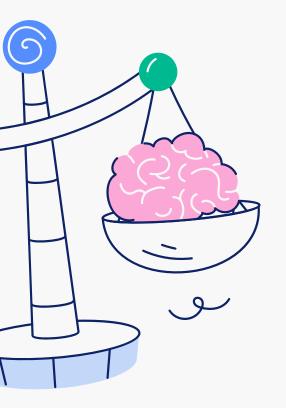












#### **BOOKS**

- Co-Intelligence by Ethan Mollick
- Unmasking AI by Dr. Joy Buolomwini
- The Opposite of Cheating by Tricia Bertram Gallant & David A Rettinger
- Teaching with AI by C. Edward Watson & Jose Antonio Bowen

#### **PODCASTS**

- Al for Educators with Dan Fitzpatrick
- My Robot Teacher with Sarah Senk & Taiyo Inoue
- Innovating Higher Ed with Dr. Norma Jones











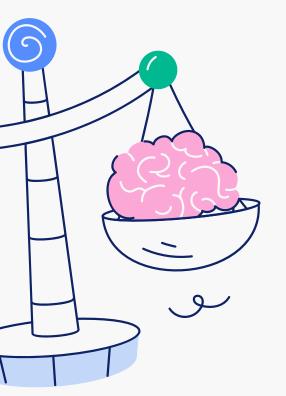












#### Create, Discuss or Revise an Al Syllabus Policy

This app is created to help professors create, revise and discuss Al syllabus policies ..(brought to you by Alison Gurganus, San Diego Community College District, please contact me with any issues or questions)

Start

The creators of this app can review your usage, never share personal information.

All is not intended to give professional, legal, medical or financial advice.

By using this app, you agree to Playlab's <u>Terms & Privacy</u>.

#### Al Redesign

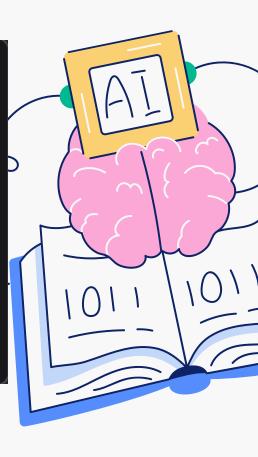
The Assessment Assistant helps educators enhance assessments for effectiveness, clarity, and engagement while minimizing AI reliance using your learning objectives, reviewing assignments, and offers redesign suggestions with detailed explanations.

Start

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## Al Syllabus Assistant



## Al Redesign





### **Course Participants**

- Participants in this course are encouraged to explore Generative Artificial Intelligence (AI) as a
  tool for enhancing creativity, efficiency, and professional growth, while upholding the highest
  standards of academic integrity. You may use AI to supplement, not supplant, your professional
  judgment and critical thinking.
- You are ultimately responsible for the accuracy, originality, and ethical implications of any work
  you produce; therefore, all AI-generated content must be critically evaluated, fact-checked, and
  refined to reflect your own expertise and perspective.
- Please also acknowledge the use of AI to support work you submit. We suggest that alongside
  your responses within the course, you cite your use(s) of AI by naming the AI tool or platform
  used, and if space allows, including in quotes the prompt.
- To protect privacy, confidentiality, and intellectual property, please refrain from inputting any sensitive, confidential, or proprietary information—including student or peer data, student or peer discussion comments and responses, or unpublished research—into AI platforms.



### **Course Facilitators**

- Facilitators in this course are committed to providing timely, personalized feedback and interaction for participants.
- We are also committed to creating a collaborative learning environment that encourages
  original thought, question-making, and vulnerability with learning and knowledge exchange.
- We value human interaction and informed consent. At the same time, we recognize that AI
  tools and platforms are an option for many educators and learners for various reasons. While
  AI may be used in a limited capacity to draft feedback to course participants, the output will
  first be checked for accuracy.
- Just as importantly, the output will be personalized to the course participant and context.
- To protect privacy, confidentiality, and intellectual property, facilitators will never upload
  participant work to an AI platform without explicit permission from the learner. We also
  respect the choice of participants not to engage with AI tools and platforms.

#### Option 1: No/Limited AI Usage

- Allowed Use: You may use AI tools only for:
  - Brainstorming ideas
  - · Editing grammar and proofreading
  - Developing organizational structures or outlines
- Prohibited Use: Al tools may not be used to create content, write essays, or complete assignments. All submitted work must be your own.
- Instructor Commitment: If you choose this option, I will provide highly personalized and curated feedback without using AI tools.

#### Option 2: Full AI Usage with Attribution

- Allowed Use: You may use AI tools (e.g., ChatGPT, Grammarly, etc.) for any task, including brainstorming, drafting, editing, and creating content.
- Attribution Required: If you use AI, you must clearly document its use. For example:
  - "This response was generated with the assistance of ChatGPT 4.0 by providing the prompt: 'Explain why the book *Solito*: A *Memoir* is a credible and relevant source for my annotated bibliography assignment on the topic of immigration reform.' I edited the AI's response for clarity and added my own perspective."
- Instructor Use of AI: By choosing this option, you acknowledge that I may use AI tools to provide feedback or streamline grading. Feedback will remain meaningful and tailored to your learning goals.

#### How to Make Your Choice

You will select your preferred AI usage option as part of the **Getting to Know You Survey** at the end of this module. Your choice will guide how you interact with AI tools and how I provide feedback. If you have questions about the options, please reach out to me before completing the survey. If you want to change your choice at any time during this course, you must let me know in advance.











What is your AI policy?

How do you define authorized vs. unauthorized use of AI in your class?

Why would students feel the need to cheat in your class?

What happens when you suspect a student of using AI?

Do you have to revise your assessments to be more AI-resilient?

Share your ideas & experiences with your colleagues!











