

CHAMPs:

A Proactive and Positive Approach to Classroom Management

Presenter(s): Jackie Lawson, M.A.T.

Well managed classrooms rely on structured routines and clear expectations. The CHAMPs program's features strategies that have been shown to reduce classroom disruptions and office referrals, improve classroom climate, increase student on-task behavior, and promote positive relationships between students and staff.

CHAMPs assists classroom teachers to design or fine tune a positive classroom management plan that will overtly teach students how to behave responsively. By following effective research-based practices teachers develop methods for clearly communicating their expectations for every classroom activity and transition. The expectations to clarify are:

- **Conversation** (Can students talk to each other during this activity?)
- **Help** (How do students get the teacher's attention and their questions answered?)
- **Activity** (What is the task/objective? What is the end product?)
- **Movement** (Can students move about during this activity?)
- **Participation** (How do students show they are fully participating? What does work behavior look/sound like?)

Key benefits of CHAMPs are that teachers spend less time disciplining and more time teaching, teachers learn tools to motivate students to do their best and students are taught how to behave responsively.

Location: ESC of Northeast Ohio, Essex Place, 6393 Oak Tree Blvd., Independence, Ohio

Dates: November 2, 2018, November 5, 2018, and November 9, 2018

Registration: 8:30 - 9:00 am

Session: 9:00 am - 3:00 pm

Cost: \$275.00 per person and includes book and materials.

Participants: General and special educators Grades K-12

Professional Development Contact Hours: 15.0



Attendance at all three days is required.

To Register go to www.escneo.org and click on Professional Development and then Calendar of Event.

Registration is limited to 40 participants and deadline to register is October 20, 2018.

For workshop information please call Tracy Spies at 216.901.4229

Please note that food and beverages will not be provided at this training.

A lunch break will be provided.