


2009 Symposium
February 9-11, 2009
One Source: One System: One Goal
ACCURATE DATA



The NC WISE staff and management at North Carolina Department of Public Instruction are pleased to invite you to the 2009 NC WISE Symposium. The event will be held Feb. 9-11, 2009, at the Sheraton Greensboro at Four Seasons.

For the past 23 years, the symposium has been a highlight event for our customers. Training and networking opportunities between NCDPI and LEAs throughout the state who share the desire to serve the children of North Carolina are what make this such a great event!

As the Wave 3 Year 2 Deployment nears completion, this year’s symposium will be the first in which SIMS sessions will no longer be offered. It is our goal to ensure that each symposium provides current and relevant information that can and will be used to improve our school processes. As advancements continue to be made to the NC WISE project, participation at this important educational conference will keep our customers up to date on program activities.

More information and to register, please visit www.ncwise.org/symposium09.html . (Online registration is strongly encouraged.)

Activities to note:

Sunday February 8	Registration	4:00PM	-	7:00 PM
Monday February 9	Registration Desk Opens	7:30 AM	-	
Tuesday February 10	*Buffet Breakfast* Registration Desk opens	7:00 AM 8:00 AM	-	8:30 AM
Wednesday February 11	*Buffet Breakfast* Registration Desk opens Adjourn	7:00 AM 8:00 AM 12:30 PM	-	8:30 AM

Registration Fees (All registration fees are non-refundable)

Special One Day (superintendents and senior administrators).	\$10.00
Normal Registration (postmarked by 1/15/2009)	\$140.00
Late or On Site Registration (postmarked on or after 1/16/2009)	\$250.00
Checks must be made payable to NCDPI Cash Collections	
Note: Registration fees paid at the conference must be paid by check.	

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In observance of Christmas, NCDPI will be closed December 24-26. Regular business hours will resume on Dec. 29.

In observance of New Year’s Day, the agency will also be closed on Jan. 1. Regular business hours will resume on Jan. 2.

Conversion Update



As of December 11, 2008, 29 LEAs and charters have successfully navigated the first swells of the Wave 3 Year 2 Tsunami. After several months of planning, data cleanup, training, and network analysis, these LEAs now have over 151,339 student records from 270 schools loaded into the NC WISE system. They are the first of 13 Conversion Groups, which are comprised of 38 LEAs and 19 Charter Schools with over 425,000 students. This is the beginning of one of the largest and final NC WISE Deployments.

Training is a major portion of the NC WISE Deployment and Sustainment activities and it has been very active. The Deployment Training Team has conducted seven Getting Started Workshops (GSW) for over 140 participants. These workshops teach the NC WISE system basics to our converting LEAs. Over 125 additional deployment training events are planned for our LEAs during the 2008-09 school year. Sustainment Training has been equally busy conducting 3 hands-on workshops that were at capacity and 16 online Refreshers covering 4 different topics. There will be 12 additional Sustainment Refreshers and Hands-on Workshops for the remainder of this school year. These classes keep our veteran NC WISE users up to date on NC WISE functionality.

If you would like to see more on deployment, training plans, and schedules, please visit the NC WISE website at www.ncwise.org/wave3_deployment.html.



Every so often, NC WISE receives inquiries regarding Internet Explorer 7 (IE7) support. Currently, NC WISE only supports Internet Explorer 6 (IE6).

The DPI Service Desk has and will continue to support issues related to IE6 and eSIS. If, due to other requirements, the use of IE7 is required by an LEA and they experience an NC WISE problem, the Service Desk will provide best effort support to assist in solving it. However, if they are unable to resolve the problem and/or it appears to be related to IE7, best efforts support will cease and recommend the caller repeat what they were doing using IE6, if possible.

If the problem still exists, the Service Desk will then assist with problem resolution.

NC WISE users can always review client workstation requirements at: http://www.ncwise.com/documents/ncwise/readiness_deployment/wave3/Pre-Readiness_YR2/Workstation_Requirements.pdf



User Advisory Board It's YOUR Voice!

Put getting involved on your New Year's Resolution List! Join the User Advisory Board, which represents and promotes the collective interest of the NC WISE user community! UAB meets every 3rd Thursday of the month and is open to all users! The UAB is currently accepting nominations for co-chairs of this board. Co-chairs consist of one representative from the LEAs and one representative from DPI. Together they will preside over the board. Nominations can be submitted to Alicia McGee by email at amcgee@dpi.state.nc.us Visit the NC WISE Web site for more information!

NC WISE Maintenance Weekends



	2008	2009
	Dec. 12-15	Jan. 9-12 Feb. 20-23 Mar. 20-23 Apr. 24-27 May 15-18 June 19-22

From the NC WISE Training Desk

The NC WISE Training Team is excited to announce their newly designed web pages on the NC WISE Web site. You can access the new site by going to http://www.ncwise.org/TRAINING/training_pg_home.html.

Based on feedback from LEAs and NC WISE team members, the Training section now features three sections for the user to choose from:

1. Documentation & Presentations
2. Training Events
3. Contact Information

Documentation & Presentations

The Documentation & Presentations page allows the user to choose Reports or eSIS documentation or view a Document Updates page.

The Reports option opens that allows the user choose a reporting system; Reporting Hub, UERS, and AHR.

The eSIS option opens to a category page. This page has been redesigned with the following categories:

- Academic Progress
- Admission Withdraw
- Attendance
- General Student Information
- LEA Coordinator
- New User
- QRDs
- Scheduling
- School Information
- YET
- Security
- TAM



The Document Updates page allows the user to view the name of the document and the specific information that has been updated.

Training Events

The Training Events page allows a user to choose information such as course descriptions, FAQs, policy information regarding hands on courses, hotel information and directions to DPI. From this page, a user may also choose to view training events by calendar or course title, and register for courses directly from the page.

Contact Information

The Contact section allows a user to reach the NC WISE Training Team mailbox directly with any suggestions, feedback, or ideas for future training.



Upcoming NC WISE Training Sessions

The NC WISE Training Team has a number of upcoming opportunities for you to enhance your knowledge of NC WISE:

- Jan. 12-16 New User- Data Manager
- Jan. 31 New User- LEA Coordinator
- Feb. 16-20 Refresher- Pre-Scheduling
- March 2-4 Refresher- High School Scheduling
- March 17-19 Refresher- Middle School Scheduling
- March 23-27 New User- Data Manager
- April 20-24 Refresher- YET
- May 5-7 Refresher- Elementary School Scheduling



For more information on training courses, dates and registration please visit http://www.ncwise.org/TRAINING/ncwise_training_pg_home.html.



NC WISE Training Team

Jessica Exline— Training Manager

Terra Dominguez— Training Coordinator

Brandee Stephenson—Trainer

Wendy Hinson—Trainer

DeMarcus Simmons—Trainer

Seasons Greetings

10 Minute Puppy Chow

- 9 cups Chex Rice Cereal
- 1 cup of peanut butter
- 12 oz bag Chocolate Chips
- 2 cups of Powder Sugar
- 2 Gallon size Ziploc Baggies

Pour entire bag of chocolate chips into a large microwave safe bowl. Put in microwave on high for 45 seconds. Stir and return to microwave for another 20 seconds. Repeat this step until the chocolate chips are completely melted to a smooth consistency. Be sure not to overheat and/or scorch chocolate. Stir peanut butter into chocolate. Immediately start to add cereal one cup at a time using a large spoon or spatula to gently turn the cereal into the chocolate. Once all nine cups have been added and cereal is completely covered with chocolate put 1 cup of powdered sugar into a gallon size Ziploc bag and spoon roughly half of the cereal into the bag. Close bag and shake causing the powdered sugar to coat to the cereal. Open bag and added remaining cereal, close, and shake. Take a second gallon size Ziploc bag and add the remaining powdered sugar pour cereal over into new bag and continue to shake. This should completely cover cereal with powdered sugar.

If there is still exposed cereal just add a little more powdered sugar and continue to shake. Pour in a bowl and you are ready to serve.

Submitted by:
 Sarah Crain
 Information Systems Manager
 Acadia Northstar, LLC

Pumpkin Crunch

- 1 (15 oz.) can pumpkin
- 1 (12 oz) can evaporated milk
- 3 eggs
- 1 1/2 cups sugar
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1 (18 1/2 oz.) package of yellow cake mix
- 1/2 cup of chopped pecans
- 1 cup of melted butter

Combine first six ingredients together; pour into a greased 13" x 9" baking pan. Sprinkle evenly with the cake mix and then pecans. Drizzle with the butter; bake at 350 degrees for 50-55 minutes. Cool. Top with whipped cream before serving.

Submitted by:
 Becky Daquila
 NC WISE Data Manager
 Concord High School

Pat's Crock-pot Chicken Stroganoff

This is a fantastic recipe for the "busy" woman! You can put this in the crock pot and you have a meal when you return from shopping!

- 6 boneless chicken breasts
 - 16 oz sour cream
 - 1 can cream of mushroom soup
 - 1 pkg onion soup mix, Lipton's Spices that you like - celery salt, garlic powder and some onions too if you like!
- Mix all together and put into crock pot. Cook on low for 4 -6 hours. Or until chicken is tender. Serve over cooked noodles or rice.

Submitted by:
 Pat Lynn, Director, NC WISE
 Alamance-Burlington School System

Chocolate Chess Pie

- 1 unbaked pie crust
- 1 stick of butter
- 1 cup of sugar
- 2 squares of semi-sweet baking chocolate
- 2 eggs (beaten)
- 1 tsp. vanilla
- dash of salt

Melt butter and chocolate in saucepan. In a separate bowl, combine remaining ingredients and stir in butter/chocolate mixture. Pour into pie shell and bake for 35 minutes at 350 degrees. Let cool and top with whipped cream.

Submitted by:
 Michele Burton
 DPI- NC WISE Communication Specialist

Sticky Bites

- 2 cans Crescent Rolls
- 1- 8 oz. pkg. of cream cheese, softened
- 1 c. sugar
- 1 tsp. vanilla flavoring
- 1 tbs. melted butter
- Cinnamon sugar

Spray a cookie sheet with Pam. Unroll one can of crescent rolls onto the cookie sheet. Pinch the "seams" together to make one large layer of dough. In a bowl, stir together the cream cheese, sugar, and vanilla flavoring. Spread filling evenly over the dough, going all the way to the edge. Unroll the second can of crescent rolls over top the filling, and pinch the seams together. Cover the filling completely. On top, spread the melted butter, then shake cinnamon sugar over the whole thing. Bake at 325 for about 25 minutes. While still warm, cut into small, bite-sized pieces. A plastic knife works best for this. These are great warm or cold, but they don't last long. Makes about 64 bites.

Submitted by:
 Kay Weaver
 NC WISE Data Manager
 Fred T. Foard High School

WISE CHRISTMAS MEMORIES



Every Christmas Eve, after the candlelight worship at church, Mom and Dad would pile us in the car to head home. Just as we would pull out of the parking lot, Daddy would point up in the sky and say, "Look! Was that Rudolph?" Mamma would play along, and by the time we got home, we were so excited that Santa was on his way, that we headed straight for the bed so HE could see that we were doing what we were supposed to do! Even now, on Christmas Eve I find myself looking up in the sky for that little red light that tells me Santa is almost here! Of course, my kids are grown and think I'm nuts, but who cares???



Kay Weaver
NC WISE Data Manager
Fred T. Foard High School

You may think this strange, but when I think of Christmas, the memories that come to mind are the sights and smells of a time that almost do not exist anymore. I remember as a child, going into the woods around our house to find our Christmas tree. There were no Christmas lots to go pick one from and who had even heard of a "fake" tree? If I close my eyes, I can picture the big colored light bulbs and the zillion icicles we hung on the branches. The whole house would smell like our cedar Christmas tree. One Christmas morning, we all woke to find shiny bicycles and a red wagon under the tree. Lined up in the red wagon, instead of Christmas stockings, we all had brown paper "pokes" filled with oranges, apples, tangerines, and Christmas candy. In a family of eight kids, we did not have much, but somehow my folks managed to give all of us one special toy under the tree and we felt very blessed. Even now that I am grown and many Christmases have passed since then, I hold onto the special magic and beauty of a time long ago and most importantly, I reflect on the love that came down from heaven and the greatest gift of all and I still feel very blessed.



Judy Gwaltney
NC WISE Data Manager
Northwest Cabarrus High School



Reese's Peanut Butter Cookies

Using a mini muffin pan. Press Pillsbury peanut butter cookie dough into each well. Bake until done. Press miniature Reese's Cups or Hershey Kisses into piping hot cookies. Eat while hot so that the chocolate melts everywhere.

A special treat left for Santa every year
Submitted by:
Tracey Brown
Snow Hill Primary School

Punch Bowl Cake

Combine and blend:
1 pkg. of Duncan Hines yellow cake mix
4 eggs
1/4 c. Wesson oil
1 small can Mandarin Oranges (undrained)

Bake in greased and floured 9 x 13 inch pan at 350 degrees for 30 minutes. Set cake aside to cool.

You will need:
2 pkg. of frozen strawberries, sliced
1 large can crushed pineapples, drained
1 large box of vanilla pudding mixed as directed
1 (12 or 15 oz.) carton of Cool Whip

In a punch bowl, crumble 1/3 of the cake.

On top of cake, put 1/3 of the pudding, strawberries, pineapple, and Cool Whip.

Repeat this 2 times and top with Cool Whip.

Submitted By:

Yolanda Wilson
NCDPI Service Desk



And the Winner Is...



Congratulations to NCDPI Service Desk Manager, Wayne Price, who won the NCDPI Service Desk Chili-Cookoff. When asked what the recipe for his prize-winning chili, Wayne said he uses everything in his cabinet! Other participants who competed in the cookoff included:



Sue Ann Stalnaker
Sandi Hunnicutt
Kelley Steen

Crescent Rolls

- 1 pkg. yeast
- 2 eggs
- 3 tablespoons WARM water
- 1/2 cup sugar
- 1/2 cup shortening
- 4 cups all-purpose flour
- 1 teaspoon salt
- soft butter
- 1 cup boiling water

Dissolve yeast in warm water; set aside. Place shortening and salt in boiling water; let stand until lukewarm. In a mixing bowl beat eggs; mix in sugar. When the water mixture is lukewarm, add it to the egg/sugar mixture; add yeast. Stir in 2 cups flour, mix well. Add remaining flour gradually; mix until all flour is moistened. Cover your mixing bowl (I cover it with a plate.) Refrigerate overnight.

Roll out dough in 3 rounds, 1/4 inch thick, 3 hours or more before serving. Spread with soft butter. Cut in pie-shaped wedges; roll, starting at wide end. Let rise 3 hours on greased cookie sheet.

Bake at 400 degrees for 6 - 10 minutes, or until browned on top and bottom.

Submitted by:
Dorothy Beam
Cabarrus County Public Schools

Easy Chili

- 3 lb. ground beef
- 1 lb. sausage
- 1 green pepper
- 1 onion
- 1/4 cup brown sugar
- 1 tsp. oregano
- 1/2 cup chili powder
- 2 large cans tomatoes (stewed is fine)
- 1 qt. kidney beans
- 1 1/2 tsp garlic powder
- Salt and pepper as desired

Brown together beef, sausage, green pepper and onion. Drain. Put in crock-pot with all other remaining ingredients. Let simmer overnight and for until ready to eat.

Submitted by:
Sandra Johnson
NCDPI Service Desk

John Wetsch Joins Premier List of IT Leaders

Computerworld magazine, the leading source of technology news and information for IT influencers worldwide, has named NC WISE Program Director John Wetsch to its 2009 Premier List of IT Leaders.



Each year, *Computerworld* accepts nominations from across the industry -- from vendors, IT users, public relations and marketing professionals, *Computerworld* readers and past Premier 100 honorees. Eligible nominees include CIOs, chief technology officers, senior vice presidents, vice presidents, IT directors and managers from a cross-section of user and vendor companies and their IT divisions, including but not limited to professionals in network management, database management, Web management, help desk, application development, project management, contract management or procurement. When selecting the list, the selection panel took the following characteristics into consideration.

- Promotes an IT vision that supports the company strategy.
- Identifies strategic opportunities provided by IT.
- Thinks beyond short-term tactical needs to long-term strategic goals.
- Understands business needs and profit/loss responsibilities beyond the IT department.
- Ties technology and innovation to specific business needs and goals.
- Uses technology to gain an advantage over the company's competition.
- Takes calculated risks but has contingency plans in place.
- Learns from failure and uses such experiences to improve IT processes and products.
- Hires inquisitive people who like to explore and are innovative.
- Creates work environments that are positive and rewarding to employees both inside and outside of work.
- Encourages staffers to be innovative and come up with ideas.
- Motivates with recognition and opportunity, not just money.
- Compares best practices with those of peer companies.
- Leverages technology vendors as partners.
- Develops leadership skills inside the IT organization.
- Is viewed as a leader by other executives and by the IT staff.

The original article can be viewed at http://www.computerworld.com/action/article.do?command=viewArticleBasic&articleId=328614&intsrc=hm_list

John's profile can be viewed at <http://www.computerworld.com/spring/p100/detail/197>

Joining the Team

A number of new faces have joined the NC WISE Team at DPI and we'd like to introduce them below. If we've missed you please let us know at ncwise@dpi.state.nc.us

Ratna Ambati has joined the operations team as a state employee and DBA. Ratna comes from supporting the healthcare industry where she was a Senior DBA at SHPS. She brings eight years of solid DBA experience to the team.



DeMarcus Simmons has also joined the team as an NC WISE Trainer. Previously, he was a trainer for Avis Budget Group in Virginia. Prior to that he was a technology trainer for Vance County Schools for six years.



April Best joins the NCDPI Service Desk as a Technology Support Analyst. She is a former NC WISE Coordinator from Lenoir County. April enjoys spending time with her two beautiful children, Keyanis (9) and Amiyah (1).



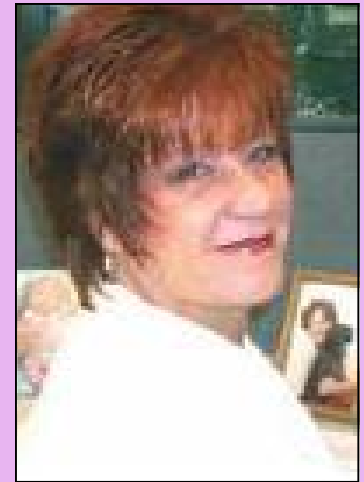
Rich Shappard, a former HCS employee, will continue to serve NC WISE as an Operations and Systems Specialist (System Administrator).



Cheryl Brown also joins the NCDPI Service Desk as a Technology Support Analyst. Cheryl previously worked in the Wake County School System. She enjoys reading and bowling.



Will White comes onboard as a BTA Specialist (DBA). Will also previously worked on NC WISE and was previously an HCS employee. In his spare time, he enjoys reading, bowling, golf, going to the beach, and developing and maintaining applications and websites for non-profit organizations with which he is associated.



*The NC WISE Team mourns the passing of team member, **Yvonda Brewer** who succumbed to cancer on Oct. 2. Yvonda served as a trainer on the Training and Requirements team. Previously, she worked on the NC WISE/ SIMS Service Desk and before that was a data manager for 15 years for an elementary school in Wake County.*

