

Creator+ Layouts

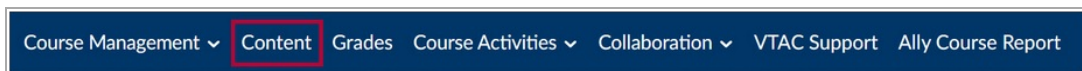
Last Modified on 08/15/2024 3:33 pm CDT

Brightspace Creator+ Layouts allow instructors to organize content within an HTML page into panels. Making it easy to arrange text, media, and even Creator+ Elements in your course content pages for a more dynamic look. After selecting a layout. Instructors can add content to a panel by typing, pasting, or using the HTML editor tool bar to embed the desired content.

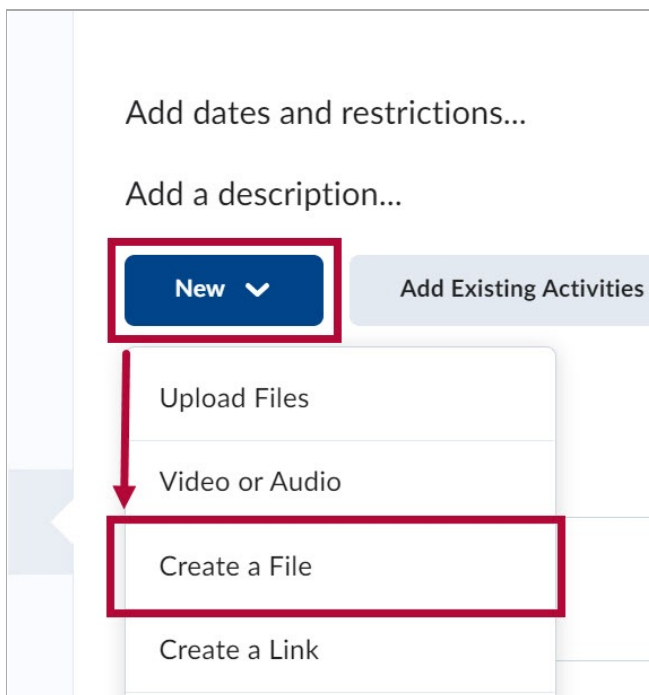
NOTE: Insert Practice questions cannot be inserted into a layout panel.

Adding a Layout

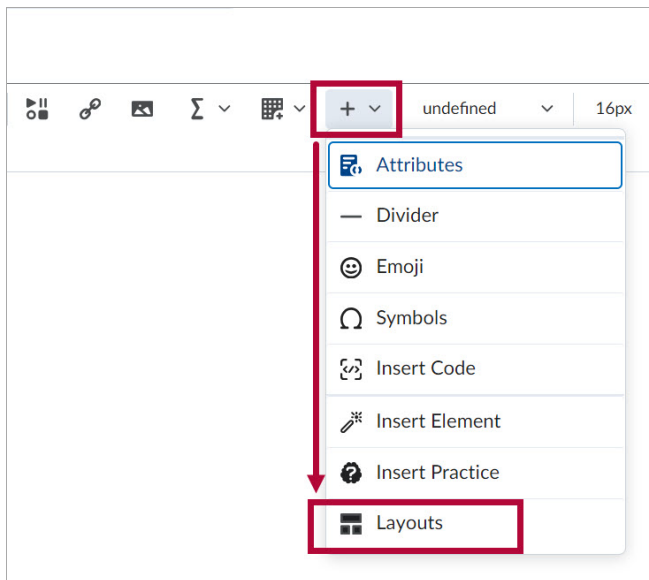
1. From the **Navbar**, select **[Content]**.



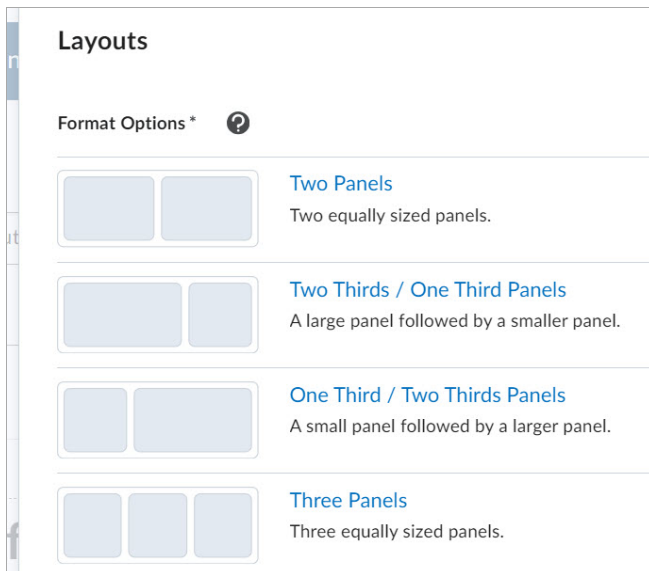
2. From any content module, click **[New]** and select **[Create a File]**.



3. From the **WYSIWYG/HTML Editor toolbar**, select the **[+]** (Other Insert Options) followed by **[Layouts]**.



4. Select the desired layout you want from the **Layouts** menu.



There are four layouts to choose from. Details about each layout can be found below.

Layout Types

Two Panels

Two Panels will create two equally sized panels side by side as demonstrated in the example below.

The Transformation of Cultivating Coffee



Coffee, the world's favorite pick-me-up, boasts a complex history of agricultural development. Its journey from wild Ethiopian forests to sprawling monoculture plantations is a story of innovation, exploitation, and a growing awareness of sustainability.

Early coffee cultivation, shrouded in the mists of time, likely began in the Ethiopian highlands. Here, coffee grew wild under the dappled shade of indigenous trees. This shade-grown coffee, nurtured by a diverse ecosystem, produced a complex-flavored bean while maintaining a delicate balance with the environment.

As coffee's popularity soared in the Arabian Peninsula, cultivation practices evolved. Yemeni farmers developed techniques for transplanting wild coffee seedlings and managing small-scale groves. However, the focus remained on preserving the natural shade canopy, recognizing its role in maintaining soil health and bean quality.

European colonization marked a turning point in coffee agriculture. Driven by insatiable demand, colonial powers established vast plantations in their tropical colonies. The quest for maximum yield trumped concerns for sustainability. Sun-grown coffee became the norm, with large swathes of rainforest cleared to make way for densely planted rows of coffee trees.

Select each item to learn more.



What is Coffee?

What do you think, is coffee a type of Nut or Fruit?



The image below illustrates the panels for the **Two Panels** layout more clearly.

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Two Thirds/ One Third Panels

Two Thirds/ One Third Panels will create two panels side by side. A large panel on the left followed by a smaller panel on the right as demonstrated in the example below.

The Transformation of Coffee Cultivation


Coffee, the world's favorite pick-me-up, boasts a complex history of agricultural development. Its journey from wild Ethiopian forests to sprawling monoculture plantations is a story of innovation, exploitation, and a growing awareness of sustainability.





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But why do people love it?

Select each item to learn more about why people love coffee.

-  Energy ▼

Coffee's most famous perk is the caffeine content. Caffeine stimulates the central nervous system, improving alertness, focus, and energy levels.
-  Flavor ▶
-  Social Aspect ▶
-  Culture ▶
-  Variety ▶

The image below illustrates the panels for the **Two Thirds/ One Third** layout more clearly.

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Energy



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Flavor



Social Aspect



Culture



Variety



One Third/ Two Thirds Panels

One Third/ Two Thirds Panels will create two panels side by side. A small panel on the left followed by a larger panel on the right.

Click through each slide to learn more about why people love coffee.

The energy boost



Coffee's most famous perk is the caffeine content. Caffeine stimulates the central nervous system, improving alertness, focus, and energy levels.

< 1 / 5 >

The Transformation of Cultivating Coffee



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European colonization marked a turning point in coffee agriculture. Driven by insatiable demand, colonial powers established vast plantations in their tropical colonies. The quest for maximum yield trumped concerns for sustainability. Sun-grown coffee became the norm, with large swathes of rainforest cleared to make way for densely planted rows of coffee trees. This shift towards sun cultivation offered several advantages. Sunlight exposure increased yields, and mechanized harvesting became more efficient. However, the ecological consequences were severe. Deforestation led to soil erosion, biodiversity loss, and disrupted water cycles.

The image below illustrates the panels for the **One Third/ Two Thirds** layout more clearly.

Click through each slide to learn more about why people love coffee.

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Three Panels

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Why People Love It

Select 'Next' or 'Previous' to progress through slides.

The Energy Boost



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< 1 / 5 >

How to Make It

Select each item to learn more.

Measure your coffee

A good starting point is a ratio of 2 tablespoons of ground coffee to 6 ounces of water. You can adjust this a bit stronger or weaker to your taste.

Grind your coffee

Prepare your water


Brew!

Enjoy!

Open All Panels

The image below illustrates the panels for the **Three Panels** layout more clearly.

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Grind your coffee ▶

Prepare your water ▶

Brew! ▶

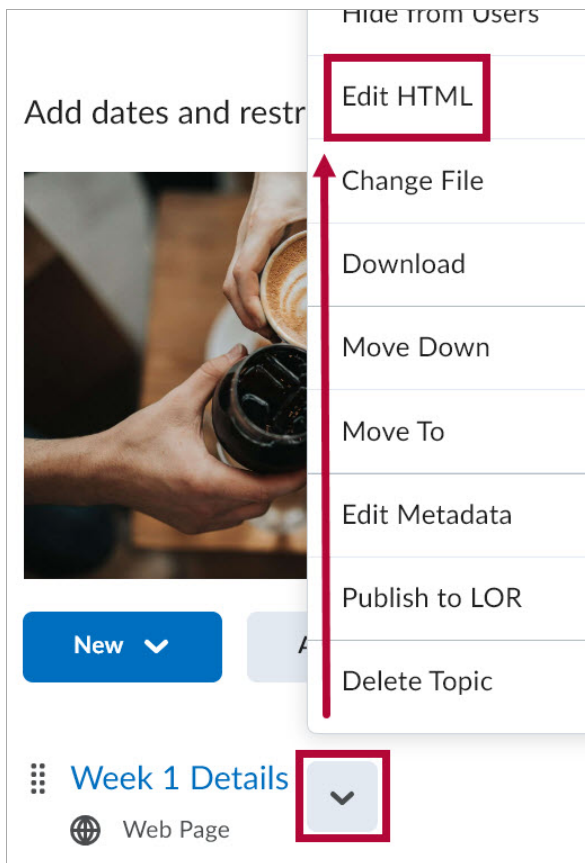
Enjoy! ▶

Open All Panels

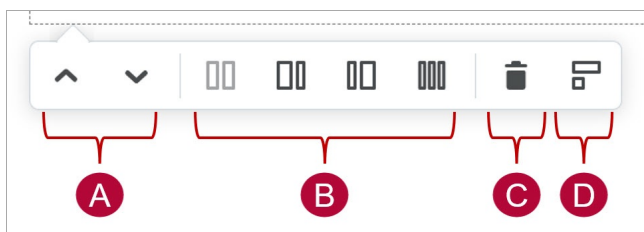
Additional Details

To move, convert, remove, or delete a previously created layout from an existing course file. You must open the HTML course file containing the layout in **Edit** mode.

1. Locate the HTML course file from the **Content** area of your course and select **[Edit HTML]** from the context menu.



2. With the file opened in **Edit** view, click anywhere inside the layout panels to generate the small option bar shown below



- A. Moves the layout template above or below other content in the course file.
- B. Converts the current layout to a different layout type.
- C. Deletes the entire layout including the content inside it.
- D. Removes the applied layout but allows you to keep the content inside it.