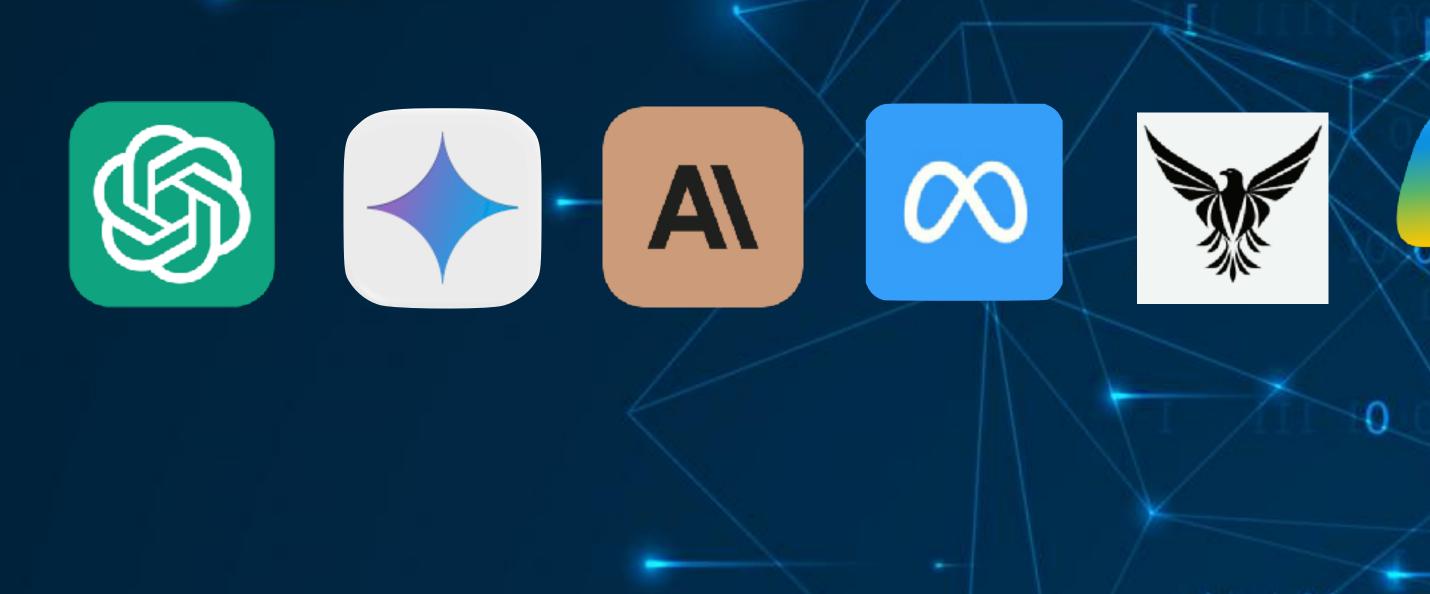


# Discover a few useful tips and techniques.



### Download session content

- Presentation slides
- Sample prompts
- Designing with generative Al



paulclothier.com/devlearn

# Mobile learning design is different

- Consider context
- Deliver quick, useful content
- Adapt to limited screen space
- Design for short attention spans
- Distill and chunk content.



# How can ChatGPT help?

- Generate ideas/brainstorm
- Draft questions and assessments
- Personalize content
- Suggest stories/scenarios
- Design gamification
- Create images.



# Use it as an assistant.

A starting point.

# Good prompting is the key

Be clear

Be specific

**Specify format** 

Refine

Give examples

Give context

Define the role

**Check & Verify** 

Ask chatGPT



# Some prompts are simplified

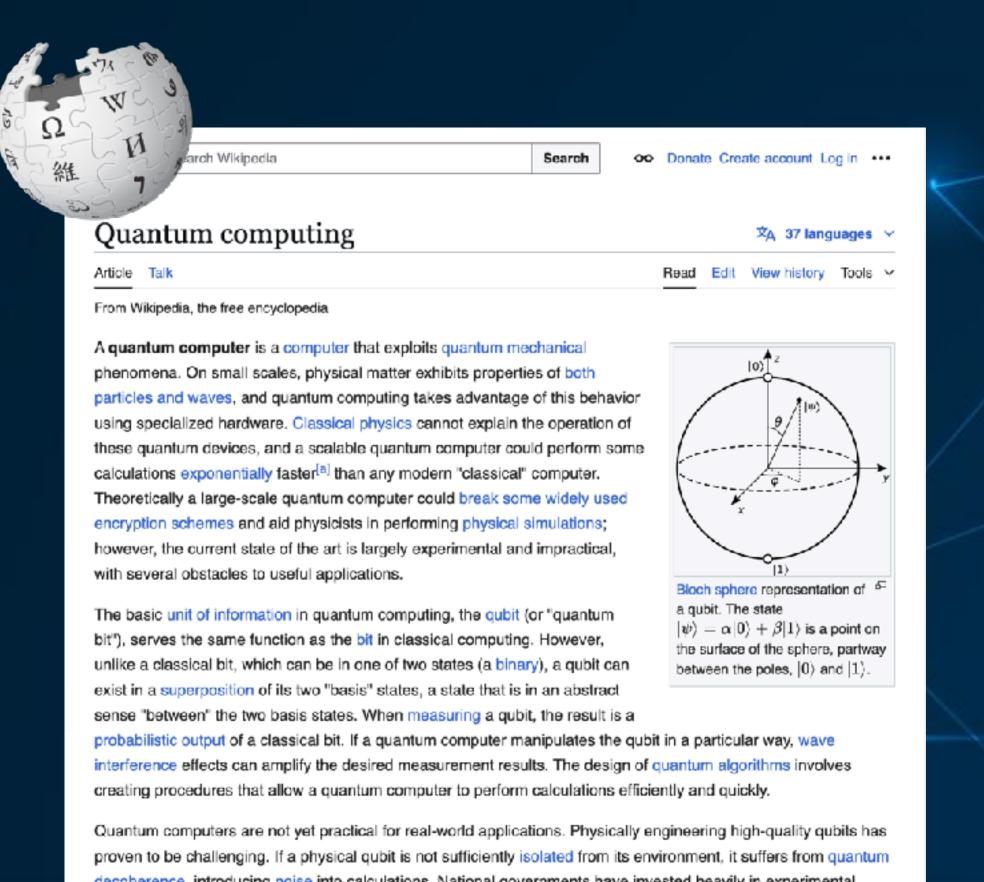
Write 3 mobile-friendly learning screens to teach employees how to create strong passwords

Create a 3-screen mobile learning module for office employees on how to 0 create strong passwords. Each screen should include a clear heading, concise explanation (no more than 100 words), and a practical tip or example. Use 1 simple, friendly language suitable for non-technical staff. At the end of the third screen, include a short reflection question to reinforce the learning.



### Subject matter: dense content

"Summarize the key points of this research PDF in a simple, clear, and easy-to-understand way. Focus on the main findings, key concepts, and practical implications."





JOURNAL OF FOOD ENGINEERING

Journal of Food Engineering 51 (2002) 131 137

www.elsevier.com/locate/jfoodeng

### Study of sponge cake batter baking process. Part I: Experimental data

Mathieu Lostie a,b,c, Roman Peczalski b, Julien Andrieu a,\*, Michel Laurent b

\* Laboratoire d'Automatique et de Génie des Procédés (LAGEP), UMR CNRS 5007, UCB Lyon 1/ESCPE Lyon, Bât. 308 G, 43, Bd. 11 Nov. 1918, 69621 Villeurbanne, France

<sup>18</sup> Centre de Thermique de Lyon (CETHIL), UMR CNRS 5008, INSA de Lyon, Bât. 404, 20, Av. A. Einstein, 69622 Villeurbanne, France

<sup>2</sup> DANONE Vitapole, 15, Av. Galilée, 92350 Le Plessis-Robinson, France

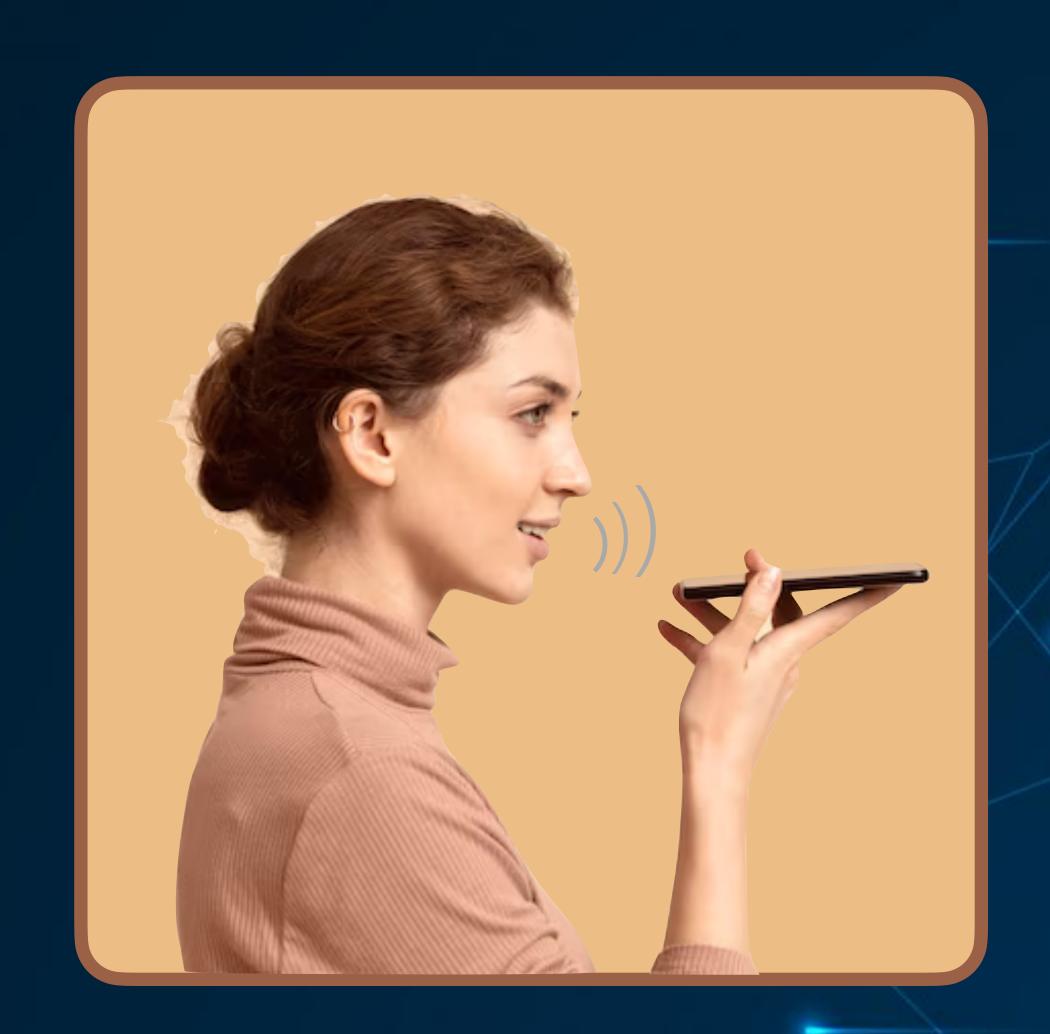
Received 18 November 1999; received in revised form 20 December 2000; accepted 20 December 2000

### Abstract

Experimental data concerning heat and mass transfer phenomena during the baking process of a sponge cake batter are presented, namely the surface and internal temperatures profiles, the surface and mean water contents and the cake expansion curves, for different process temperatures and batter thicknesses. The product textural evolution during the process was also investigated by photography and image analysis. By means of these data, two baking periods and the corresponding main transfer mechanisms were described, namely the "heating up" period and "crust and crumb" period, delimited by the formation of a dry crust at the batter heated surface. During the heating up period, water migrated from the core to the surface by diffusion in liquid phase and heat was transferred from the surface to the core by conduction and by water vapor evaporation, diffusion and condensation. During the crust and crumb period, the main resistances for heat and mass transfer are located in the dry crust where heat was transferred by conduction and water vapor migrated by convection under a gradient of total gaseous phase pressure. © 2001 Elsevier Science Ltd.

## ChatGPT voice interaction







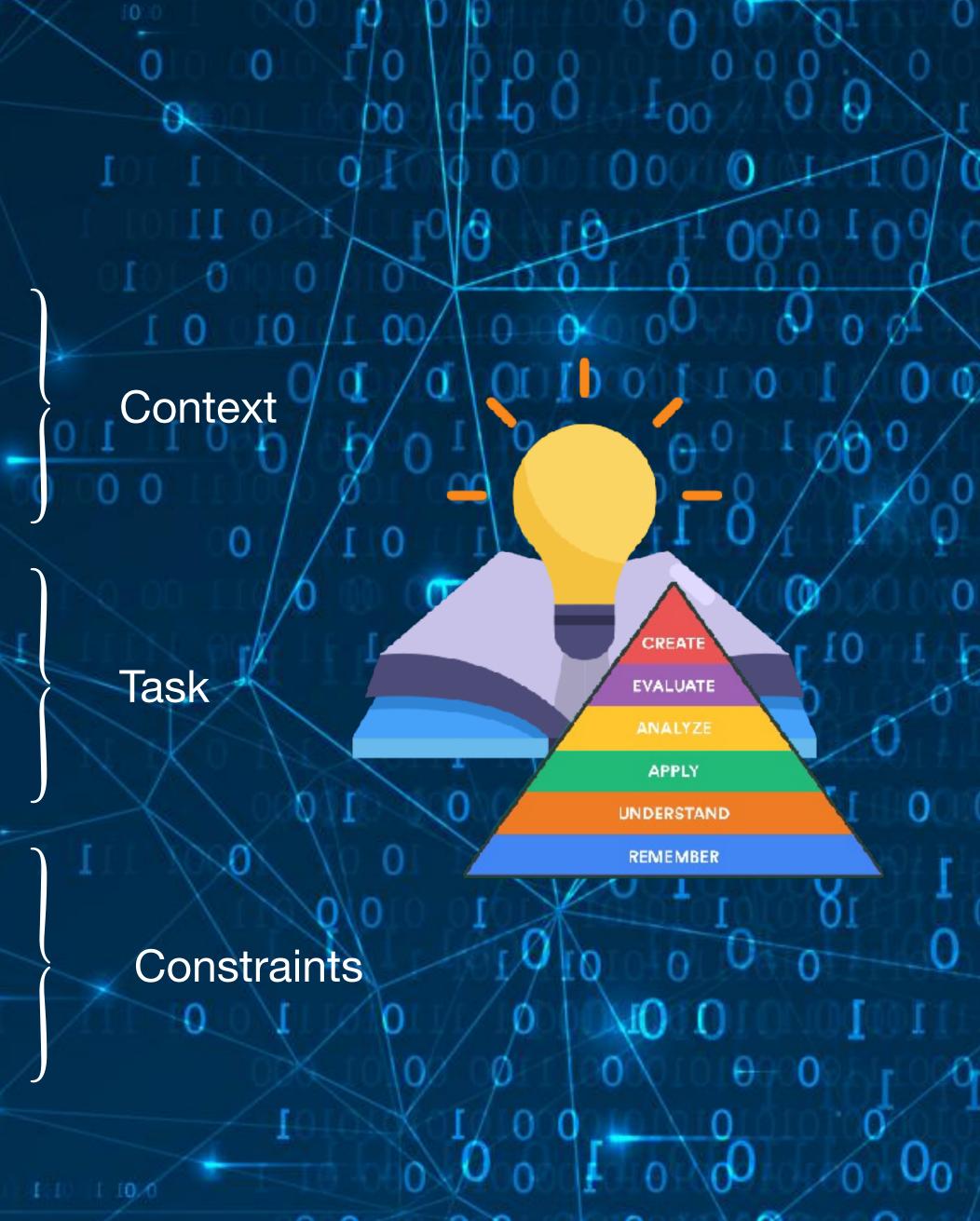
00

### Create learning objectives

"I want to create a mobile learning module based on this content: https://www.redcross.org.uk/first-aid/learnfirst-aid/strains-and-sprains

Write 3-5 learning objectives using Bloom's Taxonomy, including a mix of understanding, applying, and evaluating.

Keep the language simple and learnerfocused so the objectives fit short, smallscreen learning sessions"





# Transforming content for mobile

### ILT to mobile learning content

"You are an experienced mobile learning designer. Convert this ILT slide deck to mobile learning content. Suggest placement of images and short engaging activities."



Keynote, Powerpoint, PDF, ...



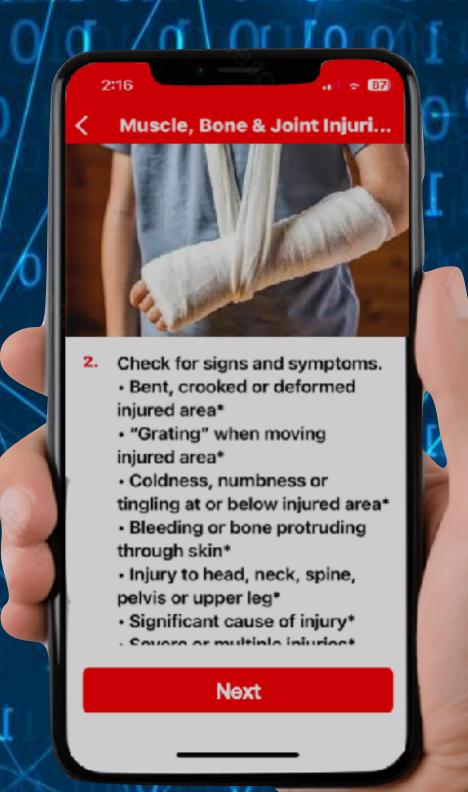
# Existing content to mobile support

"You're a mobile performance support designer.

Turn this page into 8 concise, mobile-friendly screens (max 125 words each) that help users recognise and respond to a broken bone in real time.

Use clear, action-based headings, suggest supporting visuals, and finish with a brief "What to do next" summary.

https://www.redcross.org.uk/first-aid/learn-first-aid/broken-bone"



0.0



### Structured prompting

Purpose — Why you're creating it

"Give learners a quick understanding of the key skills."

Audience — Who it's for

"This is for busy frontline staff with no prior training."

Structure — How it should be organized

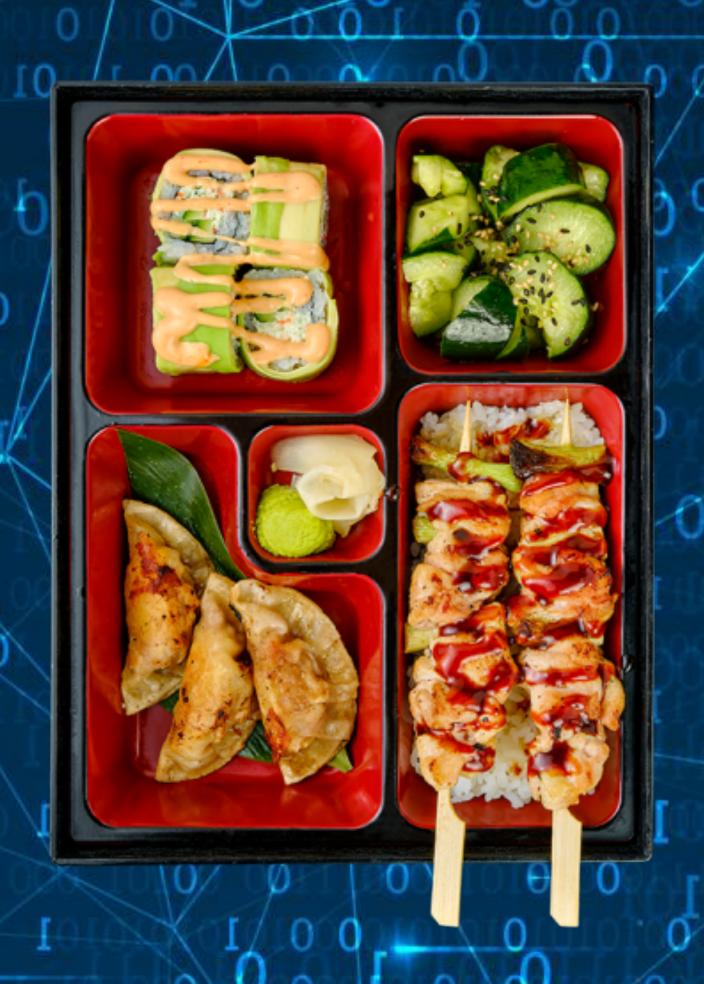
"Use 4-6 screens: intro > key concept > visual > quick check."

Length — How much to include

"Keep it under 600 words total. <125 words per screen."

Tone — What it should feel like

"Use plain, helpful language. Keep it clear and supportive."





## Parameterized prompting

[Module Topic] = Cybersecurity awareness for employees [Module Sections] = 1. Cybersecurity intro, 2. Threats, 3. Guidelines

[Target Audience] = Non-technical staff

[Learning Format] = Interactive mobile learning module

[Interactive Elements] = Scenarios, quizzes, animated explainer videos

You are an experienced mobile learning content designer.

Create an engaging mobile learning module on [Module Topic] for [Target Audience] with [Module Sections]

Use [Interactive Elements] with [Learning Format] to enhance retention and engagement.

Ensure a mobile-friendly, visually appealing design that supports self-paced learning.

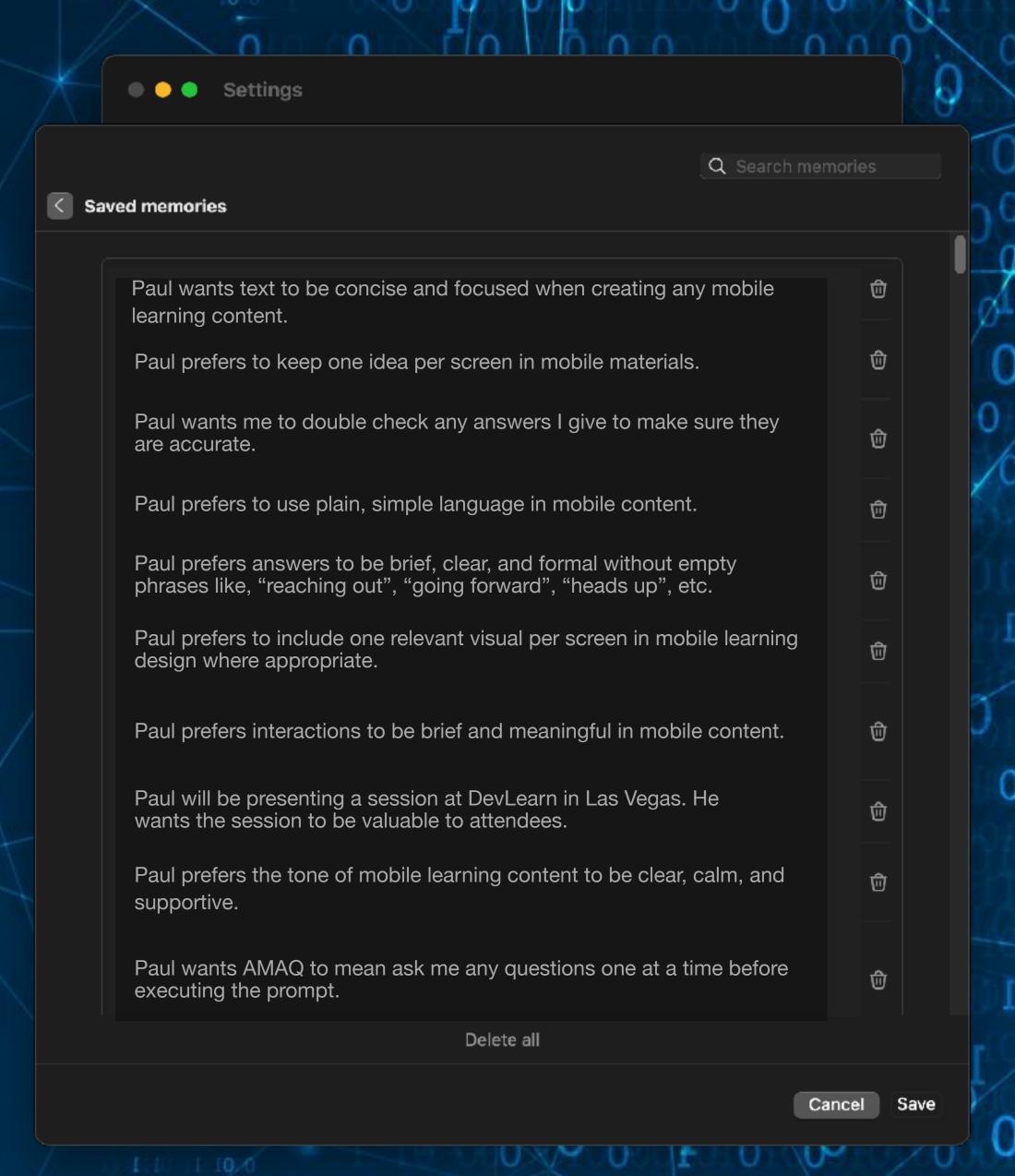
0.0



### Personalized memory

### "Remember that..."

- All your preferences
- What your working on
- Custom commands (RIMS, AMAQ)
- Background context
- Tone
- Personality.



Settings > Personalization > Manage Memories



### Custom GPTs

Learning Objectives

Adaptive learning

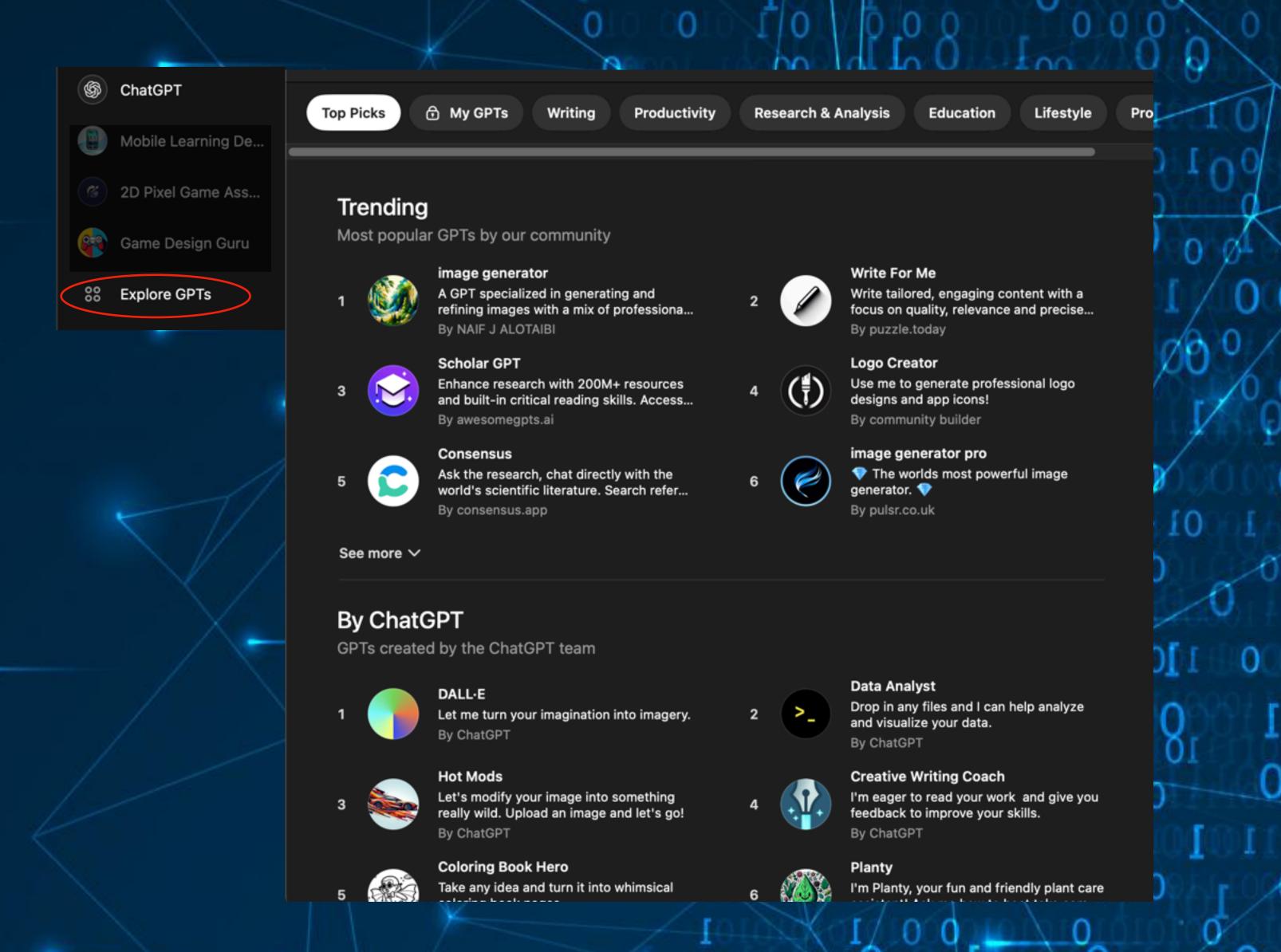
Video Al

Accessibility Checker

Mobile Learning Designer\*

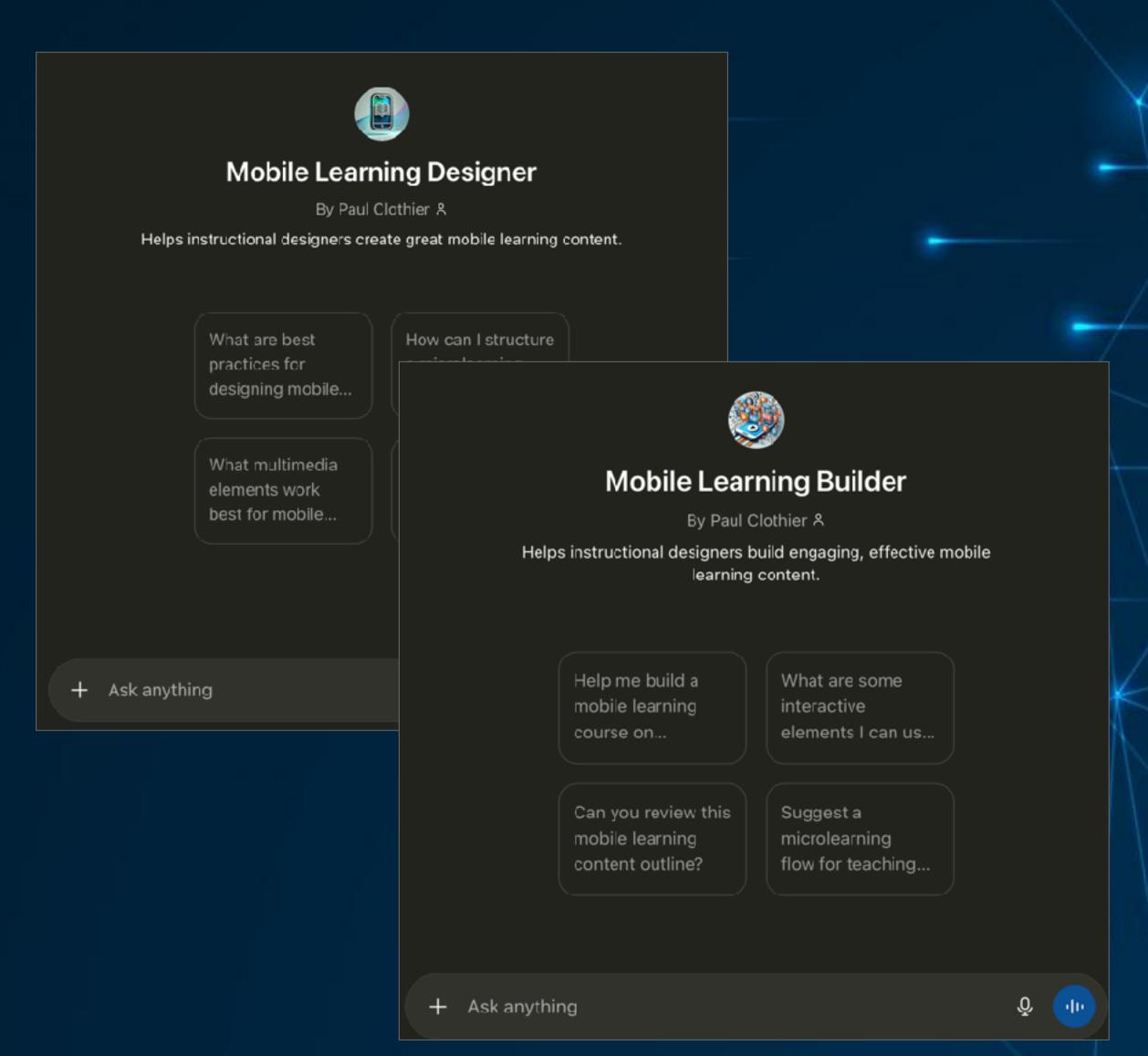
Mobile Learning Builder\*

Mobile Leraning Gamifier\*



Create your own GPT at https://chatgpt.com/gpts/editor

# Mobile Learning Designer/Builder GPT





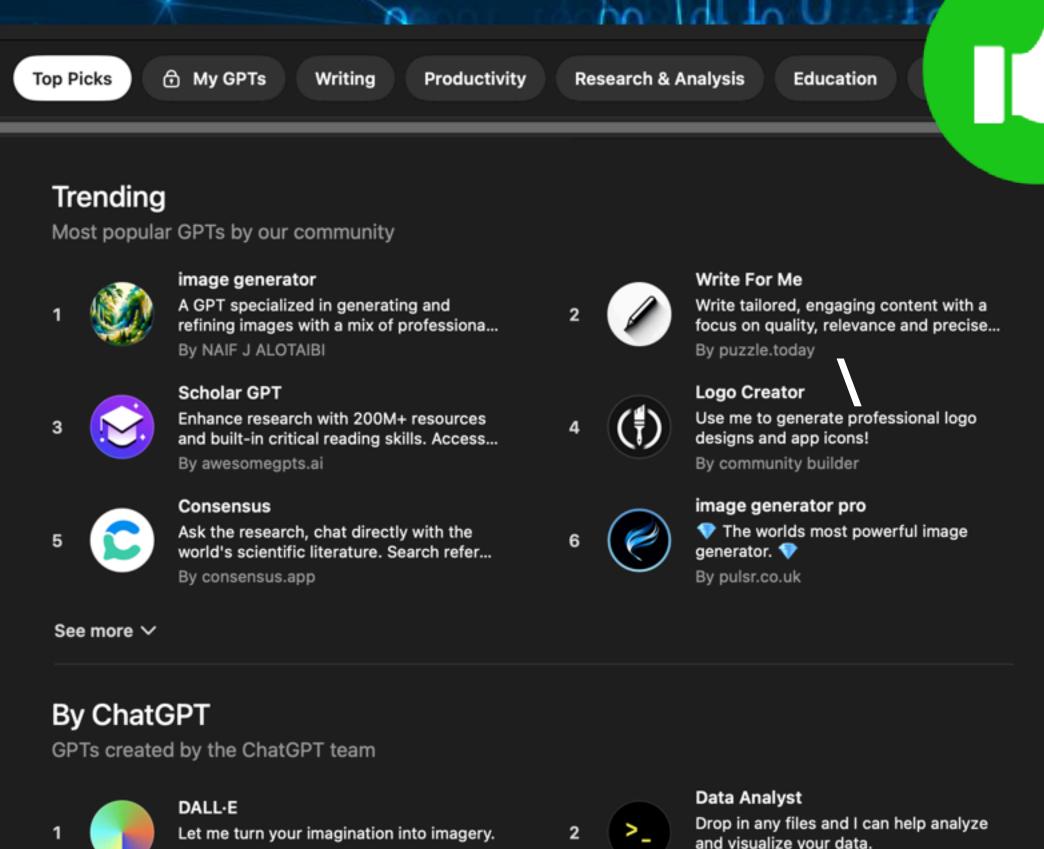
https://tinyurl.com/n9ef3v4x



https://tinyurl.com/4zynv4ju

### Custom GPT benefits

- Saves repeating prompts
- Follows your design rules
- Maintains team consistency
- References uploaded files







Let's modify your image into something really wild. Upload an image and let's go



### Coloring Book Hero

Take any idea and turn it into whimsical



and visualize your data.





### Creative Writing Coach

I'm eager to read your work and give you feedback to improve your skills.



I'm Planty, your fun and friendly plant care

### Create a GPT

Name of GPT

**Instructions** (your prompt)

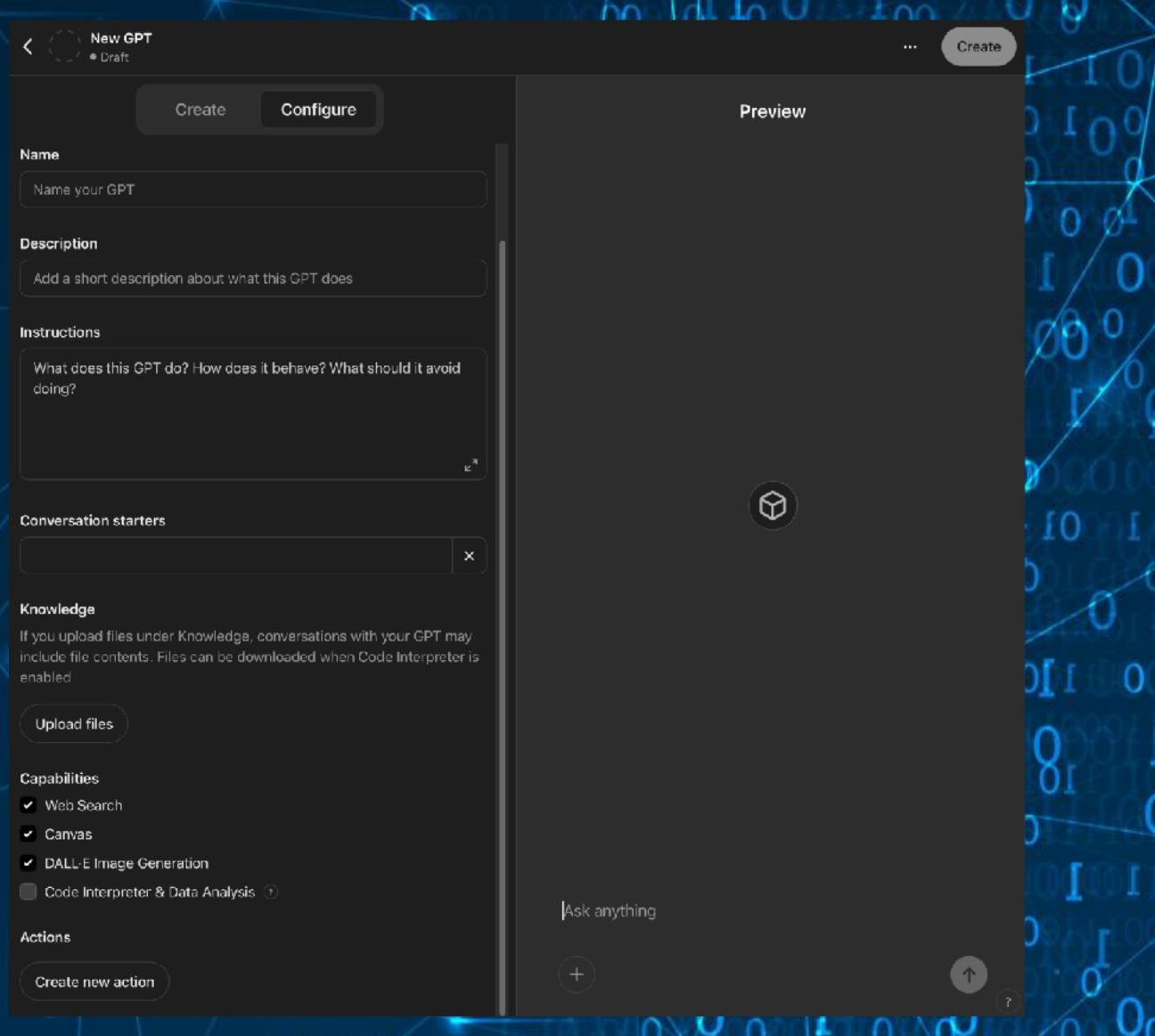
Knowledge (file upload)



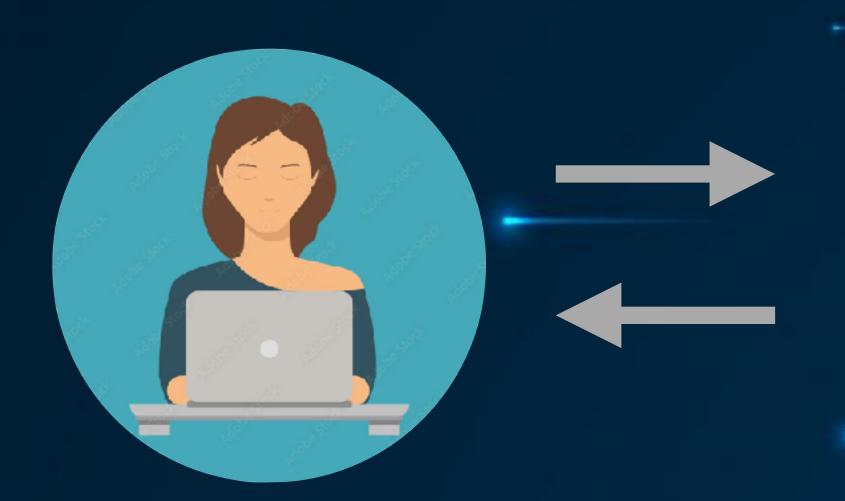
Actions (system access)



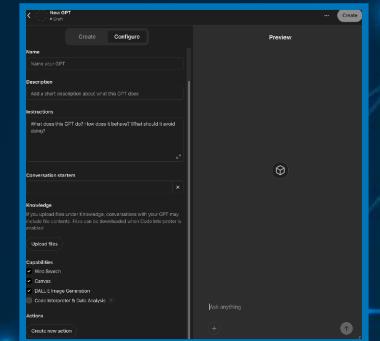
### https://chatgpt.com/gpts/editor



# Referencing files using GPT Knowledge



Mobile learning ID



Custom GPT



Files (static)

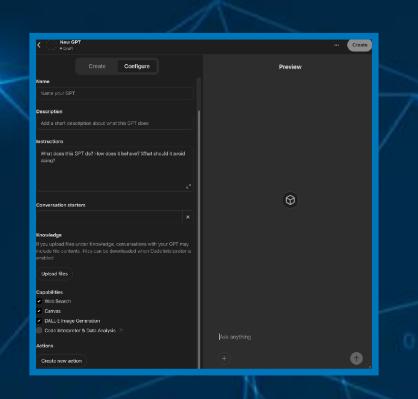
- Style guides
- Mobile templates
- Example mobile content
- Screen-design rules
- Brand voice rules
- Existing mobile learning resources



Actions/API

User requests guidance





**Custom GPT** 





### Quiz creation

Create mobile-optimized questions for this topic: <upload/link to content>.

[Type of questions] = multi choice, open-ended, & scenario

[Difficulty level] = beginner

[Number of questions] = 6

[Number of m/c answer options] = 3

[Tone] = clear and concise

[Question length] = max 40 words

**Identifying Phishing Emails** Question 4. You receive an email on your phone saying your account will be closed unless you click a link immediately. It has no company logo. What is the most suspicious sign? Urgent demand and link Uses your name Arrived during work hours Submit

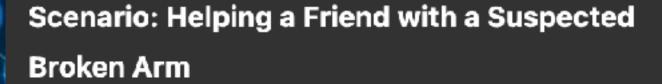
Show me how question 4 would appear on a smartphone screen in

# Scenario questions Making decisions

"Based on this web page content, create a scenario question for mobile learning content that asks the learner to make decisions.

Suggest relevant graphics.

https://www.redcross.org.uk/first-aid/learn-first-aid/broken-bone"



- You're at a park when your friend falls off a bicycle and lands hard on their arm. They are in visible pain and struggling to move it. The arm looks swollen, and they say it hurts too much to straighten.
- What should you do first?

### Options (Tap to Choose):

- A) Tell them to move their arm to see if it still works. X (Incorrect Moving could worsen the injury.)
- B) Support their arm in a comfortable position and call for help. (Correct Immobilization and medical help are key.)
- C) Apply pressure directly to the injured area. X
  (Incorrect Pressure may cause more harm.)
- D) Give them water and a painkiller. (Incorrect Avoid food or drink in case surgery is needed.)

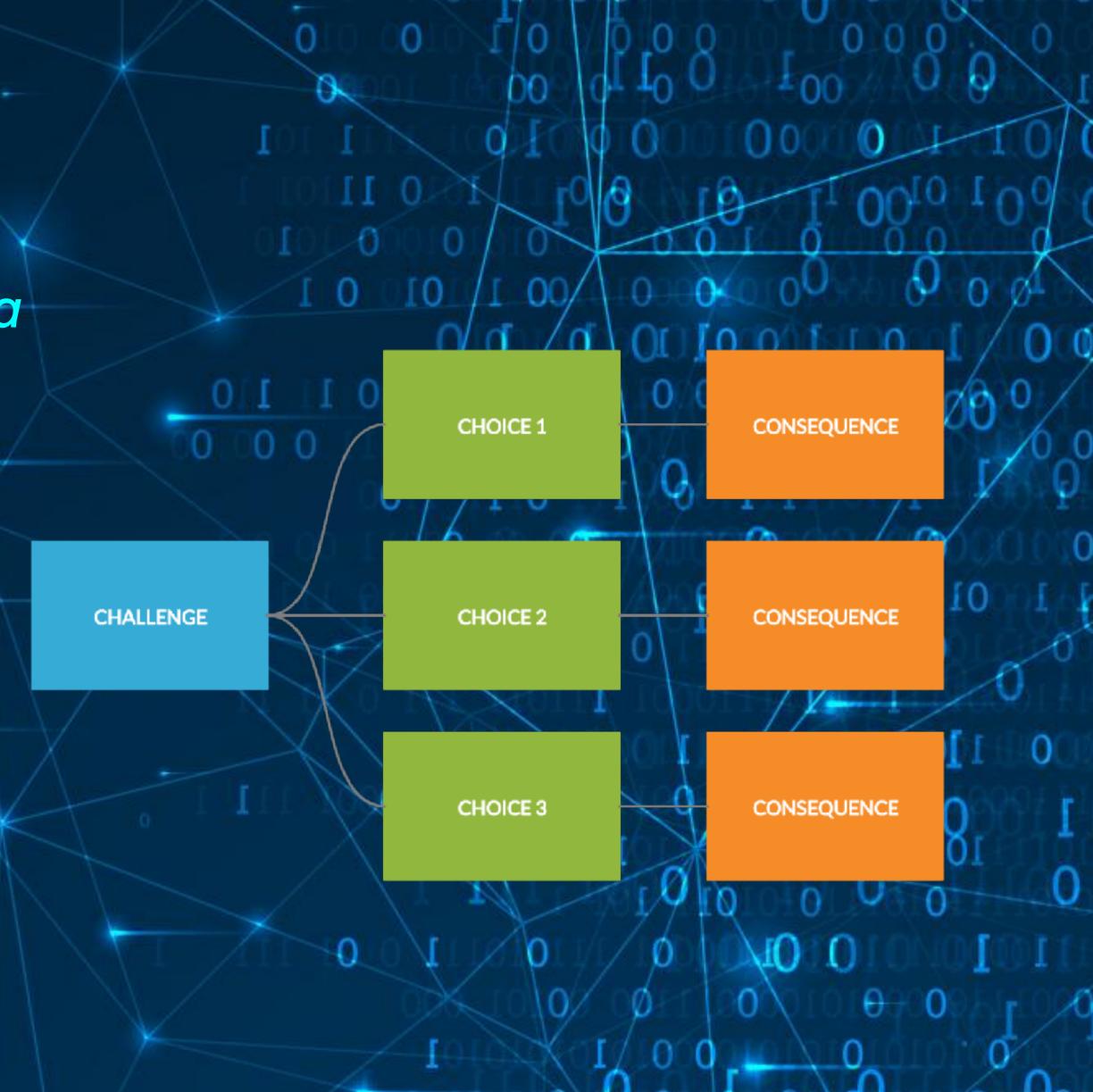
### **Suggested Graphics:**

- Before selection: Image of a person holding their injured arm in pain.
- 2. After selection:
  - Correct choice: Animation of someone supporting the arm with clothing while calling for help.
  - · Incorrect choice: Gentle feedback message with a

# Branching scenarios

"Create an interactive case study where a salesperson must navigate <specify> a customer concern in a store. Provide 2 levels of decision points.

The content will be delivered as interactive mobile learning content."





### Generating code

[Language] = HTML

Create [Language] code to implement this branching scenario. It should be suitable for a small smartphone screen.

```
<html lang="en">
    <meta charset="UTF-8">
    <meta name="viewport" content="width=device-width, initial-scale=1.0">
    <title>Customer Concern Scenario</title>
        body {
             font-family: Arial, sans-serif;
            text-align: center;
            background: linear-gradient(to right, #2C5364, #203A43, #0F2027);
             margin: 0;
             padding: 20px;
         #scenario-container {
            max-width: 600px;
             margin: auto;
             background: rgba(255, 255, 255, 0.1);
             padding: 20px;
            border-radius: 10px;
             box-shadow: 0px 4px 8px rgba(0, 0, 0, 0.3);
         .btn {
            display: block;
            width: 90%;
             margin: 10px auto;
             padding: 10px:
             border-radius: 5px;
             font-size: 16px;
             cursor: pointer;
             transition: 0.3s;
         .btn:hover {
             opacity: 0.8;
         .btn-option1 { background: #00ADB5; color: w
         .btn-option2 { background: #F08A5D; color: v
        .btn-option3 { background: #B83B5E; color: w
        .btn-restart { background: #6A0572; color: wf
        .hidden { display: none; }
                                                                     Customer Concern Handling
   </style>
                                                                 A customer, Sarah, approaches you looking frustrated. She says:
"I bought these earbuds two days ago, and they stopped
working. I want a full refund!"
</head>
<body>
                                                                         Apologize and ask about the issue
    <div id="scenario-container">
        <h2>Customer Concern Handling</h2>
        A customer, Sarah, approaches you lo
             <br><strong>"I bought these earbuds
        <div id="options">
            <button class="btn btn-option1" oncl</pre>
            <button class="btn btn-option2" oncl</pre>
            <button class="btn btn-option3" oncl</pre>
        </div>
        <button id="restart-btn" class="btn btn-N</pre>
                                                                             Continue
    <script>
         function chooseOption(option) {
             let textElement = document.getElementById(
             let optionsDiv = document.getElementById("
             let restartBtn = document.getElementById(")
             if (option === 1) {
                 textElement.innerHTML = "Sarah explains that the earbuds won't charge
                 optionsDiv.innerHTML = `
                     <button class="btn btn-option1" onclick="chooseOutcome(1)">Troubleshoot
                     <button class="btn btn-option2" onclick="chooseOutcome(2)">Offer an exchange
                     <button class="btn btn-option3" onclick="chooseOutcome(3)">Offer store credit<</pre>
```

# Personalize content for different roles

Adaptive content

"Create mobile learning content for a high-level introduction to generative Al. I need 6 screens of no more than 125 words.

Create 3 sets of content:

one for C-level execs,

one for software developers, and

one for general staff."



### Dry content to an engaging story

"Transform this research paper into an engaging, narrative-driven story for mobile delivery that conveys the key points in a fun and memorable way.

Use relatable characters, real-world scenarios, and a conversational tone. Ensure the story flows naturally. Ask review questions along the way."



Journal of Food Engineering 51 (2002) 131 137

ENGINEERING

www.elsevier.com/locate/jfoodeng

Study of sponge cake batter baking process. Part I: Experimental data

Mathieu Lostie a,b,c, Roman Peczalski b, Julien Andrieu a,\*, Michel Laurent b

Bat. 308 G. 43, Bd. 11 Nov. 1918, 69621 Villeurbanne, France <sup>b</sup> Centre de Thermique de Lyon (CETHIL), UMR CNRS 5008, INSA de Lyon, Bât. 404, 20, Av. A. Einstein, 69622 Villeurbanne, France

DANONE Vitavole, 15, Av. Galilée, 92350 Le Plessis-Robinson, France

Received 18 November 1999; received in revised form 20 December 2000; accepted 20 December 2000

Experimental data concerning heat and mass transfer phenomena during the baking process of a sponge cake batter are presented, namely the surface and internal temperatures profiles, the surface and mean water contents and the cake expansion curves, for different process temperatures and batter thicknesses. The product textural evolution during the process was also investigated by photography and image analysis. By means of these data, two baking periods and the corresponding main transfer mechanisms were described, namely the "heating up" period and "crust and crumb" period, delimited by the formation of a dry crust at the batter heated surface. During the heating up period, water migrated from the core to the surface by diffusion in liquid phase and heat was transferred from the surface to the core by conduction and by water vapor evaporation, diffusion and condensation. During the crust and crumb period, the main resistances for heat and mass transfer are located in the dry crust where heat was transferred by conduction and water vapor migrated by convection under a gradient of total gaseous phase pressure. © 2001 Elsevier Science Ltd

Keywords: Baking; Sponge cake batter; Heat and mass transfer; Texture; Volume expansion

The operating conditions of cereal products baking in the food industry are still largely based on skilled technologists experience due to the complexity of a quantitative approach of the interdependent chemical or physical phenomena governing the organoleptic (color, flavor, crustiness, etc...) and nutritional properties of the baked products. The scientific optimization of bakery and pastry processes requires that the elementary heat and water transfer mechanisms are elucidated and the relationships between the temperature and water content internal profiles and the end-use properties of the baked products are established.

The aim of the present work was to obtain experimental data characterizing the baking process of a standard sponge cake batter and to deduce from these easy physical interpretation of the measurements, i.e. the

data a precise qualitative description of the internal heat and mass transfer phenomena involved. Accordingly the experiments were carried out in a way allowing an

Zanoni and Peri, and Thorvaldsson and Skjöldebrand investigated also internal and surface water con-

tents of the bread sample, the former authors reporting a plateau for core water content profiles while the latter. authors reporting an increase of the core water content. during the baking process. Hasatani et al. observed that the overall drying rate of the bread sample decreased during the temperature plateau. These authors suggested that the superficial dry layer (the crust) could restrict the

heat was supplied only over the upper face of the batter sample. Consequently, our experimental baking times

were 3–10 times (depending on the initial sample height)

longer than the industrial baking times for similar

Among the food cooking literature, bread baking has

received considerable attention, the most advanced re-

cent experimental contributions being due to Hasatani et al. (1992), Thorvaldsson and Skjöldebrand (1998) and

Zanoni and Peri (1993). In all of these papers internal

and surface temperatures of the bread sample were reported as function of the baking time, the core tem-

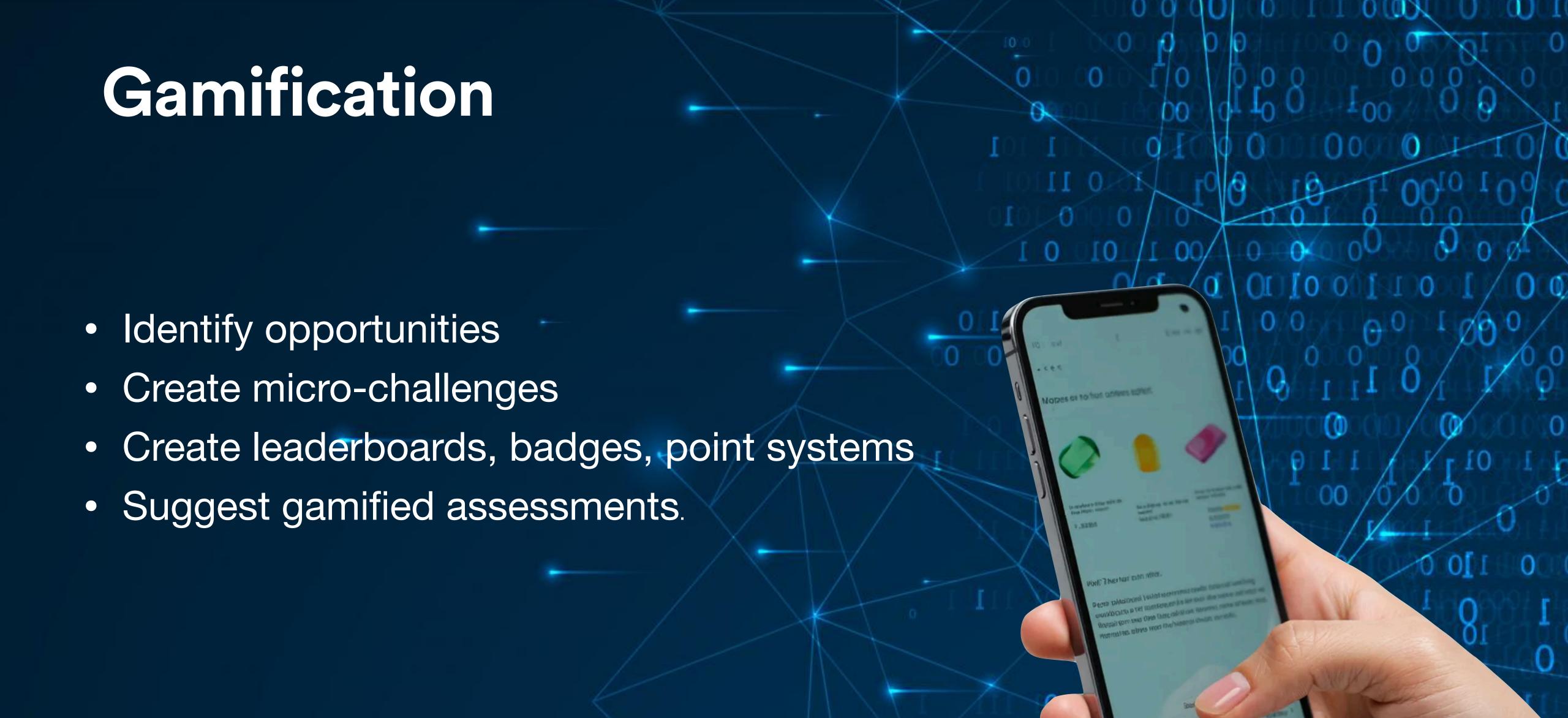
perature profiles showing a plateau around 100°C after

product and similar heating mode

0260-8774/01/S - see front matter © 2001 Elsevier Science Ltd. All rights reserved. PII: S0260-8774(01)00049-8



<sup>\*</sup>Corresponding author, Fax: 33-4-72-43-1682.



### Gamified experience

"How can I add simple, engaging gamification elements to these learning resources < link to modules > so that the experience feels more interactive, motivating, and enjoyable?



# Mobile Learning Gamifier GPT



### **Mobile Learning Gamifier**

By Paul Clothier A

Helps IDs come up with ways to gamify mobile learning content

Help me gamify my mobile content

How can I make my mobile content more engaging? Help me convert some existing content and gami...



https://tinyurl.com/yssdnr9v

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0.0

# mages

# Image types

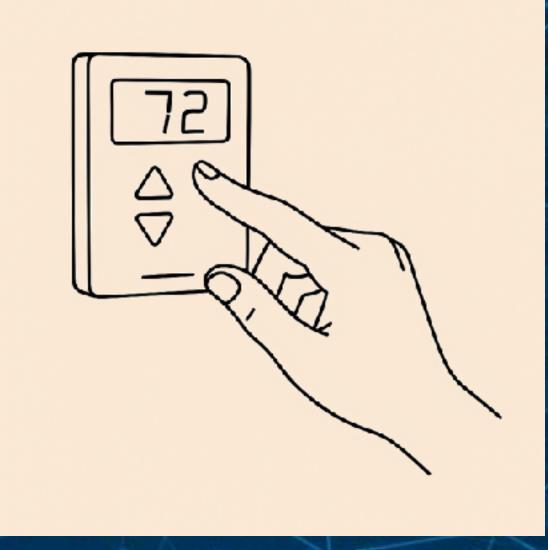










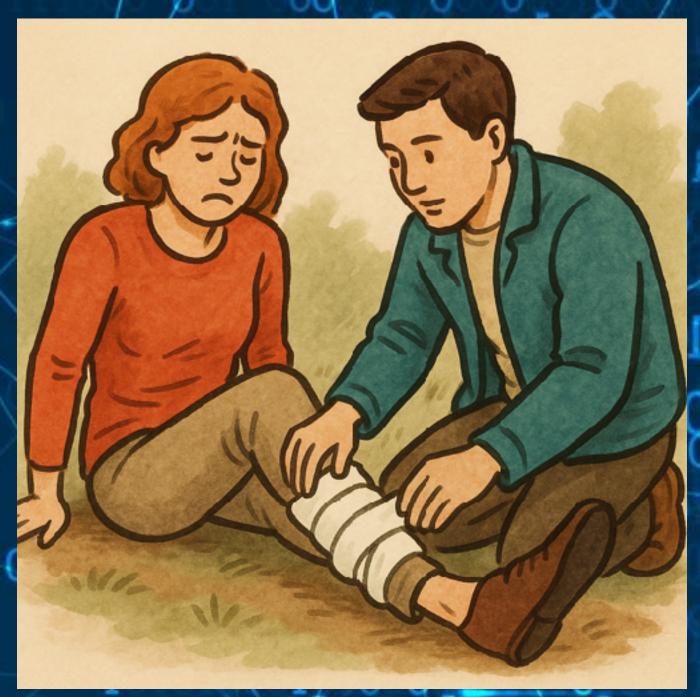


### Illustrations for mobile

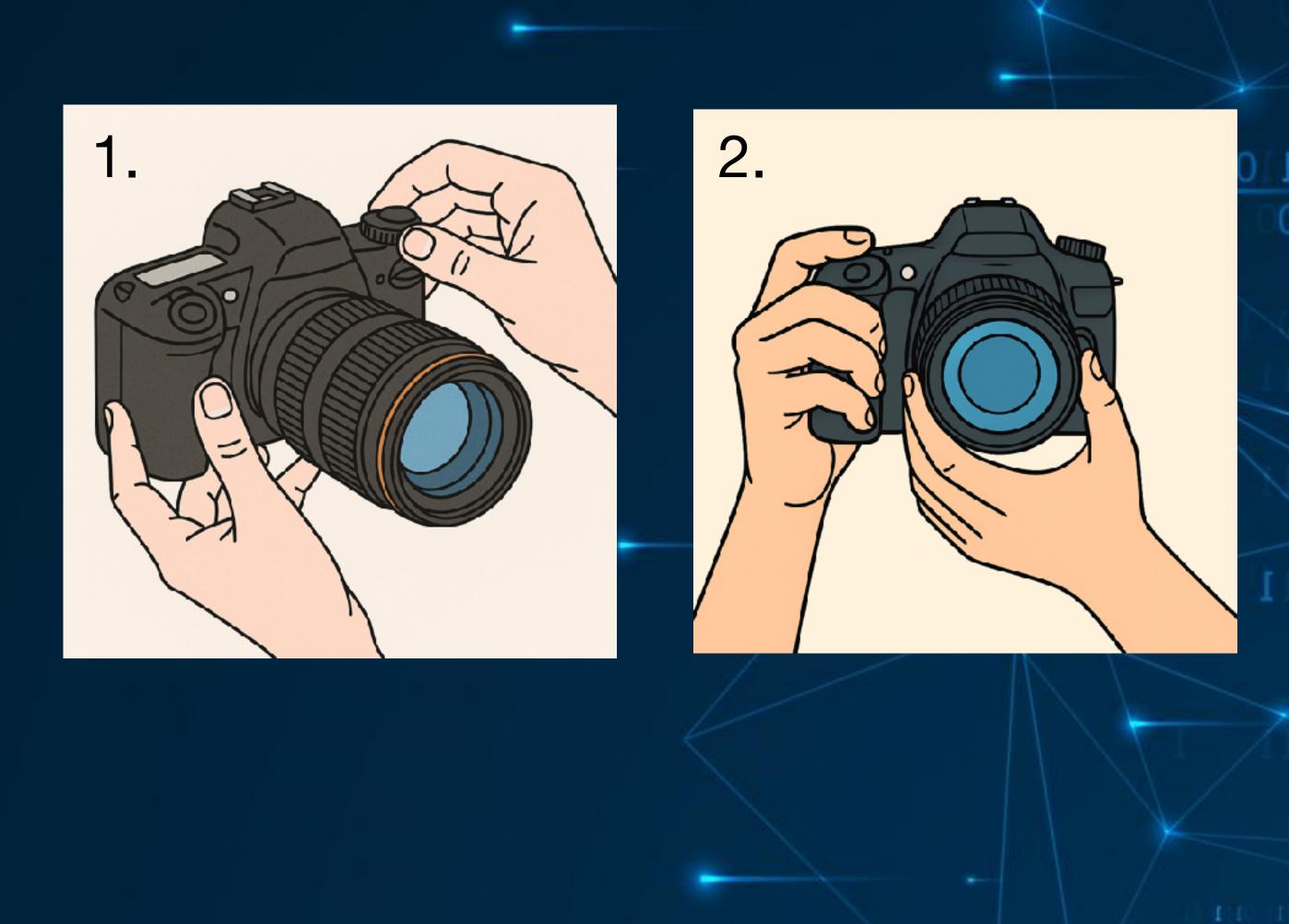
Create a simple 1:1 image of a person giving first aid to a person who may have broken her leg. <specify type/style>.

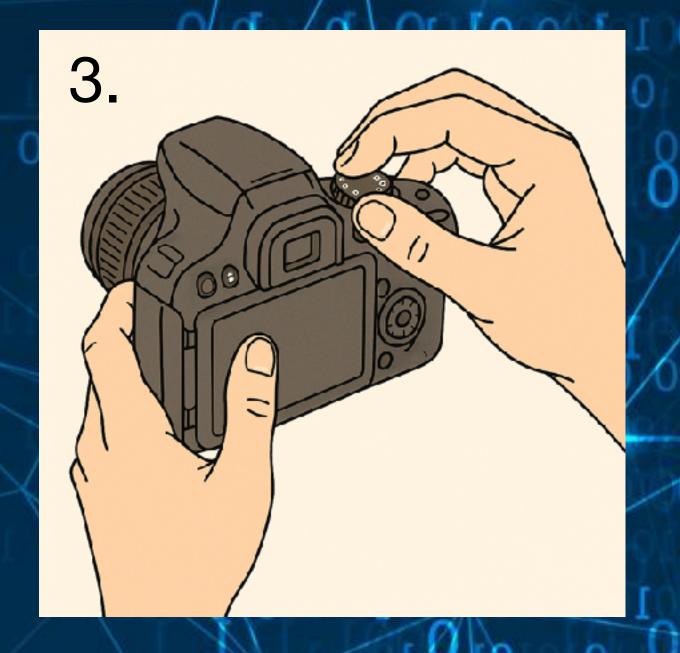






# Series





00 00

# Watch for generation errors





### Help with image ideas

"Which image would you recommend to illustrate that an office worker has had his laptop hacked? Give me 5 ideas."

- An office worker looking at their laptop with a concerned expression while a warning or alert appears on the screen.
- A close-up of a laptop keyboard with a red "Security Breach" or broken padlock icon on the display.
- A split-screen showing the worker on one side and a shadowy figure accessing the same data on the other.
- A laptop with a "Confidential" sticky note, while a red alert icon flashes on the screen.
- A visual showing data flowing out of a laptop screen, with the worker noticing in the background.



- Use strong passwords

  At least 12 characters

  Mix letters, numbers, and symbols

  Never reuse passwords
- Tip: A password manager can help

### Stay Updated & Be Alert

- Keep your software updated Enable auto-updates for your OS and apps
  - Keep antivirus tools current
- Watch out for phishing

  Don't click on sketchy links or popups
  - Check sender email addresses When in doubt, delete

# Image refinement



# Converting photos to illustrations







### Recommendations

- Use it as an assistant
- Learn prompt techniques
- Explore custom GPTs
- Generate engagement ideas
- Experiment with images.



# Thank you.

Please fill out the session evaluation in the app

paul@paulclothier.com



Download session materials