Here Comes

managing media, text, audio and electronic versioning

Madi Weland Solomon





Content Architecture Exploiting and Managing Diverse Resources June 22, 2009, London



Madi Weland Solomon: diverse sources...

Professional Experience

Director of Content Standards, Pearson PLC

Independent Consultant:

Disney; Bose; MTV; BAFTA; British Museum, Coca Cola

Walt Disney Company, Corporate Nomenclature Taxonomist

Getty Research Institute Project Associate, Standards & Vocabularies

Eli Broad Art Foundation, Curatorial Assistant

Professional Associations

ISKO-UK OASIS

Chair of the AMIA Metadata Joint Subcommittee

LOC Moving Image Collections (MIC): Cataloging and Metadata Working Group & Speakers Bureau

Contributor to ISAN Best Practices for Audio Visual Works

Personal info

Residence: London, UK

Family

husband daughter dog

Interests

Viewing art
contemporary art

Playing Musical instruments
piano
guitar
banjo
drums
harp

Writing
short stories

2 case studies: reports from the trenches

Multimedia in Disney

- Cataloging media for interoperability
- Media management for physical & digital
- Intellectual Property management

Multimedia in Pearson Plc

- Media evolution
- Relating assets
- Electronic versioning
- Incorporating Rights

Selling semantics: adding value

(not the same as "information management")

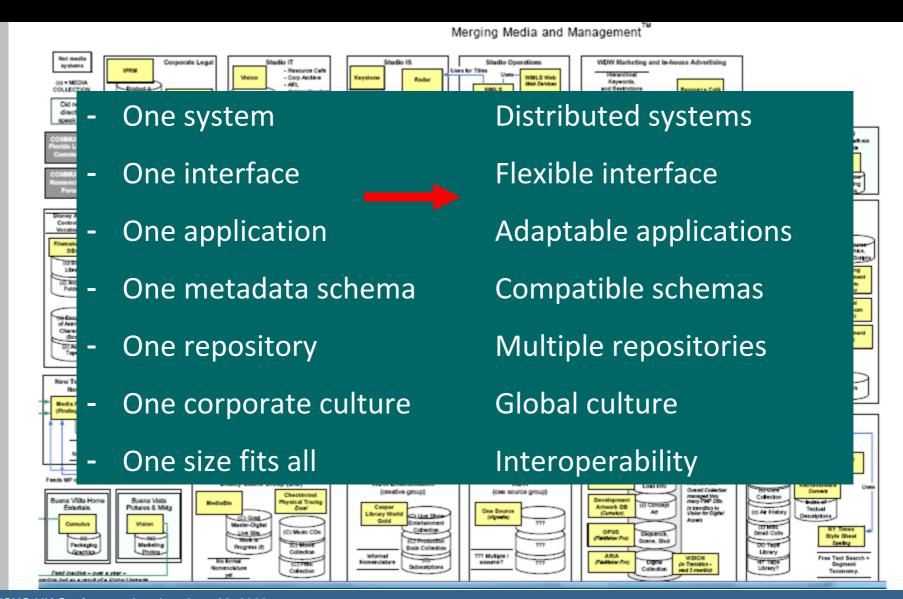
- Metadata as perspective
 - interpreting
 - translating

prosperity in life is transitory and dependent on luck

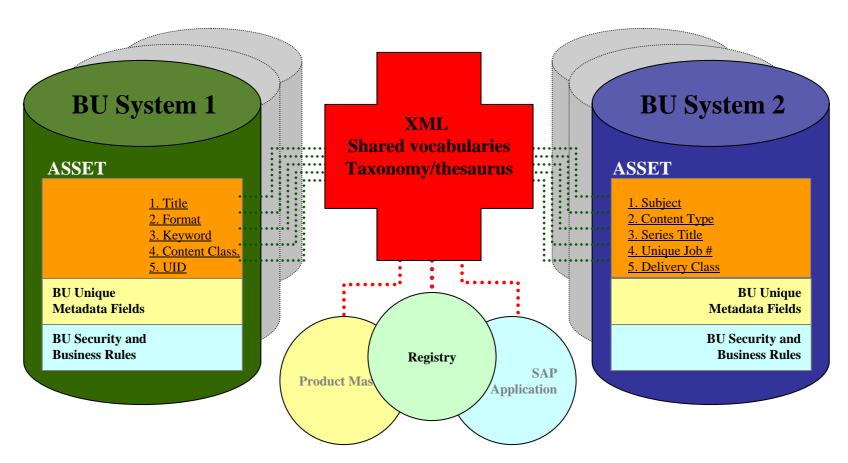
Media Asset Management

Find, track and exchange media assets between global business units and business partners.

Over 60 major media repositories across the businesses



Controlled Access Points: Names, Titles, Identifiers



XML and taxonomy conduit expresses the common data model in a standard format, and provides the mapping between systems.

A word about governance and compliance

40% creating, building, reviewing, assessing,

60% steering, cajoling, campaigning, listening, educating

80% diplomacy after 2 years

Grassroots organising

irar AD/

epo tudi

elev /alt

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lalt lalt IML

- Ratified a Core Metadata
- Standardized cataloging:
 Best Practices
- Used a common nomenclature: controlled vocabularies
- Constructed a taxonomy
- Used thesaurus functions to bridge dialects

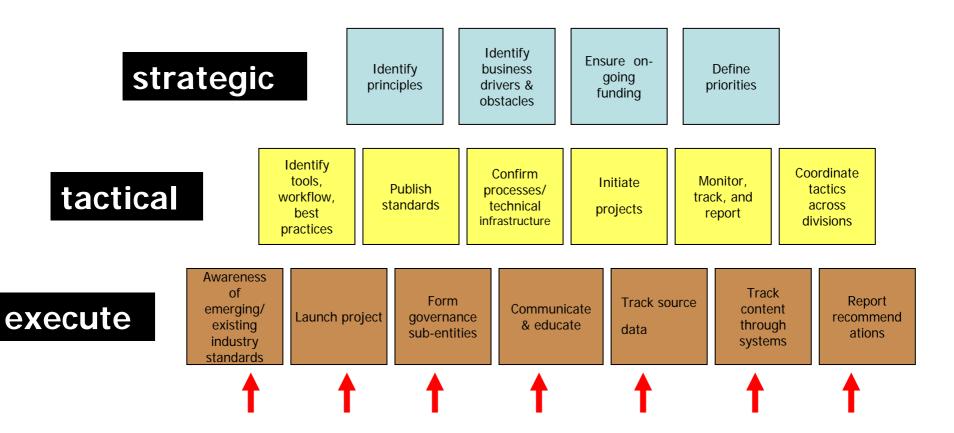
The **Media Technology**SPN
Olly

Board was formed one year
edication in the control of the cont

- Approved a 5-year roadmap for media interoperability
- Identified Priorty-1 projects
- Dedicated funds
- Promoted cooperation at business unit level

Disney Toon Studios
Disney Video Premiers
Disneyland Advertising

Bottom up, Top down



metadata standards, network standards, registry standards, encoding standards, etc...



Global Content Mngmt Council

Authorizes standards
Determines implementation priorities
Champions & promotes

Standards Committee

Govern standards
Have authority
Test Standard
Communicate to businesses

Work Teams

Source of all Standards
Have specific goals
SC member involvement

Create context, identify domain

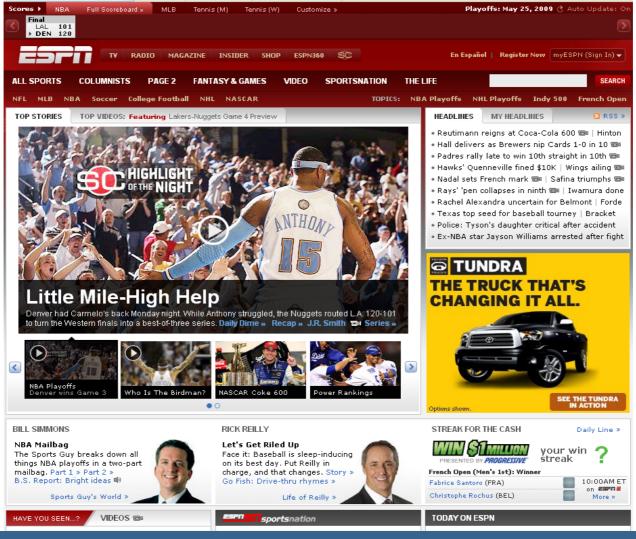
```
<Keywords>
        <Agents>
           <<agents by state or condition>>
                 royalty
                    kings
                 →knights
                    princes
                     princesses
                                        <Agents Facet>
                     queens
                                           <People>
                                            <peeple by state or condition>
                                                 <u>landholders</u>
                                               →knights
                                                   landowners
                                                   tenants
```

Disambiguate

Dalmatians:

```
Main Titles
 <Moving Image Titles>
    <animation titles>
      <<animated film and video titles>>
            One Hundred and One Dalmatians
Main Titles
 <Moving Image Titles>
    e-action titles>
     <<li>video, and featurette titles>>
           101 Dalmatians
102 Dalmatians
Main Titles
 <Moving Image Titles>
    <animation titles>
      <<animated film and video titles>>
            101 Dalmatians II: Patch's London
            Adventure
Main Titles
 <Moving Image Titles>
    <animation titles>
      <<animated television titles>>
            101 Dalmatians, Disney's
Main Titles
 <Book Titles>
    101 Dalmatians: Escape from De Vil Manor
Main Titles
 <Music Related Titles>
    Sing Along Songs, Disney's: 101 Dalmatians – Pongo & Perdita
Main Titles
  <Style Guides>
     101 Dalmatians Holiday Art
```

ESPN logging bay: speed



2006 Collective shifts in our perception of knowledge

2006: The new mission

- Expand the taxonomy to a media ontology
- Provide more flexibility
- Provide a schema that can serve as mapping utility
- Provide a model that can support multiple instantiations of a single property
- Provide a schema that can be applied to an integrated model.

Industry bodies

- Open Language Archive Community (OLAC), Cataloging Policy Committee
- SMPTE RP210, DMS-1
- ISAN Best Practices
- Resource Description and Access (RDA) Draft Review
- Public Broadcasting Core Metadata (PBCore)
- International Press and Telecommunications Council (IPTC)
- Dublin Core
- Visual Resources Association
- Functional Requirements for Bibliographic References (FRBR)

references

Research papers of **Jane Hunter**, Professorial Research Fellow & Leader of the eResearch Lab, Univ. of Queensland, AU

Enhancing Semantic
Interoperability for Multimedia
through a Core Ontology

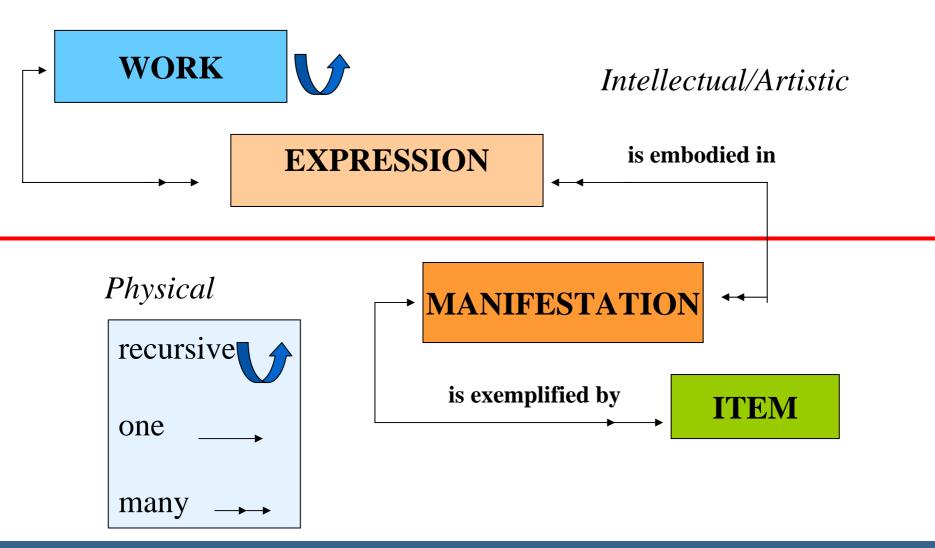
Annotating Relationships between Multiple Mixed-media digital objects by extending Annotea

An Event-Aware Model for Metadata Interoperability

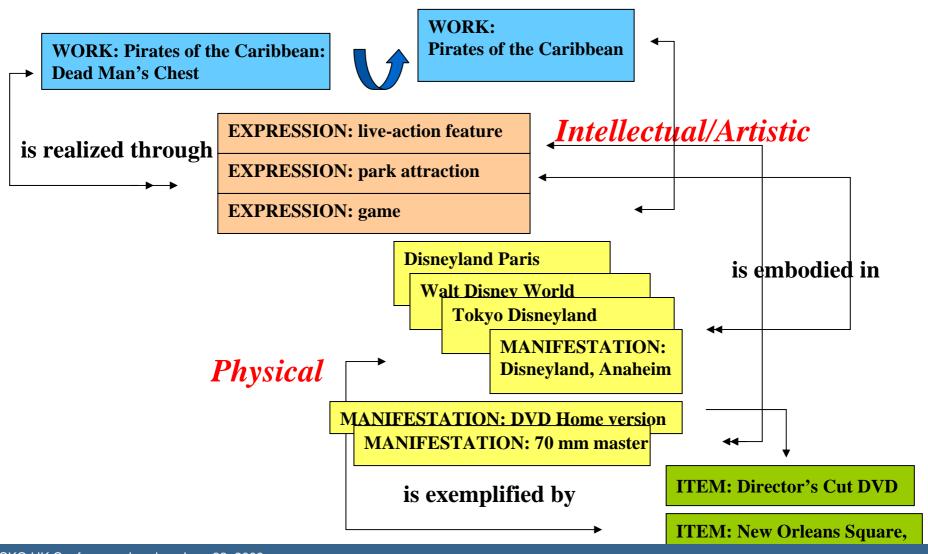
Adding Multimedia to the Semantic Web - Building an MPEG-7 Ontology

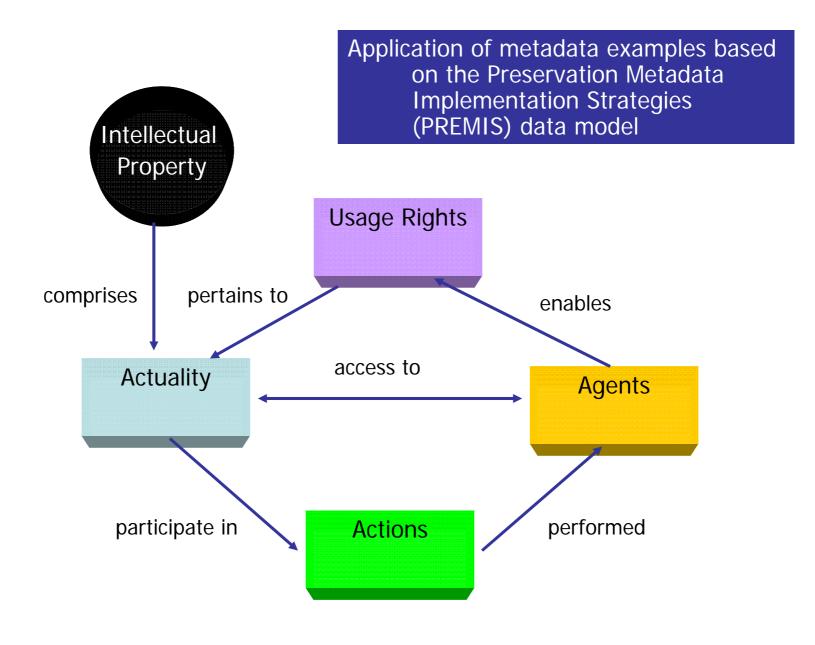
The ABC Ontology and Model

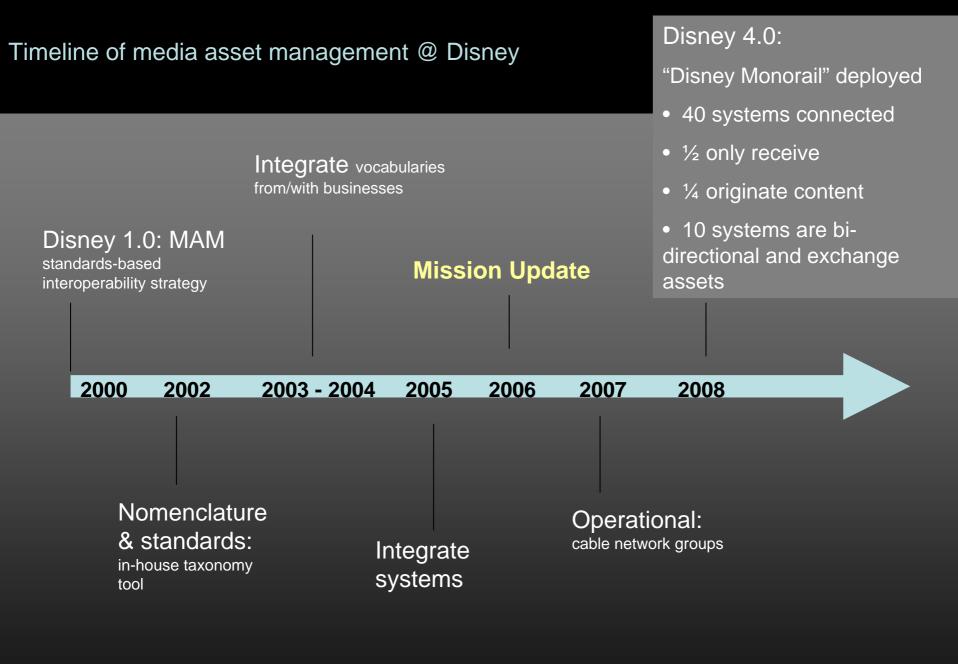
the FRBR Group 1 Entities



FRBR Group 1 Entities: Pirates of the Caribbean Studio Perspective







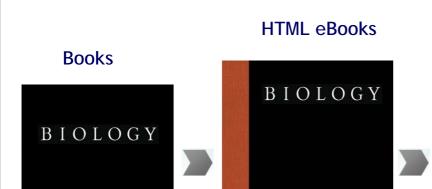
Media Evolution at

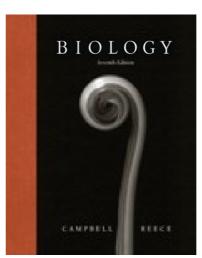






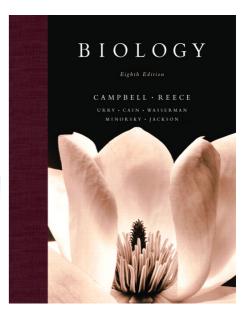




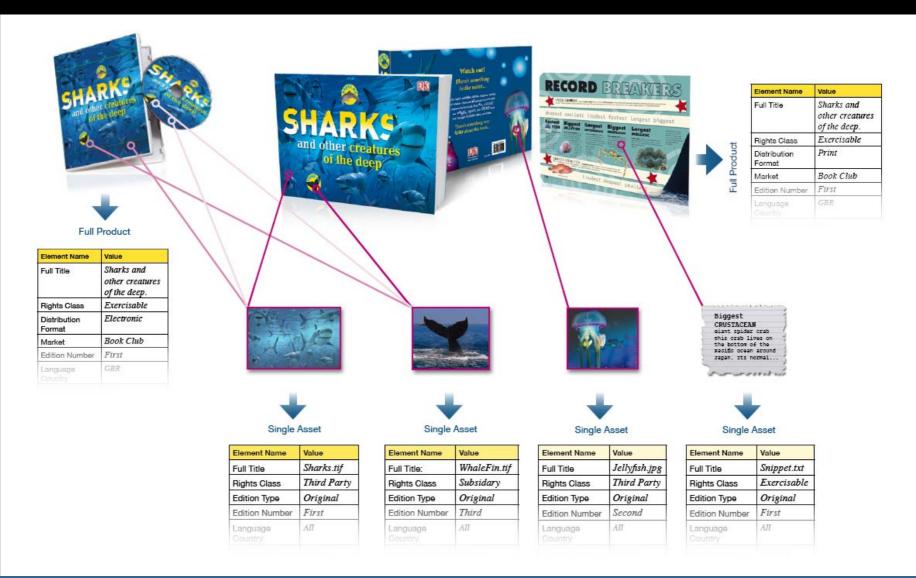


Flash eBooks

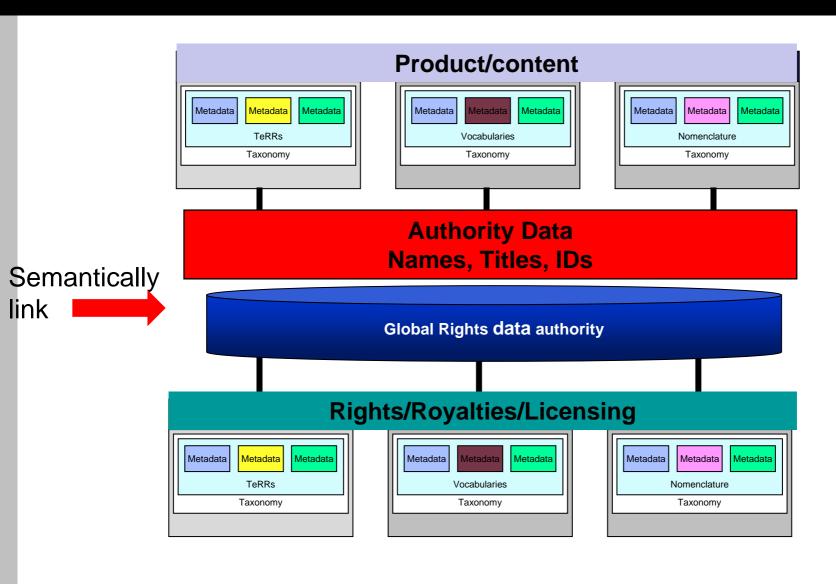
Dynamic eBooks



Mission: microcontent



Content Descriptive Metadata & Rights Metadata developed in tandem



Functional Requirements for Authority Data (FRAD), 2007



International Federation of Library Associations and Institutions

IFLANET

http://www.ifla.queenslibrary.org/

FRAD relationships

- Persons
- Families
- Corporate Bodies
- Works

- Persons and names
- Families and names
- Works and names
- Access Point relationships (within and between)

Types of Relationships:

- Between works
- Sequential relationships
- Derivative relationships
- Descriptive relationships
- Whole/Part relationships
- Genus/Species relationship
- Accompanying relationship (part to part)
- Shared characteristic relationships

Attribute relationship:

- Collaborative
- Sibling
- Parent/Child
- Membership



4 kinds of relationships:

- 1. Components of a whole (instances to entity)
- 2. Equivalents (entity to entity)
- 3. Accompanying relationships (part to part)
- 4. Conceptually related items (entities to entities)

How are relationships expressed?

Dublin Core related resource

- hasFormat
- hasPart
- HasVersion
- isFormatOf
- isPartof
- isReferencedBy
- isReplacedBy
- isRequiredBy

Visual Resources Core 4.0

·	
Relationship Type	Reciprocal Relationship Type
<general -="" default=""></general>	
relatedTo	relatedTo
<hierarchical -="" collection="" group="" parts="" series="" to=""></hierarchical>	
partOf	largerContextFor
formerlyPartOf	formerlyLargerContextFor
	
componentOf	componentls
partnerInSetWith	partnerInSetWith
<works are="" as="" creation="" in="" process="" related="" steps="" that="" the=""></works>	
preparatoryFor	basedOn
studyFor	studyls
cartoonFor	cartoonis
modelFor	modells
planFor	planis
counterProofFor	counterProofIs
printingPlateFor	printingPlateIs
reliefFor	impressionIs
prototypeFor	prototypels
<works be="" designed="" displayed="" to="" together=""></works>	
designedFor	contextIs
mateOf	mateOf
partnerInSetWith	partnerInSetWith
pendantOf	pendantOf
exhibitedAt	venueFor
<works after="" copied="" depicting="" or="" other="" works=""></works>	
copyAfter	copyls
depicts	depictedIn
derivedFrom	sourceFor
facsimileOf	facsimilels
replicaOf	replicals
versionOf	versionIs
<work image="" relationships="" to=""></work>	
imageOf	imagels
-	

Related Resource: keep it simple

- Related Resource Content Type
- Related Resource Title
- Related Resource Reference ID

Existing practices

- Related Resource
 - Identifier Type
 - Identifier Value

Components of a Whole

Title: Jamie Oliver's Ministry of Food

Content Class: whole product

Content Type: cookbook



Ingredients

- a handful of Parmesan, grated
- 2 x 250g tubs of mascarpone
- 100g taleggio cheese, grated
- zest and juice of 2 lemons
- · a handful of chopped

waiminis

- 180g bag of baby spinach, chopped
- sea salt and freshly ground black pepper
- 20g pack of fresh sage
- 2 knobs of butter
- 1 packet of fresh lasagne
- 12 sheets

RR Content Type: ingredients

RR Title: baked cannelloni

RR reference ID: 988300 JO 08en

RR Content Type: image RR Title: baked cannelloni

RR reference ID:

pasta_0093877.jpg

baked cannelloni

Serves 6

Try these simple cannelloni - they're great as a vegetarian alternative.

Preheat the oven to 190°C/375°F/gas 5. Mix half the Parmesan, the mascarpone, the taleggio, the lemon zest and juice, and the walnuts. Put ¼ of the mixture to one side, then combine the remaining cheese mixture with the spinach and season to taste. Fry the sage leaves in hot butter and crumble ½ into the cheese and spinach mixture, saving the rest for the top. Put a good spoonful of the cheese and spinach mixture along one of the longer edges of each lasagne sheet and roll up. Put them in a flat oven dish, dot with the leftover cheese mixture, drizzle over ¼ of a glass of water and sprinkle with the remaining Parmesan and crispy sage leaves. Cover with foil and bake in the preheated oven for 20 minutes.

More Pasta and pizz

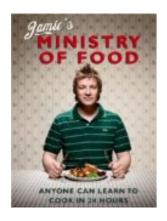
RR Content Type: cooking

instructions

RR Title: baked cannelloni

RR reference ID: 934720_bcnn

Equivalents





baked cannellon

Serves 6

Try these simple cannelloni – they're great as a vegetarian alternative.

Preheat the oven to 1507-02759/Egas 5. Mix half the Parmesan, the maccarpone, the taleggio, the learnor zest and juice, and the valuable. Put ¼ 50 the mixture to one side, then combine the remaining cheese mixture with the spinsch and season to taste. Fiy the sage learner in the butter and crumble ¼ into the cheese and spinach mixture, axing the rest for the top. Put a good sponful of the cheese and spinach mixture along one of the longer edges of each leasing other than 100 up. Put them in a fat oven dish, dot with the shower cheese mixture, distrile over ¼ of a glass of water and spinsile with the remaining Parmesan and crispy sage leaves. Cover with foil and bake in the preheated own for 20 minutes.



equivalents

Assets that could potentially stand on their own



More Pasta and pizza





RR Content Type: recipe

RR Title: Beautiful Courgette Carbonara

RR reference ID: MOF_93719

RR Content Type: recipe

RR Title: Chicken and Mushroom Pasta

Bake

RR reference ID: MOF 337488

RR Content Type: recipe

RR Title: Farfalle with Carbonara and

Spring Peas

RR reference ID: MOF_38267591



Conceptual relationship

RR Content Type: recipe

RR Title: eggplant cannelloni

RR reference ID:

hazan_ooeuui29_cnnloni



Secrets of Fat-free Cooking
Sandra Woodruff

Content Class: composite Content Type: recipe



Ingredients

- a handful of Parmesan,
- 2 x 250g tubs of
- mascarpone • 100g taleggio cheese,
- grated • zest and juice of 2
- a handful of chopped
- walnuts
 180g bag of baby
- spinach, chopped • sea salt and freshly
- ground black pepper
- 20g pack of fresh sage
- 2 knobs of butter

More Pasta and pizza

- 1 packet of fresh lasagne
- 12 sheets

baked cannelloni

Serves (

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Italian cuisine

Accompanying relationship

RR Content Type: supplement

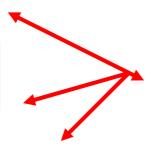
RR Title: Teacher's Guide to Success

RR reference ID: 3320098098



Accompanying material

RR Content Type: class instruction 11 RR Title: Teacher's Guide to Success RR reference ID: 22837408j_11



Title: Teacher's Guide to Success,

Content Class: product

Content Type: instructional book



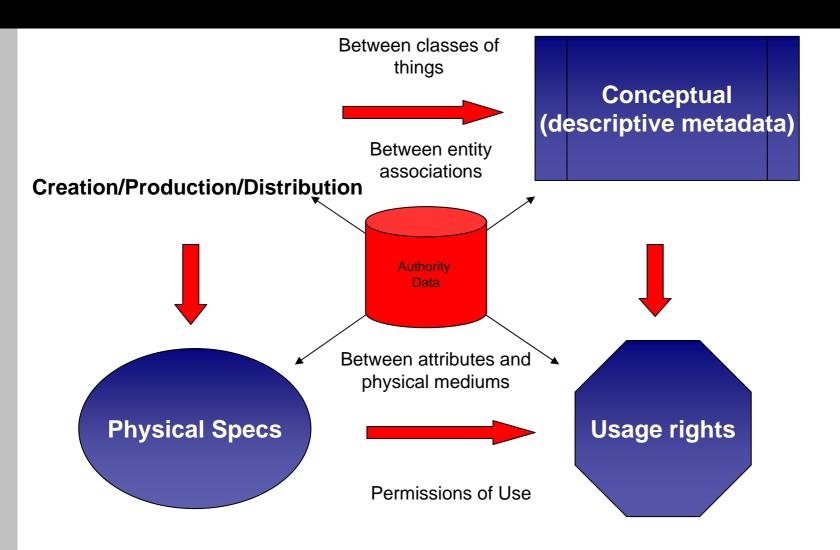
RR Content Type: interview

RR Title: Ellen Does it Old School RR reference ID: CHN_t4898739

Equivalents



Relating entities



Customisable Content



