GLAM partnerships with Wikidata

Wikimedia Conference 2016, Berlin

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WIKIMEDIA
DEUTSCHLAND

WIKIDATA

Wikidata

Wikidata is a free linked database that can be read and edited by both humans and machines.

Wikidata acts as central storage for the structured data of its Wikimedia sister projects including Wikipedia.

Wikidata can be used by anyone for everything because all data is in the Public Domain (CC0).

Wikidata

Giving more people more access to more knowledge

What is Wikidata actually?

- repository of the world's knowledge

- database anyone can read and edit

- multi-lingual

- designed to deal with the reality Wikipedia has to deal with

- free and open source software

17,300,000+ items

Items

- Items are real things or concepts. eg. Berlin, Barack Obama, Helium and are identified using a unique ID e.g. Q76 or Q13813879

- Items have labels, descriptions, aliases, sitelinks and claims/statements

A single piece of knowledge in the world

Properties

- Properties are used to label data e.g. "Born in" or "Date of Death" or "Location"

**Some feature that a piece of knowledge can have**

Statements

- Statements hold information e.g.
  - P47 (shares border with) => Q64 (Berlin)
  - P1128 (employees) => 1,000+-100

- Statements also have
  - Qualifiers, to expand on the information
  - References, telling you where the information is from

"This piece of knowledge has this feature (according to this source)"

Item:
Berlin (Q64)

Property:
Population (P1082)
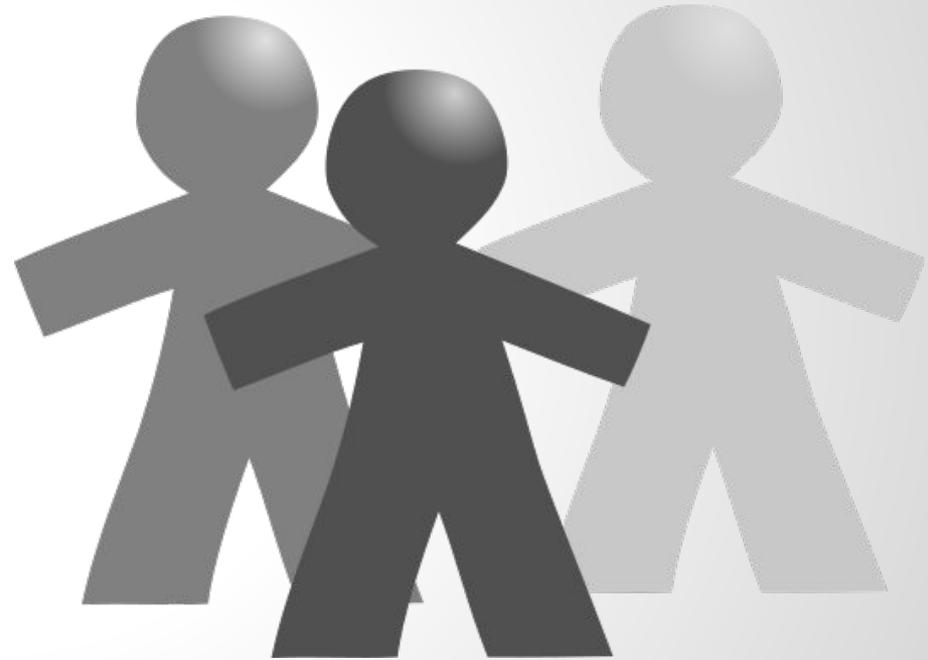
Statement: **Q64 has P1082: 3.5 Mio**

Example Item

wikidata.org/wiki/Q267877

Stroopwafel

Q267877

Stroopwafel (Q267877)

waffle made with syrup   *edit*

syrup waffle | treacle waffle | caramel waffle

▸ In more languages

Language	Label	Description	Also known as
English	Stroopwafel	waffle made with syrup	syrup waffle treacle waffle caramel waffle
German	Stroopwafel	niederländische Spezialität	
Korean	스트룹와플	No description defined	

More languages

Statements

image		Stroopwafels 01.jpg		*edit*
		▾ 0 references		
				+ add reference
				+ add

Commons category		Stroopwafels		*edit*
		▾ 0 references		
				+ add reference
				+ add

shape		disk		*edit*
		▾ 0 references		
				+ add reference
				+ add

subclass of		waffle		*edit*
		▾ 0 references		
				+ add reference
				+ add

has part		syrup		*edit*
		▾ 0 references		
				+ add reference
		dough		*edit*

Wikipedia (30 entries)   *edit*

af	Stroopwafel
ar	ستروبوافيل
br	Stroopwafel
ca	Stroopwafel
da	Stroopvaffel
de	Stroopwafel
en	Stroopwafel
eo	Siropvaflo
es	Stroopwafel
eu	Stroopwafel
fi	Stroopwafel
fr	Stroopwafel
he	שטרופואפל
hu	Stroopwafel
it	Stroopwafel
ja	ストロープワッフル
ko	스트룹와플
la	Stroopwafela
nl	Stroopwafel
no	Stroopwafel
pl	Stroopwafel
pt	Stroopwafel
ru	Стропвафли
simple	Stroopwafel
sr	Стропвафел
sv	Stroopwafel
th	สโตรปว่าเฟิล
tr	Stroopwafel
uk	Стропвафлі
zh	荷式鬆餅

Wikibooks (1 entry)   *edit*

en	Cookbook:Stroopwafels

Wikinews (0 entries)   *edit*

Wikiquote (0 entries)   *edit*

Wikisource (0 entries)   *edit*

Stroopwafel (Q267877)

honungskaka | syrup waffle | treacle waffle | caramel waffle

waffle made with syrup

Other properties

shape	disk plane figure, bounded by circle
country	Netherlands largest constituent country of the Kingdom of the Netherlands, mainly located in Europe
subclass of	waffle type of food typically eaten during breakfast.
country of origin	Netherlands largest constituent country of the Kingdom of the Netherlands, mainly located in Europe
has part	syrup thick, viscous liquid consisting primarily of a solution of sugar in water
	dough paste used in cooking

Classification

Name	Description
Entity	something that exists
Object	mental construct defined by the perception of something as a unitary physical or abstract entity
Physical object	collection of masses, taken to be one
Good	thing that satisfies human wants and provides utility
Product	anything that can be offered to a market that might satisfy a want or need
Food	any substance consumed to provide nutritional support for the body
Staple food	food that is eaten routinely, and considered a dominant portion of a standard diet
Bread	staple food prepared from a dough
Waffle	type of food typically eaten during breakfast.
Stroopwafel	waffle made with syrup

pronunciation audio

0:01

External sources

Freebase	/m/05hbln

Wikimedia projects

Current language Wikipedias
en   Stroopwafel
Big Wikipedias
da   Stroopvaffel
de   Stroopwafel
es   Stroopwafel
fi   Stroopwafel
fr   Stroopwafel
hu   Stroopwafel
it   Stroopwafel

Concept cloud

Related media

Commons category : Stroopwafels
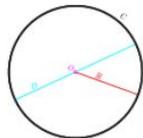
Largest cities with a female mayor

Why add data to Wikidata

Help more people to see your information

Improve open knowledge

Increase traffic to your website

Make your data more useful for yourself and others

Organisations who have worked with Wikidata

- Flemish Art Collections
- TED Organization
- Art UK (formerly known as BBC: Your Paintings)
- Bibliothèque nationale de France: IDs, references and biographical data
- Rijksbureau voor Kunsthistorische Documentatie: Artist biographies
- UNESCO

How to add data to Wikidata

1. Contact the Wikidata community describing what data you have and would like to include in Wikidata.
2. Decide with the Wikidata community what data is suitable to import.
3. Work with the Wikidata community to import the data

Contact the community

The Project Chat is the place to go

https://www.wikidata.org/wiki/Wikidata:Project_chat

"They come as institutions, but stay as community members"

Decide what data is suitable to import

Wikidata is
not a dump yard

We want quality data

Data donations are a process – plan for sustainability

Andrea Booher (This image is from the FEMA Photo Library.) [Public domain],
via Wikimedia Commons

Work with the community to import the data

- Manual data entry
- Online tools
  - Mix'n'match
  - Primary sources tool
- Wikidata API
- Bots
  - Bot requests
  - Creating your own bot
  - Request Bot permissions

Let's do this!

Giving more people more access to more

knowledge...

… with great data donations from great

institutions

Thank you! Any questions?
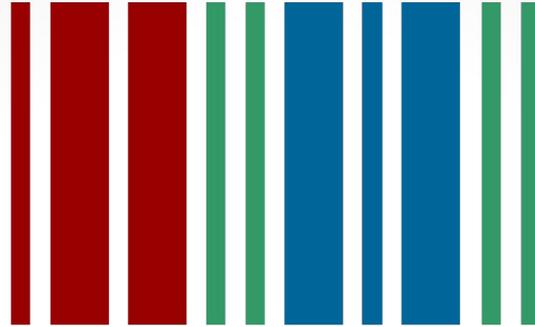
WIKIDATA

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