RUBRIC Assess the Quality of Chocolate Chip Cookies

Instructions

1. Sample the cookies.

2. Write down 3-4 criteria you can use to assess cookies – in the LEFT column (e.g., taste, appearance, texture,...)

3. For 2 of these criteria, fill in the Poor and Excellent columns.

4. Taste the cookies.

5. Edit the poor/excellent columns as needed. Add precision in your descriptions of poor/excellent cookies. Make sure you are describing things you can observe.

6. (If you have time, start filling in the middle columns. Taste the cookies as needed.)

QUESTION: Did everyone agree on what a delicious chocolate cookie is? If not, were you able to guess what your colleagues considered poor and delicious?

TIP: Use grading rubrics to focus student attention on deep learning. Otherwise they will spend their energy guessing “what kind of cookies the prof thinks is most delicious” instead of learning to make great cookies. What a waste!

Source:
Using Rubrics to Measure and Enhance Student Performance
Sharon Karkehabadi, M.Ed. Student Learning Outcomes Specialist
Spring 2013 Faculty Workshop Series Office of Institutional Research, Planning, and Assessment Northern Virginia Community College
RUBRIC for Assessing the Quality of Chocolate Chip Cookies

<table>
<thead>
<tr>
<th>Criteria</th>
<th>Poor (1 point)</th>
<th>Needs Improvement (2 points)</th>
<th>Good (3 points)</th>
<th>Excellent (4 points)</th>
<th>Score</th>
</tr>
</thead>
<tbody>
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Total Score