

Rubrics

“Make and Take” Workshop

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Brain Break

The “Low Down”

	Analytic	Holistic
What is being assessed?	Component parts	The whole
Should expected behaviors be measureable?	Yes	Yes
How should behaviors be presented?	Qualitatively	Qualitatively
What should determine the behaviors?	Assignment expectations, Standards/other frameworks	Assignment expectations, Standards/other frameworks
How difficult is creation?	Somewhat difficult	Not difficult
How defensible are the ratings?	Quite defensible	Somewhat defensible
What kind of feedback is provided?	Detailed	General

Breakfast in Bed: Analytic Rubric

	Beginning 1	Developing 2	Accomplished 3	Exemplary 4	Score
Food	Most food is colder or warmer than it should be, is under- or over-seasoned, or is under- or overcooked.	Some food is colder or warmer than it should be, is under- or over-seasoned, or is under- or overcooked.	All food is at the correct temperature, adequately seasoned, and cooked to the e	All food is perfectly cooked and seasoned to the eater's preference.	
Presentation	More than one item (tray, napkin, or silverware) are dirty or missing.	Tray, napkin or silverware may be dirty or missing.	Fi cl n si d n		
Comfort	Wake-up is abrupt, little to no help with seating, and the recipient is rushed and crowded during the meal.	Wake-up is somewhat abrupt, recipient may struggle with seat adjustment, or there may be some rushing or crowding during eating.	R g si g ti e		

Breakfast in Bed: Holistic Rubric

Score	Description
4	All food is perfectly cooked, presentation surpasses expectations, and recipient is kept exceptionally comfortable throughout the meal.
3	Food is cooked correctly, the meal is presented in a clean and well-organized manner, and the recipient is kept comfortable throughout the meal.
2	Some food is cooked poorly, some aspects of presentation are sloppy or unclean, or the recipient is uncomfortable at times.
1	Most of the food is cooked poorly, the presentation is sloppy or unclean, and the recipient is uncomfortable most of the time.

The Great Chocolate Chip Cookie Dilemma

Your mission, should you choose to accept it:

Choose a partner.

Choose a cookie.

Create analytic and/or holistic indicators to assess cookie quality

- Components: Taste, texture, color, number of chips, richness
- Rating scale: Your choice

**Now, you chose this session for a reason.
Fess up.**

Additional Resources

University of Colorado – Denver (Tutorial)

http://www.ucdenver.edu/faculty_staff/faculty/center-for-faculty-development/Documents/Tutorials/Rubrics/index.htm

RubiStar

<http://rubistar.4teachers.org/index.php>