



Sample: Grading Rubric

Chocolate Chip Cookie Rubric

Assignment: Bake one dozen chocolate chip cookies using an original recipe.

	Excellent (A)	Good (B)	Acceptable (C)	Unacceptable (D)	No work to evaluate (F)
Number of Chips	chocolate chip in every bite	chips in about 75% of bites	chocolate in 50% of bites	chocolate in less than 50% of bites	
Texture	chewy	chewy in middle, crisp on edges	texture either crispy/crunchy or 50% uncooked	texture resembles a dog biscuit	
Color	golden brown	either light from undercooking or light from being 25% raw	either dark brown from overcooking or light from undercooking	burned	
Taste	home-baked taste	quality store-bought taste	tasteless	store-bought flavor, preservative aftertaste; stale, hard, chalky	
Richness	rich, creamy, high-fat flavor	medium fat contents	low-fat contents	nonfat contents	

Comments to the student:

Recipe & cookies received on:

Grade:

Credit: Rubric created by Rachel Levin, Faculty Development, for a workshop on "What & How to Grade."

Resources

- The Meaning of Grades: <https://wiki.academyart.edu/display/OTLIB/The+Meaning+of+Grades>
- What & How to Grade (workshop video): <https://live4.academyart.edu/p29j3o0h0qa/>