

**Rubric Created by Carolyn Manning- Associate Professor Health Nutrition and Exercise Science**

Name: \_\_\_\_\_

<b>Criteria</b>	<b>Well Done (3)</b>	<b>Satisfactory (2)</b>	<b>Needs Improvement (1)</b>	<b>Incomplete (0)</b>
Recipes	Present: Photo copy (B&W) of original recipe & typed copy with no modifications & in descriptive recipe style. - Descriptive style is correctly applied to original recipe. - Suggested/recommended modifications clearly presented in a revised version using the descriptive style.	Present: Photo copy (B&W) of original recipe & typed copy with no modifications & in descriptive recipe style. - Descriptive style is correctly applied to original recipe. - Attempt made to present suggested/recommended modifications.	Missing photo copy (B&W) of original and/or typed copy. - Typed copy contains 1 or more recipe modifications or missing ingredients. - Descriptive style applied with 1 or more errors.	Missing photo copy (B&W) of original and/or typed copy. - Descriptive style not used.
	<b>Complete (1)</b>			<b>Incomplete (0)</b>
Evaluation Form	Present: copy of evaluation form.			Missing
Point totals:				
Criteria	Well Done (5)	Satisfactory (3-4)	Needs Improvement (1-2)	Incomplete (0)
Presentation of Data	Quantitative & qualitative data tabulations reviewed by TA in meeting with all lab station members. - Data show correct computation of averages & frequencies & other appropriate statistics. - All data table headings show: 1. numbers (for each table & number of responses) 2. "stand alone" descriptive titles 3. correct labels for all columns.	Quantitative & qualitative data tabulations reviewed by TA in meeting with missing lab station members. - Data show correct computation of averages & frequencies. - Data table headings have some missing or incorrect or unclear information.	Quantitative & qualitative data tabulations reviewed by TA in meeting with missing lab station members. - Data show mostly correct computation of averages & frequencies. - Data table headings have frequent missing or incorrect or unclear information.	Quantitative & qualitative data tabulations not reviewed by TA. - Data do not show computation of averages and/or frequencies. - Data table headings have frequent missing or incorrect or unclear information.

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	Well Done (6)	Satisfactory (4-5)	Needs Improvement (2-3)	Incomplete (0-1)
Analysis of Data	<p>Using all possible data from the tables &amp; textbook, all of the following are presented:</p> <ol style="list-style-type: none"> <li>1. recipe product qualities that are good and need improvement</li> <li>2. conclusions &amp; explanations of product quality ratings in terms of milk, egg or cheese ingredients and/or procedures</li> <li>3. conclusions &amp; explanations of product quality ratings in terms of other ingredients</li> <li>4. recommendations for ingredients and/or procedures and for the Campus Survival Cookbook</li> </ol>	<p>Using some data from the tables &amp; textbook, the following are partially presented:</p> <ol style="list-style-type: none"> <li>1. recipe product qualities that are good and/or need improvement</li> <li>2. conclusions &amp; explanations of product quality ratings in terms of milk, egg or cheese ingredients and/or procedures</li> <li>3. conclusions &amp; explanations of product quality ratings in terms of other ingredients</li> <li>4. recommendations for ingredients and/or procedures and for the Campus Survival Cookbook</li> </ol>	<p>Data from the tables &amp; textbook are not used consistently when presenting:</p> <ol style="list-style-type: none"> <li>1. recipe product qualities that are good and/or need improvement</li> <li>2. conclusions &amp; explanations of product quality ratings in terms of milk, egg or cheese ingredients and/or procedures</li> <li>3. conclusions &amp; explanations of product quality ratings in terms of other ingredients</li> </ol> <p>- Recommendations about the ingredients and/or procedures and/or the Campus Survival Cookbook are presented without supporting data.</p>	<p>Data from the tables &amp;/or textbook not used when presenting:</p> <ol style="list-style-type: none"> <li>1. recipe product qualities that are good and/or need improvement</li> <li>2. conclusions &amp; explanations of product quality ratings in terms of milk, egg or cheese ingredients and/or procedures</li> <li>3. conclusions &amp; explanations of product quality ratings in terms of other ingredients</li> </ol> <p>- Recommendations about the ingredients and/or procedures and the Campus Survival Cookbook are not presented or presented without supporting data.</p>
Point totals:				
Total points earned:				
Wow! point:				