



## Why Are Rubrics so Important?

Rubrics help students, parents and teacher identify what quality work is. Students can judge their own work and accept more responsibility of the final product. Rubrics help the teacher to easily explain to the student why they got the grade that they received. Parents who work with their children also have a clear understanding of what is expected for a special project. Ask for a rubric to be sent home with project directions or other assignments such as writing.

## How Do Rubrics Benefit Students?

- When students are given the rubrics prior to the task, the students' success is not left purely to chance. Since expectations and requirements are clearly identified on rubrics, students can understand where they need to work on to improve their results.
- A well-designed rubric allows teachers to compare a student's performance or product to what it should be rather than to another student's performance or product.
- Teachers and students using rubrics can create a positive atmosphere for evaluation together. Both parties are encouraged to go beyond rightness and wrongness to include identifying the strengths and/or weaknesses in project or performance that were well done.
- Rubrics make it possible for students to assess their own work, and make it possible for peers to assess one another's work. During the task, students use the rubric as a checklist to assess their product and track their progress. Rubrics are excellent tools to promote peer assessment, where students learn how to give and receive constructive feedback

## How Do Rubrics Benefit Parents?

- Parents can feel more confident and comfortable helping students with homework because they know exactly what is expected of their child.
- Knowing what is being graded in a project or piece of work creates opportunity for discussion on "what counts" between teachers, students, and parents.
- Rubrics provide good discussion points about what it takes to meet or exceed a standard, and what further learning needs to take place.

## Why use rubrics?

Many experts believe that rubrics improve students' end products and help increase learning. When teachers evaluate (or grade) assignments and projects, they know what makes a good final product and why. When students receive rubrics beforehand, they understand what is expected and how they will be evaluated, and they can prepare accordingly. Parents can understand what is expected and why certain grades are given.

# Rubrics

## What is a rubric?

- A rubric is a “guide” that states what is expected in an assignment or project, and helps to evaluate (or grade) a student's performance.
- A rubric is an assessment tool used to measure students' work.
- A rubric is a working guide for students and teachers, usually handed out before the assignment begins in order to get students to think about what is expected of their work.
- A rubric helps parents understand why a certain grade is given to their child's work.

An Example:

## Chocolate Chip Cookie Rubric

The cookie elements being measured are:

- Number of chocolate chips
- Texture
- Color
- Taste
- Richness (flavor)

### 4 - Delicious:

Chocolate chip in every bite  
Chewy  
Golden brown  
Home-baked taste  
Rich, creamy, high-fat flavor

### 3 - Good:

Chocolate chips in about 75 percent of the bites taken  
Chewy in the middle, but crispy on the edges  
Either brown from overcooking, or light from being 25 percent raw  
Quality store-bought taste Medium fat content

### 2 - Needs Improvement:

Chocolate chips in 50 percent of the bites taken  
Texture is either crispy/crunchy from overcooking or doesn't hold together because it is at least 50 percent uncooked  
Either dark brown from overcooking or light from undercooking  
Tasteless  
Low-fat content

### 1 - Poor:

Too few or too many chocolate chips  
Texture resembles a dog biscuit  
Burned  
Store-bought flavor with a preservative aftertaste – stale, hard, chalky  
Non-fat contents

A Rubric Table:

	Delicious	Good	Needs Improvement	Poor
Number of Chips	Chocolate chip in every bite	Chips in about 75% of bites	Chocolate in 50% of bites	Too few or too many chips
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 overcooking 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

