

# Writing Assessment and Evaluation Rubrics

Name ..... Class ..... Date .....

## Above-average Writing Model

### Writing Process in Action: Expository Writing (Unit 5, pages 206–209)

**Assignment:** For a magazine called *How To*, write a one-page, step-by-step explanation of a process.

#### A Delicious Home-Made Treat

If you like ice cream, you know that lots of words can be used to describe it. Cold, creamy, and sweet are a few examples. What you might not know is some home-made ice cream tastes better than the store-bought kind. The following steps explain how to make your own fresh ice cream, so that you can judge the taste for yourself.

*Includes a clear introduction that identifies the process to be described*

To start, you'll need the following ingredients: 6 eggs, 1 cup of sugar, 2 cups of milk, 2 teaspoons of vanilla, 1/2 teaspoon of salt, and 2 cups of heavy cream.

*Provides necessary details*

Next gather your mixing tools. You'll need an egg beater or electric mixer, three medium to large bowls, a spoon or spatula, and two refrigerator trays. (Two shallow pans should work if you don't have trays.) Place the largest bowl and the trays in the freezer, so they will be chilled later. Then grab one of the remaining bowls. You're ready to begin mixing!

The first mixing step is to beat the eggs with the beater or mixer until they look foamy. Then add the sugar, milk, vanilla, and salt to the eggs. Blend well, and set this bowl aside.

*Uses transition to make the order of steps clear*

Next use the mixer to whip the heavy cream into the chilled bowl. Fold in the egg mixture you set aside. ("Fold" means to carefully spoon sections of the mixture over itself until it's blended.) Now pour the mixture into the cold trays.

*Defines unfamiliar terms*

You've reached the hardest part: waiting. Let the mixture freeze until you can break it into chunks. This may take an hour. Use this time to wash the large mixing bowl and put it in the freezer to chill again. When the ice cream is finally frozen, scoop the chunks into the chilled bowl. Beat the chunks until the ice cream is creamy and smooth but not melted. Then pour the mixture into the trays again and freeze it until firm.

There's only one step left before the ice cream is ready for your taste test. When the ice cream is firm, move it to the refrigerator for 30 minutes or less. This last waiting period is a good time to clean up any mess you've made. Then, when your home-made ice cream is ready, all you have to do is scoop some into a bowl and enjoy the delicious taste!

*Maintains focus and clarity to the end*

**Summary:** *This well-written explanation of a process lists the steps in order and provides specific details. A reader could use this explanation to successfully perform the activity.*

*This piece would probably receive a 4 if evaluated by the holistic scoring method. It might receive a 100 if evaluated by the analytic scoring method—35 points for Focus/Organization, 35 points for Elaboration/Support/Style, and 30 points for Grammar, Usage, and Mechanics.*