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N	ame:	
ΤM	anne.	

\_ Date: \_\_\_\_\_ Period: \_\_\_\_\_

## Food for Today Unit 9 The Art of Baking Life Skill Project: Create a Baked Good

## **Evaluation Rubric**

Directions Use the Self-Evaluation Guidelines below to assess the content of your Thematic Project. Rate your performance and give yourself a score for each Criterion. Then give your answers and this completed Evaluation Rubric to your teacher to evaluate.

## Self-Evaluation Guidelines

Exemplary	Satisfactory	Poor					
(10-8 points)	(7–4 points)	(3–0 points)					
• Includes all of the required content	• Includes some of the required	• Includes few or none of the					
elements	content elements	required content elements					
Very well organized	Well organized	Disorganized					
All details provided	<ul> <li>Many general details provided</li> </ul>	<ul> <li>Few or no details provided</li> </ul>					
No grammatical errors	<ul> <li>Few grammatical errors</li> </ul>	<ul> <li>Many grammatical errors</li> </ul>					
• Creatively designed and executed	<ul> <li>Neatly keyed or handwritten</li> </ul>	<ul> <li>Typos or illegible handwriting</li> </ul>					

Criteria	Exemplary (10–8 points)	Satisfactory (7–4 points)	Poor (3–0 points)	Student Score	Teacher Score		
Content							
Choose a recipe that is challenging to you.							
Develop interview questions to ask the person you will interview.							
Take notes during the interview.							
Document the preparation of the recipe with photos.							
Create a slide show presentation using the photos you took when you prepared the recipe.							
Give your presentation to the class.							
Mechanics							
Evaluate the organization of writing.							
Evaluate the level of detail of your observation sheet.							
Check for accuracy of spelling and grammar.							
Evaluate your speaking and listening skills.							
			Total				