

Unit 2 Rubric & Grading Instructions

Name: _____ Date: _____ (circle one) Pre-test Post-test

	correct	incorrect	total possible
1. Copy two items from the menu and write the price: Count 2 points if the student writes 2 items from the menu. Count 2 more points if the student writes the correct price for each item they selected. Count 1 more point if they identify that it is a breakfast menu.			5
2. Use the menu to answer the questions: Count each question as one point. Count as incorrect if the answer is wrong or a question is left blank.			5
3. Match the picture with the words: Count each picture as one point. Count as incorrect if a picture has more than one line or no line to it.			3
4. Circle the correct restaurant type: Count each rectangle as one point. Count as incorrect if no answer is circled or more than one answer is circled.			3
5. Circle the ones that are appropriate restaurant behaviors: Count each correct answer as one point. Do not subtract points for incorrectly circled behaviors.			5

total correct	total incorrect
total possible	percentage *
21	

* total correct divided by total possible times 100

Analyzing the Errors:

The pre-test is used as a baseline to see where the student is starting out before any instruction is given. Errors on the pre-test will be addressed through the unit activities. Errors on the post-test indicate that additional instruction or practice is needed. Every student learns at a different rate! Here is where this student needs more work:

Error Numbers	Needs Practice on....	Suggested Activities
many errors on 1 & 2	still needs work on reading a menu, selecting items on a menu, and identifying prices from a menu	Gather menus from local restaurants and put each in a page protector. Have the student use a dry erase marker to practice identifying menu items and their prices.
many errors on 3 & 4	still needs work on identifying the type of restaurant by it's appearance and the procedures for each restaurant	Show the student pictures of the 3 restaurant types. Have them point to the correct type on the anchor chart or write the name on a dry-erase board. Write the procedures for each restaurant type on separate index cards for the student to match to the restaurant and put in sequential order.
many errors on 5	still needs work on identifying appropriate restaurant behaviors	Write a behavior on the board. Have the student give a thumbs up/down if the behavior is appropriate for a restaurant.