

Unit 5 Rubric & Grading Instructions

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

	correct	incorrect	total possible
1. Answer the questions about the recipe: Count each question as one point. Count as incorrect if a question is left blank.			4
2. List the kitchen safety rules: Count each rule as one point. Rules can be written in any order. Count as incorrect if a rule is missing.			4
3. Write the function of each appliance: Count each appliance as one point. Count as incorrect if an answer is left blank or written incorrectly.			3
4. Circle True or False for each statement: Count each question as one point. Count as incorrect if both true/false are circled or neither are circled.			10
	total correct	total incorrect	
	21	percentage *	

* 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	still needs work on recipe comprehension	Print real recipes from the internet to practice identifying ingredients, sequence steps, and answer comprehension questions.
many errors on 2	still needs work on understanding and identifying kitchen safety rules	Show the students pictures of people practicing kitchen safety rules to have the students write sentences about the pictures or answer questions about what they are doing and why.
many errors on 3	still needs work on identifying the function of appliances	Show the students an appliance and say a function. Have the students given a thumbs up/down if the function you say matches the appliance you show. Practice identifying foods that can be cooked.
many errors on 4	still needs work on understanding fundamental unit concepts	Review the errors to determine which type of content they center on (recipes, appliance function, safety) and review those concepts.