

Tips for Creating a Successful Rubric

Rubric Workshop
Teaching Excellence Center
Indiana University of Pennsylvania
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[See "*Sample Restaurant Rubric*" in packet]

Performance dimensions (e.g. Food, Service, etc.)

- 3 to 5 key features
- One dimension per key attribute being assessed

Performance criteria (e.g. Food - Flavor, Appearance, Healthfulness)

- Measure(s) of performance dimension, "teachable" attributes
- Optional for simple rubrics
- 2 to 3 measures

Performance quality levels (e.g. Excellent, Above Average, etc.)

- What "Excellent", "Above Average", etc. mean
- Specific definitions for each level
- Concise description(s)
- Positive language

Scoring strategies (e.g. Excellent - 4 pts., Above Average - 3 pts., etc.)

- Holistic (one score for all criteria)
- Analytic (one score for each criterion)
- Weighted criteria optional
 - Equal weighting (each criterion same relative value)
 - Different weighting (certain criteria more important)
- Unscored criteria (performance quality rated, but no points assigned to dimensions)

General

- Start simple
- 1 to 2 pages
- Seek input (peers, students, self)
- Share with students at outset
- Work in progress