Sample
Restaurant Rubric

Performance dimensions	Performance Criteria	Performance level				Wtg	Sub-total
		Excellent (4 pts.)	**Above Average** (3 pts.)	**Average** (2 pts.)	**Below Average** (1 pt.)		(pts.)
Food	Flavor	Highly complex, interesting, and tasty	Somewhat complex, interesting, and tasty	Not particularly complex or interesting, but acceptable	Bland; unappealing	x2	8
	Appearance	Excellent color and texture variation, highly innovative garnish	Good color and texture variation, creative garnish	Average color and texture variation, acceptable garnish	Little or no color and texture variation; poor or missing garnish	x1	3
	Healthfulness	Low fat and cholesterol	Limited fat and cholesterol	Moderate fat and cholesterol	High fat and cholesterol	x1	3
Service	Prompt	Server at table within 2 minutes or <	Server at table within 3 minutes	Server at table within 4 minutes	Server at table within 5 minutes or >	x1	4
	Efficient	Wait staff exceptionally attentive; no errors in taking order; meal delivered accurately with no cue from patron	Wait staff attentive to most needs; no errors in taking order; delivery cue sought from patron	Wait staff generally attentive, minor error(s) in taking or delivering order	Wait staff generally inattentive; major problems taking and delivering order accurately	x1	4
Price	Total cost of meal	Well within expectation	Generally within expectation	Somewhat more than expected	Higher than expected	x2	4
Atmosphere	Lighting	Exceptional (dramatic, creative, pleasant, adequate to see)	Better than average; no shortcomings	Acceptable; shortcomings minor	Problematic in at least one major way	x2	6
	Decor	Well beyond expectations	Exceeds expectations	Just meets expectations	Falls short of expectations	x1	3
TOTAL							29 of 44