

Tips for Creating a Successful Rubric

Rubric Workshop
Teaching Excellence Center
Indiana University of Pennsylvania
March 31, 2001

[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