

WHY – RUBRICS VS. PERCENTAGES

Rubrics	Percentages
<ul style="list-style-type: none">• show the steps for improvement• provide consistency in marking• provide clear expectations• are learning outcome based• show student growth• are transparent• help students take ownership for learning• enhance vocabulary development	<ul style="list-style-type: none">• are inconsistent• do not provide enough information• do not always reflect true learning• are not transparent• do not provide information for students to improve• focus on assignments not outcomes (ex- cover page, neatness, etc.)

“When students compose a response that requires a judgment of the degree of quality, it helps to have some guidelines for how to make those judgments consistently” (Arter & Chappuis, p. 6).

What is a rubric?

A rubric is the written criteria by which a student product or performance will be judged. It lists features that are considered important, according to the outcomes being assessed, in a quality performance, product, or experience. Good rubrics have levels defined using descriptors.

Criteria: specific features from the outcome being assessed.

Descriptors: The words and phrases used to describe what the features should and should not look like.

How are rubrics used?

- for assessing and evaluating conversations, observations, and products
- for both formative or summative assessment
- to show student improvement
- to allow students to set goals
- to assess specific curricular outcomes
- to bring clarity to knowledge needed to meet the curricular outcome

Rubric Example: A rubric for a clean fridge lists what you expect to see. The criteria might be: Shelves are Clean; Food is Fresh, and Organization. The descriptors explain what you would see at the various levels.

Clean Fridge Rubric				
Criteria \ Level	1 Beginning	2 Approaching	3 Proficient	4 Mastery
Shelves are Clean (Outcome)	Spills and splatters on all surfaces. Crumbs on all shelves. (Descriptor)	Spills and/or splatters on some surfaces. Crumbs on some shelves.	Appears clean on all surfaces.	Sparkling clean on all surfaces
Food is Fresh	Most produce in crisper is slimy. Many mystery containers. Mouldy food. Odours. Many containers past expiration date.	Some produce in crisper is slimy. A few mystery containers. Some mouldy food. Some containers past expiration date.	Relatively fresh produce in crisper. All items at or before expiration date.	All food is fresh, washed, and ready for consumption. All items are before expiration date.
Organization	Recycled opaque containers are used and not labeled. Food thrown in haphazardly.	Some containers are clear and labeled. Some evidence of an attempt to organize.	Most containers are clear or labeled and organized into sections.	Food containers are clear or labeled and organized into sections.