

Chocolate Chip Cookie Rubric

Student Name: George Washington

	Poor 1	Needs Improvement 2	Good 3	Delicious 4	Score
Number of Chips	Too few or too many chips	Chocolate in 50% of bites	Chips in about 75% of bites	Chocolate chip in every bite	2
Texture	Texture resembles a dog biscuit	Texture either crispy/crunchy or 50% uncooked	Chewy in middle, crisp on edges	Chewy	2
Color	Burned	Either dark brown from overcooking or light from undercooking	Either light from overcooking or light from being 25% raw	Golden brown	2
Taste	Store-bought flavor, preservative aftertaste - stale, hard, chalky	Tasteless	Quality store-bought taste	Home-baked taste	2
Richness	Nonfat contents	Low-fat contents	Medium fat contents	Rich, creamy, high-fat flavor	2
Total:					10
Grade:					S-