#### CREATING AND USING RUBRIC

Center for Institutional Effectiveness November 4, 2015

# Session Objectives

At the end of the session you will be able to:

- define a rubric
- articulate how a rubric can be useful.
- describe characteristics of a rubric
- design a rubric for an assessment project

#### What is a rubric?

A rubric is an **assessment** tool that lists the criteria for a piece of work, or "what counts" and gradations of quality for each criterion, from excellent to poor.

# Why use a Rubric?

#### **Rubrics**

- can visually track progress patterns
- can use patterns of success to assess the strengths/weaknesses of a project/process
- can be shared to determine the degree of consensus regarding what, how, and why a certain process/project is being implemented

#### **Basic Features of a Rubric**

| Descri | ption: |  |  |  |
|--------|--------|--|--|--|
|        |        |  |  |  |

\_\_\_\_\_ Gradations of achievement levels\_\_\_\_

Scale Level 1 Scale Level 2 Scale Level 3 Criterion 1 Criterion 2 Criterion 3 Criterion 4



### Constructing a Rubric

#### Four Important Steps:

- 1. Determine Topic/Task
- 2. List Learning Outcomes/Objectives
- 3. Determine Criteria for Success
- Describe Assessment Measure

### Step 1: Decide Topic/Task

- 1. What is the purpose of this topic/task? What do you hope learners/users will gain?
- What skills must learners/user have or develop from this topic/task for you to assess it in a meaningful fashion?

#### Step 2: List Learning Outcomes/objective

- 1. What specific learning outcomes/objective have you identified for this topic?
- 2. What tasks/skills are to be completed/required to achieve these learning outcomes/objective?
- 3. What types of evidence do you want to see?

# Step 3: Identify Cognition Level

(Bloom's revised Taxonomy)

| <u>Remembering</u> | <u>Understanding</u> | <u>Applying</u> | <u>Analyzing</u> | <b>Evaluating</b> |
|--------------------|----------------------|-----------------|------------------|-------------------|
| Recognize          | Interpret            | Implement       | Compare          | Check             |
| List               | Exemplify            | Carry out       | Contrast         | Critique          |
| Describe           | Summarize            | Use             | Attribute        | Judge             |
| Identify           | Infer                | Calculate       | Organize         | Assess            |
| Retrieve           | Paraphrase           | Diagram         | Deconstruct      | Debate            |
| Name               | Convert              | Edit            | Analyze          | Estimate          |
| Recall             | Demonstrate          | Illustrate      | Categorize       | Appraise          |
| Select             | Differentiate        | Investigate     | Decompose        | Choose            |
| Locate             | Discuss              | Manipulate      | Deduce           | Defend            |
| Find               | Explain              | Modify          | Devise           | Evaluate          |
|                    | Classify             | Execute         | Dissect          | Verify            |
|                    |                      |                 | Outline          | Justify           |
|                    |                      |                 | Structure        | Monitor           |
|                    |                      |                 |                  |                   |

# Step 4: Describe Assessment Levels

- Enter the objective/outcome for the Dimension labels. (rows)
- 2. Use 3-5 point scale Below expectations, Meets expectations and Exceeds expectations for achievement scale. For a 3 point scale:
  - Enter assessment description using Bloom's verbs for the middle level column. (What is the optimum level of performance you expect for this dimension?)
  - 2. Enter assessment description using Bloom's verbs for the right level column. (What is the highest level of performance you expect for this dimension?)
  - 3. Enter assessment description using Bloom's verbs for the left level column. (What is the lowest level of performance you expect for this dimension?)

| Achievement level | Below Expectations | Meets       | Exceeds     |
|-------------------|--------------------|-------------|-------------|
|                   |                    | Expectation | Expectation |
| Criteria          |                    |             |             |
| Criterion1        |                    |             |             |
| Criterion2        |                    |             |             |
| Criterion3        |                    |             |             |

| Achievement level | Below Expectations | Meets<br>Expectation | Exceeds Expectation |
|-------------------|--------------------|----------------------|---------------------|
| Criteria          |                    | •                    | ·                   |
| Texture           |                    |                      |                     |
| Appearance        |                    |                      |                     |
| Taste             |                    |                      |                     |

|                   | Below Expectations   | Meets              | Exceeds           |
|-------------------|----------------------|--------------------|-------------------|
| Achievement level |                      | Expectation        | Expectation       |
| Criteria          |                      |                    | ·                 |
| Texture           | Overcooked or        | Only crisp or only | Crispy outside    |
|                   | undercooked          | chewy              | and chewy inside  |
|                   |                      |                    |                   |
| Appearance        | Burnt or Raw         | Partly brown       | Golden brown,     |
|                   |                      | thicker on the     | thicker in center |
|                   |                      | edges and thinner  | and thinner on    |
|                   |                      | in center          | edges             |
| Taste             | Stale, salty and dry | Semi-fresh with a  | Sweet, rich       |
|                   |                      | buttery flavor     | buttery flavor    |
|                   |                      |                    |                   |

Adapted from http://www.usu.edu/provost/faculty/development/instructional\_excellence/2009/Blair\_Larsen/FacultyRubricPresentation.pdf

|                   | Below Expectations  | Meets             | Exceeds           |
|-------------------|---------------------|-------------------|-------------------|
| Achievement level |                     | Expectation       | Expectation       |
| Criteria          |                     |                   | ·                 |
| Texture           | 20% Overcooked or   | 30% Only crisp or | 50% Crispy        |
|                   | undercooked         | only chewy        | outside and       |
|                   |                     |                   | chewy inside      |
| Appearance        | 10% Burnt or Raw    | 30% Partly brown  | 60% Golden        |
|                   |                     | thicker on the    | brown, thicker in |
|                   |                     | edges and thinner | center and        |
|                   |                     | in center         | thinner on edges  |
| Taste             | 5% Stale, salty and | 15% Semi-fresh    | 80% Sweet, rich   |
|                   | dry                 | with a buttery    | buttery flavor    |
|                   |                     | flavor            |                   |

Target: No more than 2 is the minimum acceptable level and no more than 5% of users score 1

|                   | Below Expectations  | Meets             | Exceeds           |
|-------------------|---------------------|-------------------|-------------------|
| Achievement level |                     | Expectation       | Expectation       |
| Criteria          |                     |                   | ·                 |
| Texture           | 15% Overcooked or   | 35% Only crisp or | 50% Crispy        |
|                   | undercooked         | only chewy        | outside and       |
|                   |                     |                   | chewy inside      |
| Appearance        | 10% Burnt or Raw    | 30% Partly brown  | 60% Golden        |
|                   |                     | thicker on the    | brown, thicker in |
|                   |                     | edges and thinner | center and        |
|                   |                     | in center         | thinner on edges  |
| Taste             | 5% Stale, salty and | 15% Semi-fresh    | 80% Sweet, rich   |
|                   | dry                 | with a buttery    | buttery flavor    |
|                   |                     | flavor            |                   |

# **Example: Oral Presentation**

|                | Exemplary   | Competent   | Developing                                      |
|----------------|---|---|---|
| Content        | Full understanding of topic                       | Good Understanding of parts of topic                          | Does not seem to understand topic               |
| Stays on topic | Stays on topic<br>100-95% if the time             | Stays on topic<br>94-75-% if the time                         | It was hard to tell what the topic was          |
| Preparedness   | Completely prepared and has obviously rehearsed   | Somewhat prepared, but it is clear that rehearsal was lacking | Does not seem at all prepared to present        |
| Eye contact    | Establishes eye contact with everyone in the room | Sometimes<br>establishes eye<br>contact                       | Does not look at people during the presentation |

### **Activity: Assessment Rubric for Your Project**

| Achievement level Criteria | Yes | No | Not Sure |
|----------------------------|-----|----|----------|
| Replace with Criterion 1   |     |    |          |
| Replace with Criterion 2   |     |    |          |
| Replace with Criterion 3   |     |    |          |

#### eTools for Rubric Construction

RubiStar:

http://rubistar.4teachers.org

iRubric:

http://www.rcampus.com/indexrubric.cfm

### AAC& U's VALUE Project



#### Association of American Colleges and Universities

#### **PROGRAMS**

#### RESOURCES ON:

LIBERAL EDUCATION

GENERAL EDUCATION

CURRICULUM

FACULTY

INSTITUTIONAL CHANGE

ASSESSMENT

DIVERSITY

CIVIC ENGAGEMENT

WOMEN

GLOBAL LEARNING

#### VALUE: Valid Assessment of Learning in Undergraduate Education

#### VALUE Rubrics

Thank you for your interest in the VALUE rubrics. To better help AAC&U understand both the functionality and utility of the rubrics for colleges and universities nationwide, we are asking visitors to this site to provide us with some brief information about themselves and their interest in the VALUE rubrics before accessing these documents. This information will be used strictly for internal data collection and to allow AAC&U to collect future follow-up information on rubric use. No individual information will be released or published at any time. After providing your email address and completing the brief questionnaire, you will have unlimited access to this site. Questions or comments may be directed to: value@aacu.org. Thank you for your cooperation.

(Retrieved from <a href="https://www.aacu.org/value/metarubrics.cfm">www.aacu.org/value/metarubrics.cfm</a> August, 16, 2010

#### Sources

ALTEC at University of Kansas. RubiStar. Web site: <a href="http://rubistar.4teachers.org">http://rubistar.4teachers.org</a>

Carnegie Mellon, Eberly Center for Teaching Excellence. *Grading and performance rubrics*. Retrieved June 11, 2010 from <a href="http://www.cmu.edu/teaching//designteach/teach/rubrics.html">http://www.cmu.edu/teaching//designteach/teach/rubrics.html</a>

Constructing a Rubric (*Inductive Method*) Stevens, D.D. and Levi, A.J. (2005) at <a href="http://www.uncg.edu/hhs/oaa/tl">http://www.uncg.edu/hhs/oaa/tl</a> assessment rubrics/constructing rubric.pdf, retrieved December 27,2012.

Introduction to Rubrics: A Few Key Points Based on the Stevens and Levi (2005) Book by Dorothy K. Moore at <a href="http://oppcenter.chemeketa.edu/documents/Rubrics\_StevensLevi\_050511.pdf">http://oppcenter.chemeketa.edu/documents/Rubrics\_StevensLevi\_050511.pdf</a>, retrieved December 27, 2012.

Moskal, B. M. (2003). Recommendations for developing classroom performance assessments and scoring rubrics [Electronic version]. *Practical Assessment, Research & Evaluation*, 8(14). Retrieved June 11, 2010 from <a href="http://pareonline.net/getvn.asp?v=8&n=14">http://pareonline.net/getvn.asp?v=8&n=14</a>

Moskal, B. M. (2000). Scoring rubrics: what, when and how? [Electronic version]. *Practical Assessment, Research & Evaluation*, 7(3). Retrieved June 11, 2010 from <a href="http://PAREonline.net/getvn.asp?v=7&n=3">http://PAREonline.net/getvn.asp?v=7&n=3</a>

#### For more information, contact the CIE Fellows:

Joanna Campbell: jcampbell@bergen.edu

Maureen Ellis-Davis: mellisdavis@bergen.edu

Gail Fernandez: <a href="mailto:gfernandez@bergen.edu">gfernandez@bergen.edu</a>

Amarjit Kaur: <u>akaur@bergen.edu</u>

llene Klienman: iklienman@bergen.edu

Shyamal (Sony) Tiwari: <a href="mailto:stiwari@bergen.edu">stiwari@bergen.edu</a>