

| Gnocchi Project Rubric | Level 4 | Level 3 | Level 2 | Level 1 |
|--|--|---|--|---|
| Knowledge/Understanding | | | | |
| PPM 150 Comparison shows understanding of PPM 150 | Comparison between the recipe and PPM 150 demonstrates a thorough knowledge of the guidelines. | Comparison between the recipe and PPM 150 demonstrates substantial knowledge of the guidelines. | Comparison between the recipe and PPM 150 demonstrates some knowledge of the guidelines. | Comparison between the recipe and PPM 150 demonstrates limited knowledge of the guidelines. |
| Food Lab report Completed Lab report shows considerable knowledge of gnocchi | Completed lab report shows a thorough knowledge of all elements of gnocchi. | Completed lab report shows considerable knowledge of all elements of gnocchi. | Completed lab report shows some knowledge of the elements related to making gnocchi. | Completed lab report shows a limited knowledge of the elements related to making gnocchi. |
| Thinking/Inquiry | | | | |
| Nutritional Changes Changes show an ability to adapt a recipe to PPM 150 | Nutritional changes are creative and are able to improve nutrition without sacrificing taste. | Nutritional changes show some creativity and would improve the nutrition of the dish. | Nutritional changes would make minor improvements in the nutritional value of the dish. | Nutritional changes show little thought and would do little to improve nutrition or would be unappetizing |
| Garnish Appropriate and Attractive | Student has created an edible garnish that compliments both the look and taste of the dish. | Student has selected an edible garnish that compliments either the look or the taste of the dish. | Garnish has little effect on the taste or visual appeal of the dish. | Garnish actually takes away from the visual appeal of the dish or is not appropriate for dish. |
| Application | | | | |
| Gnocchi Shape and tenderness | Finished product is of a consistent size, contains a pocket & is perfectly cooked. | Finished pasta are mostly the same size have some pockets and are well cooked. | Finished pasta are very random in size few have pocket overcooked. | Finished pasta are not well made, have little uniformity in shape. Overcooked. |
| Finished Sauce Presentation and viscosity | Sauce is attractive to the eye and is of a consistency that is able to cling to pasta. | Sauce has nice colour and is of an acceptable thickness which clings to pasta. | Sauce is somewhat representative of the recipe and is either too thick or thin. | Sauce bears little resemblance to the recipe and either too thick or thin. |
| Finished Sauce Taste and seasoning | Sauce has an excellent taste to it and is well seasoned. | Sauce has a good taste to it but could use more time to highlight flavours. | Sauce is acceptable but lacks in seasoning or is over-seasoned. | Sauce has a burnt taste, is lacking in seasoning or is very over-seasoned. |
| Communication | | | | |
| Nutritional Label Clearly shows the nutrition of the dish | Label is clear and easy to read containing all the required information. | Label is fairly clear and is easy to read, containing most required information. | Label is a little unorganized and/or Label is missing some information. | Label is very unorganized and hard to read. Missing many key elements. |
| Comparison Report Spelling and grammar | Report shows excellent use of grammar and has no spelling mistakes. | Report shows a good use of grammar and has limited (less than 3) spelling errors. | Report contains many grammatical errors and/or many (4-7) spelling errors. | Many grammatical mistakes make the report difficult to read. Considerable (<7) spelling errors. |
| Lab Report Spelling and grammar | Lab report shows excellent use of grammar and has no spelling errors. | Lab report shows a good use of grammar and has limited (less than 3) spelling errors. | Lab report contains many grammatical errors and/or many (4-7) spelling errors. | Many grammatical mistakes make the report difficult to read. Considerable (<7) spelling errors. |