**Grading Rubric**

Dairy Discoveries: Physical & Chemical Properties of Components of Milk

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|  | **Good** | **Fair** | **Poor** |
| **Scientific Accuracy** | Incorporates and defines relevant scientific vocabulary from the lesson.  Correctly applies the principles of physical and chemical properties in articulated explanations | Somewhat correctly defines relevant scientific vocabulary.  Student incorporates some level of scientific thought into their responses. | Responses lack incorporation of relevant scientific concepts.  Definitions of and application of scientific principles are inaccurate. |
| **Scientific Method Process** | Qualitative and quantitative observations are taken in detail with correct units. | Qualitative and quantitative observations are taken, but in vague detail and/or are missing correct units. | Observations are minimal or lacking. |
| **Logical Flow & Analysis** | Logical flow of thought and progression of ideas.  Responses are clear and concise. | Logical flow of thought is somewhat developed but unpolished. | Haphazardly organized ideas with poor logical connection. |
| **Graphs & Mathematical Application** | Correctly graphs the thickness of lipid and protein layers with respect to milk type.  Correctly labels graphs, including the graph axes, units, and title. | Graphs generally depict the data accurately, but may contain labeling errors. | Graph is incomplete or incorrectly displays information. Axes labels, chart title, etc. may be missing. |
| **Punctuation and Grammar** | Responses written in good prose, with no spelling, punctuation, and grammatical errors. | Responses are generally written in good prose, with few spelling, punctuation, and grammatical errors. | Responses contain numerous punctuation, spelling, and/or grammatical errors. |