

RUBRIC: THE PERFECT CHOCOLATE COOKIE

CRITERIA / LEVELS	EXCELLENT	GOOD	NEEDS WORK
QUALITY	<ul style="list-style-type: none"> - Fresh (baked today) - Medium crispness - Pure ingredients - Low calories 	<ul style="list-style-type: none"> - Quite fresh (baked yesterday) - A little too soft/crispy - Some pure, some artificial ingredients - Average calories 	<ul style="list-style-type: none"> - Stale - Too soft/crispy - Artificial ingredients - Many calories
TASTE	<ul style="list-style-type: none"> - Balanced sweetness - Right quantity of choc chips 	<ul style="list-style-type: none"> - A little too sweet/bitter - Not enough or a bit too many choc chips 	<ul style="list-style-type: none"> - Too sweet/bitter - Too many/few choc chips
APPEARANCE	<ul style="list-style-type: none"> - To seem baked but not burned - Shape (round) - Even distribution of choc chips 	<ul style="list-style-type: none"> - Seems a little burned/not baked Enough - Not so round - Not even distribution 	<ul style="list-style-type: none"> - Seems burned/not baked - Random shape - All chips in one spot
PRICE	<ul style="list-style-type: none"> - Cheap 	<ul style="list-style-type: none"> - Reasonable 	<ul style="list-style-type: none"> - expensive

