FCS 321 FINAL ISSUES RUBRIC (Written) (Grading rubric)

Project OBJECTIVES	Expectation	ASSESSMENTS
I. Purpose	•	
 To learn about current issues in the area of Nutrition, and relate it to the meal manager at various levels of meal management. Knowledge 	 Provide background: Provide a history of the problem or issue Highlight why this topic is important (purpose), relating it to the meal manager. 	 Up to 10 points Describe issue History of problem MUST include discussion of relationship to meal manager. Must cite references here.
 To demonstrate 	Demonstrate a clear	Up to 5 points
knowledge of the issue.	understanding of the topic.	 Covers the issue thoroughly, from several perspectives.
3. Conclusions		
To demonstrate implications of issue for the meal manager.	Connect issue to action plan, of sorts, for the meal manager.	 Up to 5 points Summarize what can be done (action plan) How is this connected to the meal manager?
4. Recommendations		
To demonstrate forward-thinkingness: topic-to-the-future.	Discuss ways this topic can be looked at in the future.	Up to 5 points ≻ Clearly discussed how this issue can be looked at in the future.
5. Creativity		
 To demonstrate creative thinking. 	Employed creative approach to addressing the issue	 Up to 5 points ➤ Creative approach to discussing the issue.
6. Organization		
 To demonstrate ability to organize. 	 Presented in well-organized manner 	Up to 5 points ≻ Easy to follow, logical and organized
7. Grammar, spelling, etc.		
 To present a well written, grammatically correct paper. 	 Proper grammar, spelling, punctuation 	Up to 3 points ▶ <u>No</u> mistakes in grammar, spelling, punctuation
8. Page Limit, References		
 Follow guidelines 	 4-10 pages, plus references Appendices don't count in total pages. Must have references. 	Up to 2 points ➤ Page limit ➤ References, APA format
TOTAL POINTS		Add up all points – out of 40