

Cooking Class Grading Adventure

Meet Ms. Shashi, an instructional designer with a passion for cooking. She's enrolled in a cooking class. The class is composed of diverse individuals with a shared love for food and a desire to improve their culinary skills. In this class, they don't just cook; they actively

participate in evaluating each other's dishes using a criterion-based grading system. Let's join Ms. Shashi on this culinary journey and discover how Criterion-Based Grading is put into practice.



One day, Ms. Shashi and her classmates, Ms. Radhika and Ms. Anjana, gathered in the cooking class. They were asked to suggest criteria for grading dishes. Ms. Shashi proposed several, including "Taste," "Presentation," "Hygiene," and "Technique." Each criterion aimed to capture the essence of what makes a great dish. The class decided to create a rubric for "Presentation." They set specific expectations which would help and guide them:

Excellent (5/5): The plate should be a work of art, with vibrant colors and an appealing arrangement.

Good (4/5): The presentation should be attractive but with room for improvement.

Fair (3/5): The dish may lack visual appeal and needs enhancement.



	Excellent 5/5	Good 4/5	Fair 3/5	Needs Improvement 2/5	Poor 1/5
	Yellow	Blue	Green	Red	Orange
	Yellow	Blue	Green	Red	Orange
	Yellow	Blue	Green	Red	Orange
	Yellow	Blue	Green	Red	Orange
	Yellow	Blue	Green	Red	Orange
	Yellow	Blue	Green	Red	Orange

Needs Improvement (2/5): The presentation is unsatisfactory.

Poor (1/5): The dish is unappetizing.

As weeks went by, Ms. Shashi prepared a delightful pasta dish. Her classmates, Ms. Radhika and Ms. Anjana, assessed her creation for "Taste." Ms. Radhika tasted it and said, "Ms. Shashi, your pasta is delicious, but it could use a bit more seasoning." Ms. Anjana agreed, and they gave it a "4/5" for "Taste." Ms. Shashi appreciated the constructive feedback from Ms. Radhika and Ms. Anjana. She realized her seasoning technique needed some fine-tuning. With her peers'



suggestions in mind, she decided to experiment with different spices and herbs in her next dish. The best part was that Ms. Shashi got to see the feedback and scores provided by her peers. She understood why she received a "4/5" for "Taste."

It was clear and specific, helping her target her efforts.

Over the course, Ms. Shashi actively applied the feedback to her cooking. She noticed her skills improving as she focused on specific areas like seasoning and plating. Each dish she prepared became a chance to refine her culinary expertise.

At the end of the cooking class, the class calculated everyone's overall grades. Ms. Shashi received an average score of "4/5" for "Taste," "3/5" for "Presentation," "5/5" for "Hygiene," and "4/5" for "Technique." The final grades reflected how well each student met the criteria across all the dishes they prepared.

In this culinary adventure, Ms. Shashi actively participated in defining criteria, evaluating dishes, receiving specific feedback, and

collaboratively determining the final grades with her classmates, Ms. Radhika and Ms. Anjana. This hands-on approach not only improved her cooking skills but also deepened her understanding of Criterion-Based Grading.

