COOKING PROJECT RUBRIC

1. COOKING PROCESS – 25%

* Organized and shows the step by step procedure on how the recipe chosen is cooked
* Practiced SAFETY on the process of cooking

1. APPLICATION OF HEAT TRANSFER PROPERTIES OF MATTER – 25%

* Was able to relate how the process of cooking is related to conduction, convection, radiation.
* Should be able to identify conductors and insulators used in cooking
* Should be able to cite some properties of matter discussed in class ( density, color, texture etc.)

1. POSTER BOARD / FOLDER COMPILATION – 25%

* Should contain relevant pictures that showed the cooking process and how it relates to heat transfer
* Should contain concepts / words that describes each step
* Should contain words that relates to heat transfer and properties of matter
* Should be neat , orderly and organized

1. ORAL PRESENTATION IN CLASS – 25%

* Should be able to present in class the cooking project with confidence
* Should be able to answer questions from classmates