



# Apple Pie Rubrics<sup>1</sup>

<b>4 – Accomplished</b>	Recipe was followed correctly: pie has the correct proportion of sugar and spices. The apples for the filling were cut and prepared correctly. Crust is light and flaky. Pie is baked evenly throughout with a golden brown crust.
<b>3 – Competent</b>	Recipe was followed mostly correctly: pie has a mostly correct proportion of sugar and spices. Most of the apples for the filling were cut and prepared correctly. Crust is mostly light and flaky. Pie is baked mostly evenly throughout with a mostly golden brown crust.
<b>2- Developing</b>	Recipe was followed somewhat correctly: pie has a somewhat correct proportion of sugar and spices. Some of the apples for the filling were cut and prepared correctly. Crust is somewhat light and flaky. Pie is baked somewhat evenly throughout with a somewhat golden brown crust.
<b>1 - Beginning</b>	Recipe was not followed correctly: pie does not have the correct proportion of sugar and spices. The apples for the filling were not cut and prepared correctly. Crust is not light and flaky. Pie is not baked evenly throughout and does not have a golden brown crust.

	<b>Below expectations</b>	<b>Meets expectations</b>	<b>Above expectations</b>
<b>Recipe followed correctly</b>	Recipe has not been followed correctly and the pie does not have the correct amount of sugar, spices and crust	The recipe has been mostly followed correctly with approximately the correct proportion of sugar, spices and crust	The recipe has been followed correctly, and the pie has the correct proportion of sugar, spices and crust
<b>Apple filling</b>	The apples for the filling were not cut and prepared correctly	The apples for the filling were mostly cut and prepared correctly	The apples for the filling were all cut and prepared correctly
<b>Crust</b>	Top and bottom crusts are not light and flaky	Top and bottom crusts are mostly light and flaky	Top and bottom crusts are very light and flaky
<b>Pie baked evenly</b>	Pie is not baked evenly throughout and does not have an even-colored golden brown crust	Pie is baked mostly evenly throughout and the crust has a mostly even-colored golden brown crust	Pie is baked evenly throughout with an even-colored golden brown crust

<sup>1</sup> These rubrics are both from *Creating a Rubric: An Online Tutorial for Faculty*, created by the Center for Faculty Development at the University of Denver (downloaded 2/4/13)  
[http://www.ucdenver.edu/faculty\\_staff/faculty/center-for-faculty-development/Documents/Tutorials/Rubrics/index.htm](http://www.ucdenver.edu/faculty_staff/faculty/center-for-faculty-development/Documents/Tutorials/Rubrics/index.htm)