

**Andrews University Dietetic Internship Menu Design Rubric**

Name: Karen Casey

Date: \_\_\_\_\_

Document	Excellent (5)	Acceptable (4)	Needs improvement (3)	Raw Score	Weight	Final Score
Menu	Menu includes all required components. Descriptive and creative wording is used. Menu includes good variety and accommodates appropriate cultural diversity for the population served.	Menu includes most required components. Descriptive and creative wording is not used consistently. Menu includes fair variety with some consideration for cultural diversity for the population served.	Menu does not include all required components or is not submitted on time. Very little descriptive or creative wording is used. Menu is repetitive and does not consider cultural for the population served.	5	5	0
Modified Diets	All items included on modified or therapeutic diet menus are acceptable for the diet and appropriate for the population.	Most menu items included on modified or therapeutic menus are acceptable for the diet and appropriate for the population.	Many menu items included on modified or therapeutic menus are not acceptable for the diet or population.	5	5	0
Final Standardized Recipes for Entrees Only	Recipes for entrees are evaluated included for each menu item with sources referenced. Includes vegetarian alternatives. All recipes are included and compiled in a standardized format.	Recipes for entrees are evaluated and included for most items. Some of the vegetarian alternatives are not acceptable. Most recipes are compiled in a standardized format.	Many recipes are missing. Sources are not referenced. Vegetarian alternatives are missing or not acceptable. Recipes are not compiled in a standardized format.	5	2	0
Grammar/punctuation	No grammatical or spelling errors, easy to read, and neat	1 error, includes partial information	2 or more errors, confusing	5	2	0
Focused on the target audience	Design menu according to the target audience, includes menu items that are familiar to the target audience.	Includes menu items familiar to the target audience most of the time	Occasionally includes unfamiliar foods to target audience	5	2	0
Guidelines for menu planning	Follows all guidelines, no repetitions of foods, menu combinations are appropriate	Follow most of the guidelines. Some of the menu combinations can improve.	Follow some of the guidelines, and have various menu combinations that are not appropriate.	5	2	0
Pride	Intern shows great effort in developing the menu, reflecting the intern's best efforts.	Work reflects a strong effort from this intern.	Work reflects very little effort on the part of this intern.	5	2	0
					<b>Total score:</b>	<b>0</b>

Comments: Passing grade is 80%. Thank you for your hard work on this menu! You spent a lot of time getting to know the unit & the operation. That provided a great foundation for this project. You took and applied feedback well. Great job!

Preceptor signature *Karen Casey*

Date: 10/2/24

Intern signature \_\_\_\_\_

Date: \_\_\_\_\_