Team: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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

**Fermentation Final Rubric**

|  |
| --- |
| Lab Data (20 points) |
| * Includes a section for each lab and a summary of the data. (0-20 points)
 |  |
| Recipes (20 points) |
| * All recipes are included with a reference of where they were found. (0-20 points)
 |  |
| Research Summary (20 points) |
| * Includes all background information collected throughout the project. (0-10 points)
 |  |
| * Includes a reference list and proper citations. (0-10 points)
 |  |
| Concept Map (20 points) |
| * Clearly outlines the process of fermentation as it relates to baking sourdough bread. (0-20 points)
 |  |
| Proposed Solution (20 points) |
| * Recommendation for new and improved recipe is clear and the reason is supported with evidence. (0-20 points)
 |  |
| **Final Total** |  |

Total points for project: /100