CHEF'S TABLE - SENSORY EVALUATION

Respond to each of the questions below. Be descriptive! Then, make a checkmark next to the option that best describes your feelings about each sensory element.

Recipe:_____

1 TAKE A FEW MOMENTS TO LOOK AT THE FOOD, TURNING YOUR SERVING AROUND TO SEE ALL SIDES.

What do you think of how the food looks? Why? Is the color uniform? What colors do you see? Are they bright colors?

LOOK/COLOR	Like a lot	Like a little	Dislike a little	Dislike a lot

2 LEAN CLOSE TO THE SAMPLE AND SMELL THE FOOD.

What is it about the smell you like or do not like? Is the smell strong or subtle? Does the smell make you think of anything?

SMELL	Like a lot	Like a little	Dislike a little	Dislike a lot

3 TAKE A SMALL BITE OF THE FOOD AND CHEW SLOWLY WHILE YOU CONSIDER THE WAY IT FEELS.

How does the food feel in your mouth? Is it mushy, crumbly, rough, crunchy, chewy? How is the temperature? Hot, cold, cool, warm? What do you like or not like?

FEEL	Like a lot	Like a little	Dislike a little	Dislike a lot

4 TAKE ANOTHER BITE OF THE FOOD, THEN CHEW SLOWLY WHILE YOU CONSIDER THE WAY IT TASTES.

What do you like/not like about the taste? Did it have the right amount of sweet, spicy, sour, savory, or bitter taste? Did the food taste how it smelled? Did it leave an aftertaste?

TASTE	Like a lot	Like a little	Dislike a little	Dislike a lot

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