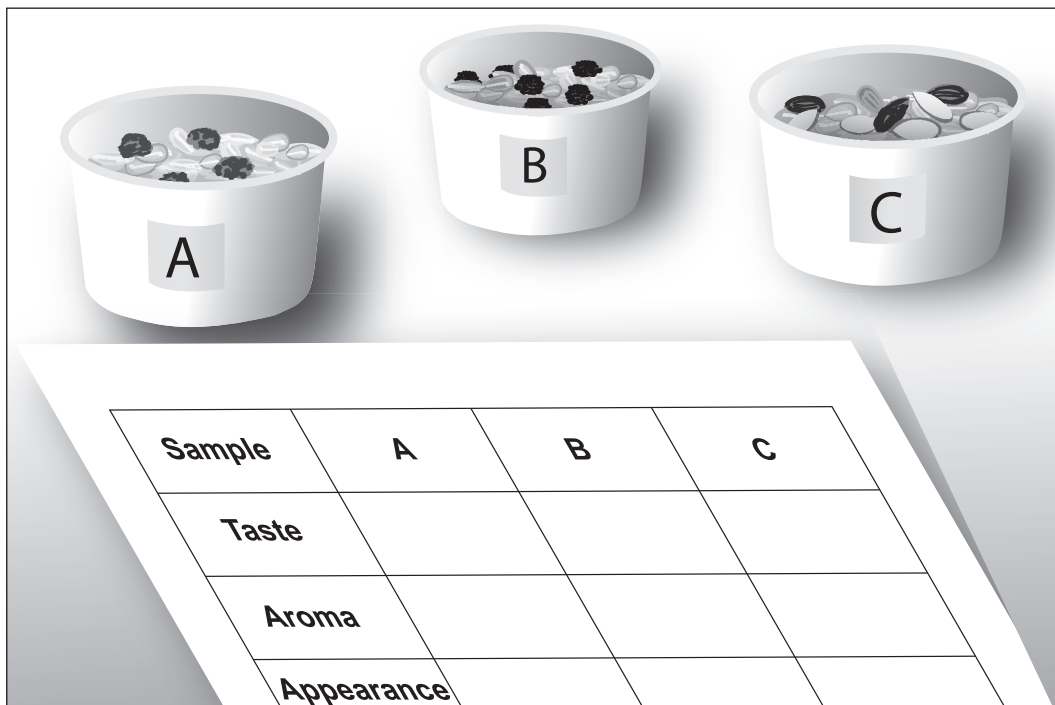


Taste Test Guidelines

1. Provide each member of your team with approximately one-tablespoon of each of the three recipe variations of your trail mix. Samples can be placed in small paper cups that are labeled A, B, and C.
2. Provide a score sheet, napkin, cup of water, and spoon for each member.
3. Team members should not talk to one another during the taste test and should not be able to see how other team members are scoring each sample.
4. Ask each team member to test sample “A” by first recording their score for appearance, then aroma, then taste, and finally texture. Note that texture pertains to how the food feels in your mouth. *For example: crunchy, chewy, juicy, soggy, creamy, and so on.*
5. After testing the sample, have team members take a drink of water to cleanse their palette.
6. Repeat steps four and five for samples “B” and “C.”



Taste Test Score Sheet

	Recipe A	Recipe B	Recipe C
Appearance (1-5)			
Aroma (1-5)			
Taste (1-5)			
Texture (1-5)			
Total Score			

Scoring Value

- 1 = Not fit for consumption
- 2 = Poor
- 3 = Neutral
- 4 = Good
- 5 = Excellent



Taste Test Score Sheet

	Recipe A	Recipe B	Recipe C
Appearance (1-5)			
Aroma (1-5)			
Taste (1-5)			
Texture (1-5)			
Total Score			

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