Sensory evaluation

Sensory evaluation uses sight, smell and taste to give feedback on food products.

My food product: _____

1 **Select or circle** the words below that describe your food product.

Appearance		Taste/flavour		Aroma/smell		Texture	
appetising	large	acidic	savoury	cheesy	perfumed	chewy	hard
clean	lumpy	bitter	soggy	fishy	pungent	creamy	liquid
colourful	messy	bland	sour	floral	rotten	crisp	moist
dull	rough	citrus	spicy	fragrant	scented	crumbly	mushy
fizzy	round	fruity	strong	fresh	stinky	crunchy	slimy
flat	rustic	mild	sour	herby	sweet	dry	smooth
fresh	smooth	rich	tangy	musty		firm	soft
golden	stringy	rotten	tart			flaky	sticky
		salty	weak			fluffy	

2 **Rate your food product** using the scale below. **Select or circle** the number that best describes your response.

I really don't like it	I dislike it slightly	I neither like nor dislike it	I like it slightly	I really like it
1	**2**	**3**	**4**	**5**

3 What could you do differently to improve the rating of your food product next time?

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