





# 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 clean            lumpy colourful        messy dull                rough fizzy             round flat                rustic fresh             smooth golden            stringy	acidic            savoury bitter            soggy bland             sour citrus            spicy fruity            strong mild              sour rich                tangy rotten            tart salty             weak	cheesy            perfumed fishy             pungent floral             rotten fragrant         scented fresh             stinky herby             sweet musty	chewy            hard creamy           liquid crisp             moist crumbly         mushy crunchy         slimy dry                smooth firm                soft flaky              sticky 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
<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>

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