ORGANIZING A TASTE TEST



DISTRICT GOALS: EXPOSURE AND REPETITION



STEP I

DETERMINE TYPE: QUANTITY VS. QUALITY

What information are you looking for with this taste test? Do you want a simple yes or no, or additional opinions? Are you trying to tweak a recipe? Are you looking to provide a tasting experience? Are you concerned with food waste? These are the questions you must first ask yourself.

STEP 2

IDENTIFY PARTICIPANTS

Who are your program's stakeholders? In addition to students, does your site also provide food for staff and parents? Consider other kitchen staff in your school district and the Food and Nutrition Department. Think about the diversity of opinions you could receive, and embrace the opportunity to show off your ideas.



STEP 3

DEVELOP AND WORK THROUGH THE RECIPE

Ideally, you want your recipe as close to finished as possible before the taste test. Make a small batch and allow the kitchen staff to share their thoughts. The more complete a recipe is for the taste test, the more consistent and reliable the results. This is also true for comparison taste tests.

STEP 4

ESTABLISH THE ENVIRONMENT, PROCESS, AND **PROCEDURE**

Where and when will you conduct the taste test? How will you serve the samples? Samples can go out from the serving line, set up on a stationary table, or served from a moving cart. How will you know who participates? How will you track results? How much time is needed? What will you do with the results? All of this should be decided in advance.



STEP 5

ADVERTISE, ADVERTISE, ADVERTISE



A taste test is an opportunity to get students excited about school lunches. It's a chance to try new foods without a commitment to finish if they don't like it. It's a way to let stakeholders know that their voice matters. And, it's a way to build community within a school with the cafeteria at the center. It should be fun! Spread the word!

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