

DAS TASTE-TEST GUIDELINES

General Guidelines – Listed below are quality assurance measures specific to sampling food products.

Taste-Test Preparation:

- Identification of specific contractor/processor brands, etc., will be unknown to testers;
- Samples will be prepared in a manner they would be consumed – for example, hamburger patties will be served on a bun (same bun will be used for all samples tested) – but, without any taste enhancers (i.e. ketchup, -mustard, onions, salt)
- Presentation of all samples will be the same for each tester;
- Samples will be served at the appropriate temperatures and in accordance with the recipe instructions;
- Checklist will be used during preparation to ensure proper preparation;

Taste-Test Scoring Guidelines:

- At least 10 testers will be chosen for each panel;
- Assure taste-tests are completed with age-appropriate scoring documents and are given proper instructions for testing protocol;
- The same panel of testers will be used for the given bid samples being tested; If re-sampling needs to occur, test will be completed with the same panel;
- Water will be available and instructions given to panel for cleansing of pallet between samples;
- Ensure all testers have access to a taste-test superintendent to ask questions and/or clarify taste-test protocol;
- Results will be tabulated properly to ensure pass/fail determinations can be justified;