

## Let's Eat: Exploring Food Science

# Chocolate Preference (Hedonic) Taste Test

*How might we taste chocolate like the experts?*

### Directions:

Use your 5 senses to taste the chocolate samples. Use the Rating Scale below to mark your preferences for each piece of chocolate for each sensory category.

Five Point Hedonic Rating Scale:

Scale	Range	Description
5	4.5 - 5.0	Liked very much
4	3.5 - 4.49	Liked moderately
3	2.5 - 3.49	Neither Liked nor Disliked
2	1.5 - 2.49	Disliked Moderately
1	1.0 - 1.49	Disliked Very Much

1. **See (Appearance):** Before taking a bite out of your chocolate piece, take a look at it and describe how it looks....shiny, dull, cracks, blooming, bubbles
2. **Listen (Sound):** Before tasting, break your chocolate square in half. This is called the “snap”. Good chocolate will have a loud snap.
3. **Smell (Aroma):** That’s right, before you pop the piece of chocolate in your mouth, hold the chocolate up to your nose and notice any aromas present in the chocolate. Is it fruity? Nutty? Smoky?
4. **Taste (Flavor):** your chocolate. Now for the good part! Take a bite of your piece of chocolate. Place it on your tongue and let it melt for a second. Slowly chew a few times, moving the chocolate around your mouth. What does it taste like? Do the flavors change as you eat the chocolate?
5. **Feel (Texture) :** Think about the texture – smooth, grainy, creamy, oily or dry? What tastes does it leave in your mouth?

Sensory Evaluation Data

Chocolate Sample	Appearance	Sound	Aroma	Flavor	Texture

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