Conduct TASTE TESTS

Step 1: Contact your food service director.

Step 2: Explore the following together:

- What is the purpose of a taste test? Is it to expose students to new fruits and veggies? To promote unpopular lunch items? To highlight locally sourced food items?
- What will the taste test item or recipe be?
- How will taste test items be purchased and paid for?
- Who will prepare the taste test items?
- Where and when will the taste test be held?
- Are there student food allergies to be aware of?

Step 3: Coordinate volunteers, if needed.
Consider the size of the school where you'll be conducting a taste test—can you facilitate a taste test there on your own or do you need some extra hands to pass out samples?

Step 4: Determine how you want to offer the taste test:

SET UP A TASTING TABLE: Have students come up individually at their leisure to a centrally located table to pick up their sample. Students can bring the sample back to their seat or try it right then and there.

SERVE STUDENTS: Walk around with samples and serve tables individually.

Step 5: Hear the students' voices by conducting a survey during or after the taste testing.
Give students specific options for their voting:

- Loved it, Liked it, Tried it;

OR

- I like it, It was OK, No thanks.

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