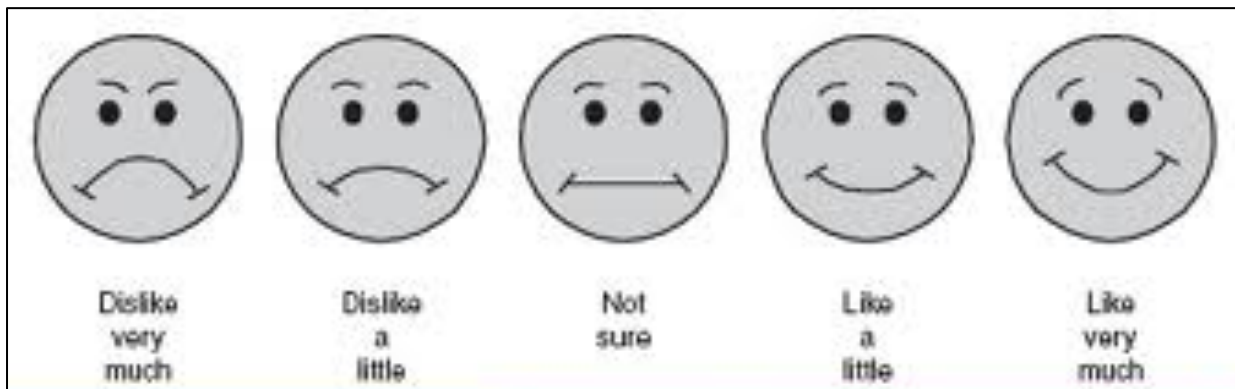


Sensory Assessment

- ✓ Sensory analysis is used to evaluate and describe the new product in terms of its senses; flavour, texture, aroma, appearance, noise.
- ✓ You can ask your participants to describe each of these elements for your food product or complete a hedonic scale (like the one shown below)



Writing a Recipe


A recipe must be written using a procedural text format. Use the one below as an example.

Tuna and Corn Sushi Sandwich Bites

Makes: 12
Serves: 2
Preparation/Cooking Time: 30 minutes

Ingredients

- 4 slices wholemeal bread, crusts removed
- 1 tablespoon reduced-fat margarine spread
- 90g can tuna in springwater, drained, flaked
- 1 tablespoon whole-egg mayonnaise
- 65g can creamed corn
- 1/2 tablespoon finely chopped chives



Method

1. Make tuna and corn filling. Combine tuna, corn, mayonnaise and chives in a bowl.
2. Place bread on a flat surface. Using a rolling pin, flatten bread slightly. Lightly spread margarine over 1 side of each bread slice. Spread tuna filling over 4 slices, leaving a 2cm strip along top edge. Roll up to enclose filling.
3. Wrap sandwiches tightly in plastic wrap. Refrigerate for 15 minutes.
4. Remove plastic wrap. Cut each sandwich into 3 rounds. Serve.