



## **Taste testing**

### Making predictions

Write down what you think the soup recipe you have designed will look, smell and taste like.

Look -

Smell -

Taste -

### What do the market think?

Think about the kind of person who would buy your soup. Before you make your soup, design a survey to ask people what they think of the idea. You might want to ask:

- Have you ever eaten a soup that contains apples?
- Do you think the recipe design would work?
- What changes or improvements could be made to the recipe suggestion?

### Getting the proportions right

Make a small batch of your soup using the recipe you wrote down in Task 4.

- 1) What does the soup look like?
- 2) What does the soup smell like?
- 3) Taste the soup and describe how it tastes.
- 4) Does your soup look, smell and taste like you thought it would?
- 5) Taste your soup again and write down any ways it can be improved for the market you want to sell to.

Try different quantities of ingredients in different batches of soup to work out the best amounts to use. Remember to note down the quantities of each ingredient you use.

- 6) What is the best way you have found to prepare, cook and mix your soup ingredients i.e. how would you improve your first recipe to make it taste better?
- 7) Ask other people to taste your soups. Do they like your recipe?
- 8) Who do you think will buy your soup and why?
- 9) Did you use local or imported ingredients?
- 10) Were the ingredients fresh and in season or frozen or tinned?
- 11) Could you use other ingredients to make your soup at different times of the year?
- 12) What do you think is the environmental impact of your soup?

### *Health and safety note*

*Vegetable peelers, knives and apple corers should be handled with extreme care. Never cut towards you or point sharp objects at others. And remember that ovens get very hot when in use. Make sure your teacher has taught you how to handle all the equipment before you start.*