



Tasting current soups

You are now going to taste the examples/recipes of apple and vegetable soup you found. Before you start, look at the ingredients and, for each soup, say whether you like the ingredients that have been used.

- Soup 1
- Soup 2
- Soup 3

What are the working characteristics of the most common ingredients in the soups you found?

Where do you think the ingredients for the soups were grown?

Before you taste any soup, say how you think the soups will taste.

- Soup 1
- Soup 2
- Soup 3

Prepare and cook the soups then taste each soup to give it a score for the following qualities:

Soup 1	Like a lot	Like a little	It's okay	Dislike	Disgusting
Appearance					
Smell					
Taste					
Texture					
Aftertaste					
Soup 2	Like a lot	Like a little	It's okay	Dislike	Disgusting
Appearance					
Smell					
Taste					
Texture					
Aftertaste					
Soup 3	Like a lot	Like a little	It's okay	Dislike	Disgusting
Appearance					
Smell					
Taste					
Texture					
Aftertaste					

Write down whether you could improve the soups and how.

- Soup 1
- Soup 2
- Soup 3

Do the soups have lumps of apple and vegetable or is it smooth soup?

Soup 1

Soup 2

Soup 3

Do you think the soups would look and taste better if you liquidised, some, all or none of the ingredients?

Health and safety – If you have a food allergy tell your teacher and check the ingredients of any soups you taste.

If you are making the soups, remember to handle vegetable peelers, knives and apple corers 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 use all the equipment before you start.