Chocolate Tasting Results Sheet

Taste your chocolate carefully.

**Step 1 – Look –** have a good look at the chocolate - Is it colour, shiny, dull, crumbly, spotted etc…

**Step 2 – Smell –** give if a nice deep sniff. Does it smell of vanilla, caramel, nutty, dusty, chemically, orangey, earthy, fishy etc…

**Step 3 – Texture –** pop a piece of chocolate on the tip of your tongue and let it melt. Is it soft, velvety, gluey, grainy, waxy etc…

**Step 4 – Taste –** chew it up and spread it all around your mouth. Is it spicy, flowery, artificial, chalky, like berries or leather or sausages?

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|  | **Appearance** | **Smell** | **Texture** | **Taste** | **Rank** |
| **Buttons** |  |  |  |  |  |
| **Plain chocolate with orange pieces** |  |  |  |  |  |
| **Swiss milk chocolate** |  |  |  |  |  |
| **Dominican Republic dark chocolate** |  |  |  |  |  |