

**NORTH CAROLINA FFA ASSOCIATION
FOOD SCIENCE CAREER DEVELOPMENT EVENT
SENSORY EVALUATION**

Sensory Evaluation – Aromas

Instructions: Identify the aromas from the samples provided. Write the sample number beside the appropriate aroma type.

- B-5 Cinnamon
- C-4 Peanut Butter
- _____ Chocolate
- A-2 Maple
- _____ Oregano
- _____ Basil
- C-3 Lemon
- _____ Lime
- _____ Orange
- _____ Vanilla
- _____ Almond
- C-5 Smoke (liquid)
- C-1 Cherry
- _____ Pine
- _____ Onion
- _____ Butter
- D-4 Menthol
- _____ Grape
- _____ Garlic
- B-1 Peppermint
- D-2 Clove
- _____ Nutmeg
- _____ Ginger
- _____ Molasses
- _____ Wintergreen
- _____ Banana
- A-4 Coconut
- _____ Lilac
- _____ Raspberry
- _____ Strawberry
- _____ Licorice (anise)

Sensory Evaluation – Triangle Testing

Instructions: Conduct a triangle test on the given samples. Select the odd or different sample from each based on smell, taste, texture or color. Write the odd or different sample in the blank provided for each triangle test.

1. 308 chips
2. 234 cheese
3. 649 Soda