**Food Sensory Evaluation Form PDF**

**Participant Information:
Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
Contact: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Food Sample Details:
Sample Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
Sample Code: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
Serving Temperature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
Tasting Time: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Evaluation Criteria (Rate on a Scale of 1-10):**

| **Criteria** | **1 (Poor)** | **2** | **3** | **4** | **5 (Average)** | **6** | **7** | **8** | **9** | **10 (Excellent)** |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Appearance** |  |  |  |  |  |  |  |  |  |  |
| **Aroma** |  |  |  |  |  |  |  |  |  |  |
| **Texture** |  |  |  |  |  |  |  |  |  |  |
| **Flavor** |  |  |  |  |  |  |  |  |  |  |
| **Aftertaste** |  |  |  |  |  |  |  |  |  |  |

**Additional Comments:**

**Overall Rating (Circle One):
☐ Poor ☐ Fair ☐ Good ☐ Very Good ☐ Excellent**

**Participant Signature:**

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