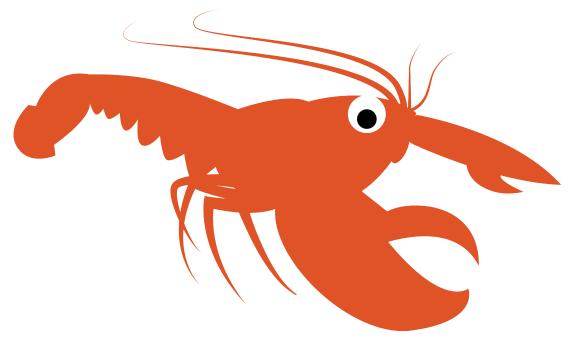
# Organising tasting





### Get ready

- Send home permission letters to check for allergies, religious or cultural reasons why children may not be able to taste certain foods.
- Check the returned letters and take any action necessary regarding what can be tasted by the class in the light of parent/carer responses.





# Get the equipment ready

- Serving plates for the samples
- ☐ Serving spoons for the samples
- ☐ Tasting plates one per child to place the food being tasted
- ☐ Tasting equipment, e.g. spoons, forks one per child
- Paper towels in case tasters need to remove food from their mouths
- Cups of water one per child for cleansing pallet between samples





### Get the food ready

- Buy the foods you will be tasting.\* Check the date marks to make sure the food will be indate when it is needed.
- Store the foods correctly until the tasting session, e.g. refrigerate.
- Just before the tasting session, prepare small sample-sized pieces of the food safely and hygienically.



\*Samples will be small so you'll only need a little!

# Get the tasters ready

#### Explain to the children:

- □ Hands need to be washed and dried before tasting.
- Samples must be served with one piece of equipment and eaten with another (children must not serve food with the same cutlery/equipment they eat with).
- Use your senses to explore the food sample look, smell, touch and taste.





### Get the tasters ready continued...

- Food that cannot be swallowed can be discreetly removed from the mouth with a paper towel. This can then be thrown away and the taster must re-wash their hands.
- ☐ Sip some water between each sample to clear your mouth.



# **Get tasting**

- ☐ Take a piece
- Look
- □ Smell
- Taste
- Talk about your experience!











soft

mild

spongy

sweet

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