

Inservice training UC Davis Dining Commons

6 Steps to Taste Quality Control



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FSM 120L

6

Steps
to Taste
Quality
Control

QUALITY CONTROL TASTE TESTING

Today's Goals

- 1. UPON COMPLETION OF THIS INSERVICE TRAINING, FOODSERVICE WORKERS WILL BE ABLE TO **ACCURATELY EXPLAIN AT LEAST TWO REASONS WHY PROPER TASTE TESTING IS IMPORTANT AND WHY IT SHOULD BE DONE IN FOOD PREPARATION.**
- 2. UPON COMPLETION OF THIS INSERVICE TRAINING, FOODSERVICE WORKERS WILL BE ABLE TO **ACCURATELY DESCRIBE AT LEAST TWO ADVANTAGES OF USING THE TWO SPOON METHOD FOR TASTE TESTING.**
- 3. UPON COMPLETION OF THIS INSERVICE TRAINING, FOODSERVICE WORKERS WILL BE ABLE TO **CORRECTLY DEMONSTRATE HOW TO PROPERLY TASTE A FOOD SAMPLE USING THE SIX STEPS OF THE TWO SPOON METHOD.**

Supplies

- | | |
|---------------------|---------------------|
| ➊ 2 spoons | ➋ Container of food |
| ➌ Small bowl | ➍ Scoop |
| ➎ Note taking Sheet | ➏ Sauce |

TWO SPOON 6 STEP METHOD



STEP 1

Remove a small sample of food from the container of food using the sampling spoon.



STEP 2

Turn or step away from the original container of food to prevent contamination and dripping during tasting.



STEP 3

Transfer the food sample from the sampling spoon to the tasting spoon or to a small bowl via pouring or dropping.*



STEP 4

Taste the food using the tasting spoon, either directly off the tasting spoon or from the small bowl.



STEP 5

Repeat steps 1 through 4 if additional tasting is needed when adjusting the recipe.



STEP 6

When done tasting, immediately transport all materials and spoons used to the dishwashing area.

*Do not touch the two spoons together.
Do not allow the sampling spoon to touch the bowl either (if used).

QUALITY CONTROL CHECKLIST

Try At Home

- Have I washed my hands?
- Am I faced away while tasting?
- Have I cleaned up my tasting space?
- Do I have all the supplies I need?
- Am I wearing Kitchen PPE?
- Am I using a new spoon?

RESOURCES

1. Durrell, K. (2019, August 1). Taste testing: New odor and tastant quality control method boasts faster and easier results. Food Ingredients First. <https://www.foodingredientsfirst.com/news/taste-testing-new-odors-and-tastants-quality-control-method-boasts-faster-and-easier-results.html>
2. Gulfport School District: Child Nutrition Department. (n.d.). Standard Operating Procedure: Food Tasting Method. <https://www.gulfportschools.org/cms/lib/MS01910520/Centricity/Domain/92/Food%20Tasting%20Method.pdf>
3. No Time to Train: Short Lessons for School Nutrition Assistants. (n.d.). Five steps for food-safe taste testing. <https://childnutrition.ncpublicschools.gov/information-resources/haccp-food-safety/haccp-continuing-education/15-minute-training-topics/10taste-testing.pdf>
4. Southwest Training Systems, Inc. (n.d.). Food Taste Testing: Five Steps for Safety. <https://www.swtrainingsystems.com/wp-content/uploads/2018/08/Food-Taste-Testing-Five-Steps.pdf>

