

Math Collecting Taste Test Data



Before the Taste Test Day

Recruit a Team. Recruit a team of supports in your school to help plan and lead the taste test. The team could include School Nutrition Director, Cafeteria Manager, School Administration, teachers, students, and parents.

Plan the Taste Test. Gather the team of supporters to plan the taste test - discuss sourcing, scheduling, budget, and preparation, along with planning the day-of details.

Sourcing, Scheduling, and Budget

- What day will taste test be?
- Where will the produce be sourced? How much produce should be purchased?
- Who will cover the cost of the produce and other needed materials?

Preparation

- How will the produce be prepared for tasting? What equipment will be needed?
- Who will prepare the produce or recipe and divide into sample-sized portions?
- When should the produce be prepared and where will it be kept?

Day-of Details

- Where will the taste test be served? Who will serve it?
- Who will be responsible for setup? Who will be responsible for clean up?
- What else will be needed beyond samples? (see "Items to Bring" below)
- How will data be collected?

On Taste Test Day

Setup the Taste Test Area. It is generally best to separate the taste test sampling area from the cafeteria line. Place your taste test in a central, high traffic location where students will easily pass by.

Items to bring may include:

- Tablecloth and signage: "Taste Test Today!"
- Have produce in a bowl/plate on display
- Serving vessels, utensils, and gloves
- Surveying materials

Collect Data. Gather tallies from students as they taste. Questions may include:

- Did you try it? (Yes / No)
- Did you like it? (Yes / No)
- Would you try it again? (Yes / No)

After the Taste Test

Share Results. Post the survey results in a creative way - on a bulletin board, in an email newsletter, and send them to Georgia Organics!

***Dig Deeper.** Allow opportunities for students to help plant, grow, harvest, or prepare the produce for a taste test and they will be more likely to try it!*

Math Tally Chart _____



(Title)

By: _____

Loved it!	Liked it!	Didn't Care for It.

Math Facilitating a Taste Test



- **Materials:**
 - veggies
 - cutting boards, plates, knives
 - post-it notes
 - “Kitchen Parts of Speech” posters
 - “Good Enough to Eat” book
 - “Before We Eat” book
- **Focus Standards:**
 - Science: 5 Senses, Plant Needs, Plant Parts, Seasons
 - Math: Division, Graphing
 - ELA: Phonics Parts of Speech
 - Nutrition
- **Lesson:**
 - **Engage:**
 - Teacher distributes a paper plate of “mystery veggie” to each table.
 - How would you describe what the veggie looks like? What shape is it? What shape would you see if you cut it in half? *Review geometry concepts.*
 - How does the veggie feel, and smell? *Use senses.*
 - What is the name of the veggie? *(Teacher collects data).*
 - How do you spell that? *Review phonics concepts.*
 - **Explore (in small groups, in garden journal):**
 - How does the veggie grow? *Share big ideas on plant parts.*
 - When do you think it grows? *Share big ideas on seasons.*
 - How much space do you think it needs to grow? *Share big ideas on plant needs.*
 - How long do you think it takes to grow?
 - **Explain:**
 - Have you tried this veggie before? *(Teacher collects data).*
 - Why would we eat this veggie? *Share big ideas on nutrition.*
 - How can we divide these veggies among the students? *Review division concepts.*
 - How do we safely cut veggies? *Claw and saw. Flat side down.*
 - After you try the veggie, how should you express your opinion of it?
Model positive adjectives.
 - Let’s eat together!
 - What words can use to describe the veggie? *Use a word bank of taste and texture adjectives.*

Math Facilitating a Taste Test —



- Extend (optional):
 - With Butter and Bread
 - With a Dressing
- Evaluate:
 - Bar Graph: Loved it / Liked it / Didn't Care for it