

Planning a Pepper Taste Test

In the Cafeteria



Before the Day of the Taste Test

Recruit a Team:

Recruit a team of support 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 the taste test be?
- Where will the pepper be sourced? How much pepper should be purchased?
- Who will cover the cost of the spinach and other needed materials?

Preparation

- How will the pepper be prepared for tasting? What equipment will be needed?
- Who will prepare the pepper 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?

Planning a Pepper Taste Test

In the cafeteria



On the 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 pepper slices 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!

Use #pepperpalooza to share on social media!

Dig Deeper:

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