

**2022-2023 Preliminary Culinary Evaluation Instructions**

Thank you so much for volunteering to be a judge for the NASA HUNCH Culinary Evaluation. This year’s theme is a hearty ethnic soup or stew.

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| ***Must meet the following Nutritional Standards per serving***  ***Calories -150-350 Fat – 10 grams or less Saturated Fat – 3 grams or less Sodium -  250 mg or less Dietary Fiber - 2 grams or more Sugar  - 8 grams or less***  ***Must process well for flight and for use in microgravity*** |  |

Below are listed important information for all evaluators to follow when filling out the Sensory Evaluation:

* In the Appearance column rate the appearance of the small sample that you are served **NOT** the plated entrée
* When rating ***the overall*** entrée do not average your previous results for taste, texture, aroma and appearance evaluation numbers but rate the entrée overall as a whole
* Comments are appreciated and will help students if chosen as a finalist
* The sensory evaluation will be done on a printed Sensory evaluation sheet and then these forms will be given back to the teacher in order for them to scan them and give them to the HUNCH Culinary Manager.