|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  | 569 | 354 | 812 | 124 | 635 | 741 | 246 | 931 | 285 |
| Aroma |  |  |  |  |  |  |  |  |  |
| Color |  |  |  |  |  |  |  |  |  |
| Texture/Pliability |  |  |  |  |  |  |  |  |  |
| Flavor |  |  |  |  |  |  |  |  |  |
| Totals |  |  |  |  |  |  |  |  |  |

Food Science Summative Assessment Class Evaluation

1. Without any discussion with classmates, circulate through the testing stations and evaluate each playdough that was produced.
2. Evaluate each sample based on the four characteristics listed below. Use a ranking of 1 -5. A five is excellent while a one is poor.
3. Do not evaluate your own.
4. The top four will be selected for the formulas to be presented to Mulberry Bush.

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  | 753 | 267 | 149 | 801 | 986 | 114 | 755 | 698 | 309 |
| Aroma |  |  |  |  |  |  |  |  |  |
| Color |  |  |  |  |  |  |  |  |  |
| Texture/Pliability |  |  |  |  |  |  |  |  |  |
| Flavor |  |  |  |  |  |  |  |  |  |
| Totals |  |  |  |  |  |  |  |  |  |