

You may use the following tests to have the students rank the flavor intensity of each sample. It might be interesting to see if there is a correlation between the number of students that rate the flavor intensities of the samples differently and those that are able to detect the difference in the triangle test. If you'd like, you could modify this same test to rate other characteristics, such as color, texture, etc.

Chocolate Flavor Intensity Scorecard

On a scale of 1 to 5 (1 being least likely and 5 being most likely), rate the intensity of the flavor of the coffee sample.

1 2 3 4 5

Comments: