Taco Flavour Narrative and Visualization **Jeffrey Pilcher**

Part I. Tasting Notes (total of 35 points)

Step 1. Personal Tasting (20 points)

Instructions

Eat your chosen food on three different occasions and make tasting notes as described in Module 1, Lecture 2 and in the essay by Pilcher and Mantilla Morales. These notes should include flavour elements, flavour principles, memories evoked by tasting, possible connections with terroir, societal associations with high or low status.

If possible, try three different sources, varieties, or brands of your chosen food, maybe one from a restaurant, one from a grocery, and one made at home. Alternately, you could try three different restaurants, three groceries, or three different homes. These differences will help you to see the range of possible tastes, and how price might be correlated with quality, or not.

For each tasting, record the context and your sensory evaluation.

For the Tasting Context, describe the variety of food, the place and date where you made or got and ate it, who made it, if known, and who participated in the tasting, if appropriate.

For the Tasting Notes, record your reactions to the food according to the categories introduced in the lecture and readings.

Briefly Describe Your Food Here