Skill 34 - Culinary Perception Laboratory, Module D

Task 1 - Olfactory Aroma/Smell Assessment

Competitor answer sheet

Day:_____Group _____
Competitor Country Code: _____ Station:_____Score: ____/10

1. Vial 44

Option	Tick
TURMERIC	☐
PAPRIKA	☐
SAFFRON	☐
CURRY POWDER	☐

2. Vial 01

Option	Tick
PINEAPPLE	☐
LEMON	☐
BANANA	☐
PRUNE	☐

3. Vial 06

Option	Tick
LYCHEE	☐
PEAR	☐
APRICOT	☐
BLACKBERRY	☐

4. Vial 13

Option	Tick
ROSE	☐
MELON	☐
CHERRY	☐
RASPBERRY	☐

5. Vial 21

Option	Tick
TOASTED BREAD	☐
VANILLA EXTRACT	☐
MARZIPAN / FRANGIPANE	☐
COFFEE	☐

6. Vial 27

Option	Tick
SIMPLE SUGAR SYRUP	☐
HONEY	☐
GRENADINE SYRUP	☐
MOLASSES	☐

7. Vial 32

Option	Tick
GARLIC	☐
TRUFFLE	☐
MUSHROOM	☐
SOY SAUCE	☐

8. Vial 40

Option	Tick
VANILLA	☐
WHITE CHOCOLATE	☐
FRESH CREAM	☐
COCONUT	☐

9. Vial 51

Option	Tick
BUTTER	☐
CHOCOLATE	☐
COFFEE	☐
CARAMEL	☐

10. Vial 30

Option	Tick
THYME	☐
CELERY	☐
BELL PEPPER	☐
TOMATO	☐

Bonus Points will be given to Competitors who answer all the aroma vials correctly.

Signed by SCM and Verified by SA

SCM: _____ SA_____