Skill 34 - Culinary Perception Laboratory, Module D

Task 3.2 – Taste Testing: Spices

Competitor answer sheet

Day/date:_____Group Letter_____
Competitor Country Code: _____Station: _____Score: ____ /10

SPICE 1

Option	Tick
ALLSPICE BERRIES	☐
SZECHUAN PEPPER	☐
BLACK PEPPERCORNS	☐
JUNIPER BERRIES	☐

SPICE 2

Option	Tick
CARAWAY SEEDS	☐
FENNEL SEEDS	☐
CUMIN SEEDS	☐
DILL SEEDS	☐

SPICE 3

Option	Tick
GREEN CARDAMON	☐
BLACK CARDAMON	☐
FENUGREEK SEEDS	☐
CORIANDER SEEDS	☐

SPICE 4

Option	Tick
CASSIA BARK	☐
CINNAMON STICKS	☐
LIQUORICE ROOT	☐
PALO SANTO	☐

SPICE 5

Option	Tick
PAPRIKA	☐
DRIED RED CHILLIES	☐
CAYENNE PEPPER	☐
SUMAC	☐

SPICE 6

Option	Tick
CURRY POWDER	☐
GROUND TURMERIC	☐
MUSTARD POWDER	☐
GROUND GINGER	☐

SPICE 7

Option	Tick
WHITE PEPPERCORNS	☐
CORIANDER SEEDS	☐
SOYA BEANS	☐
MUSTARD SEEDS	☐

SPICE 8

Option	Tick
CLOVE	☐
ALLSPICE	☐
STAR ANISE	☐
MACE	☐

SPICE 9

Option	Tick
STAR ANISE	☐
NUTMEG	☐
CARAWAY	☐
ANISE SEEDS	☐

SPICE 10

Option	Tick
CURRY LEAVES	☐
BAY LEAVES	☐
KAFFIR LIME LEAVES	☐
OLIVE LEAVES	☐

SPICE 11

Option	Tick
SWEET PAPRIKA	☐
CHILLI POWDER	☐
CHILLI FLAKES	☐
HARISSA	☐

SPICE 12

Option	Tick
SAFFLOWER PETALS	☐
SAFFRON THREADS	☐
RED BEET THREADS	☐
ANNATTO	☐

Bonus Point: Awarded to Competitors who correctly identify all INGREDIENTS.

Final Score /10. Bonus Mark Yes/No

Signed by SCM: _____

Verified by SA: _____ Marks Entered into CIS. Yes/No