

Descriptive Food Terms

Name _____ Date _____ Period _____

In sensory evaluations, you need to be as specific as possible. The following list of terms will help you be accurate in describing the qualities you are evaluating.

Appearance		Aroma	
Black	Layered	Acrid	Odorless
Blond	Liquid	Aromatic	Pungent
Blue	Lopsided	Burnt	Rancid
Blushed	Lumpy	Buttery	Sharp
Bright	Orange	Citrusy	Smoky
Brown	Pale	Fishy	Sour
Bubbly	Peaked	Floral	Spicy
Burnt	Porous	Fruity	Stifling
Clear	Powdery	Harsh	Strong
Coarse	Red	Herbal	Sulfuric
Concave	Rich	Moldy	Sweet
Convex	Rounded	Musty	Weak
Creamy	Separated	Nutty	Yeasty
Crystallized	Shiny		
Curdled	Smooth	Texture	
Dark	Spotched	Airy	Greasy
Dull	Tarnished	Blistery	Gritty
Faded	Tinged	Brittle	Hard
Flaky	Tinted	Chewy	Heavy
Flat	Tunneled	Coarse	Leathery
Foamy	Uniform	Compact	Light
Glossy	Watery	Compressed	Lumpy
Golden	White	Cracked	Moist
Greasy	Yellow	Creamy	Mushy
Green	(other colors)	Crisp	Oily
		Crumbly	Pasty
		Crunchy	Pliable
		Crusty	Pulpy
		Curdled	Rough
		Damp	Rubbery
		Delicate	Runny
		Dense	Slick
		Doughy	Smooth
		Dry	Soft
		Elastic	Soggy
		Feathery	Spongy
		Fine	Squishy
		Firm	Sticky
		Flaky	Stiff
		Fluffy	Stringy
		Foamy	Tender
		Fragile	Thick
		Gluey	Thin
		Goey	Tough
		Grainy	Velvety
Taste			
Acidic	Saccharine		
Bitter	Salty		
Bland	Scorched		
Buttery	Sharp		
Fishy	Smoky		
Flat	Sour		
Fresh	Spicy		
Greasy	Stale		
Harsh	Strong		
Lemony	Sugary		
Metallic	Sweet		
Moldy	Tangy		
Oily	Tart		
Orange	Vinegary		
Rancid	Weak		
Rich			

Avoid using the following terms: pleasant, nice, bad, stinky, sickly, poor, good. These types of terms can have different meanings to different people. For example, one person may think yeast smells pleasant and another person might think it stinks. However, both people agree the smell is yeasty.