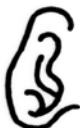




What does it  
taste like?



What does it  
sound like?



What does it  
feel like?



Chef Name:



Food Critic(s):



What is the  
dish called?

What does it  
look like?



What does it  
smell like?



I got my job on the London Evening Standard by winning a competition that was held long before you were born. I have stayed in the job for years and years because it is a very nice way of earning a living and taking out friends, but also because food changes all the time. What we were enjoying 20 years ago is surprisingly different from how we eat today. Ingredients that once seemed exotic now seem ordinary. Fast food goes faster and the sort of slow cooking that used to be made at home is these days served in fashionable restaurants.

We are all food critics. Every day of our lives since we must eat in order to carry on. As with any subject the more you think about it, the more interesting it becomes.

And if you do, you are a food critic.  
Yeuch! You might say Yum!

When something to eat is put in front of you, you might say

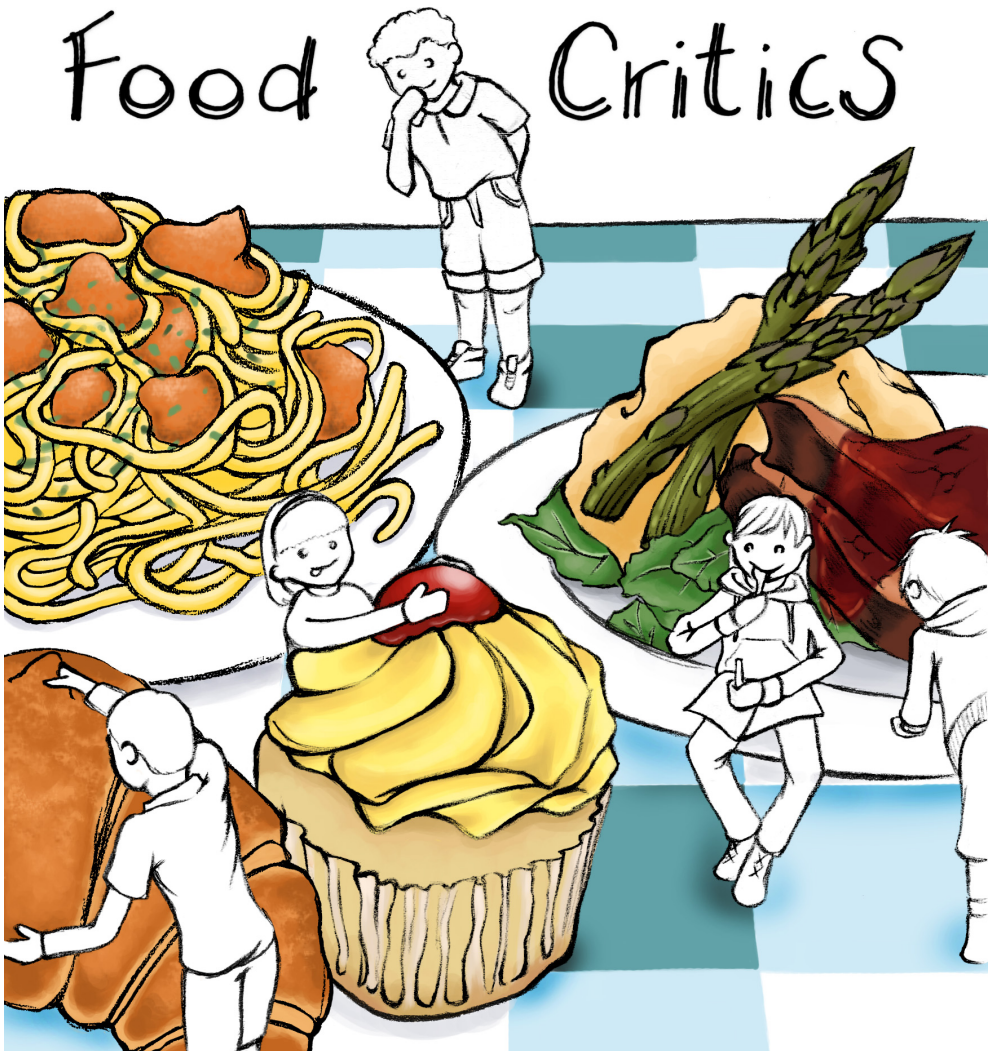
Introduced by Fay Maschler  
Restaurant Critic of the London Evening Standard

# We Are All Food Critics



**Soho  
Food Feast**  
Supporting Soho Parish Primary School

## We Are All Food Critics





Soho Food Feast : We Are All Food Critics

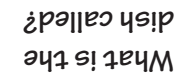
Proboscis for Soho Parish Primary School  
2012-05-10 & CC BY-NC-SA Proboscis 2012  
Published by Proboscis  
A Food Critics Notebook.  
Introduced by Fay Maschler. Illustrated by Mandy Tang.  
Designed by Giles Lane



http://bkltr.it/LLaWs



made with [bookleteer.com](http://bookleteer.com) from proboscis



HOW TO JUDGE FOOD

Gobbling something quickly without noticing the taste or texture is an insult to food – and to the person who has prepared it. Even if that is you.

Everyone has their favourite dishes but it is important to experiment and every few days try something new, even if only with a fairy bite.

It is much more enjoyable (and better for health) to eat with thoughtfulness and use all five senses. These are *sight, smell, touch, taste, hearing*.

- When trying any food think about how it –
- LOOKS – does it tempt you to try it?
  - SMELLS – is it familiar, strange, appealing, off-putting?
  - FEELS – is the texture what you would expect and what you like?
  - TASTES – is it surprisingly sweet, sharp, salty, weird?
  - SOUNDS – does it crackle if crisp, sigh if soft?

When describing the food you try, think beyond words like lovely, horrid, tasty, tasteless. Try to paint a picture in words of what you are thinking. So instead of saying something is hot (from chillies) you might say it is *as hot as a volcano*, if it is chewy, *as chewy as knicker elastic*, if it is disappointing, *as disappointing as finding no presents under the tree at Christmas*. And so on. Let go. Express yourself. And try something you have never tried before.



What does it  
taste like?



What does it  
sound like?



What does it  
feel like?



Imagine your own feast here....



What does it  
smell like?



What does it  
look like?

What is the  
dish called?



Food Critic(s):



Chef Name:



What does it  
feel like?



What does it  
sound like?

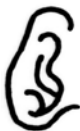


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