

We Are All Food Critics

Introduced by Fay Maschler
Restaurant Critic of the London Evening Standard

When something to eat is put in front of you, you might say
Yeuch! You might say Yum!

And if you do, you are a food critic.

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.

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.

What does it
taste like?




What does it
sound like?



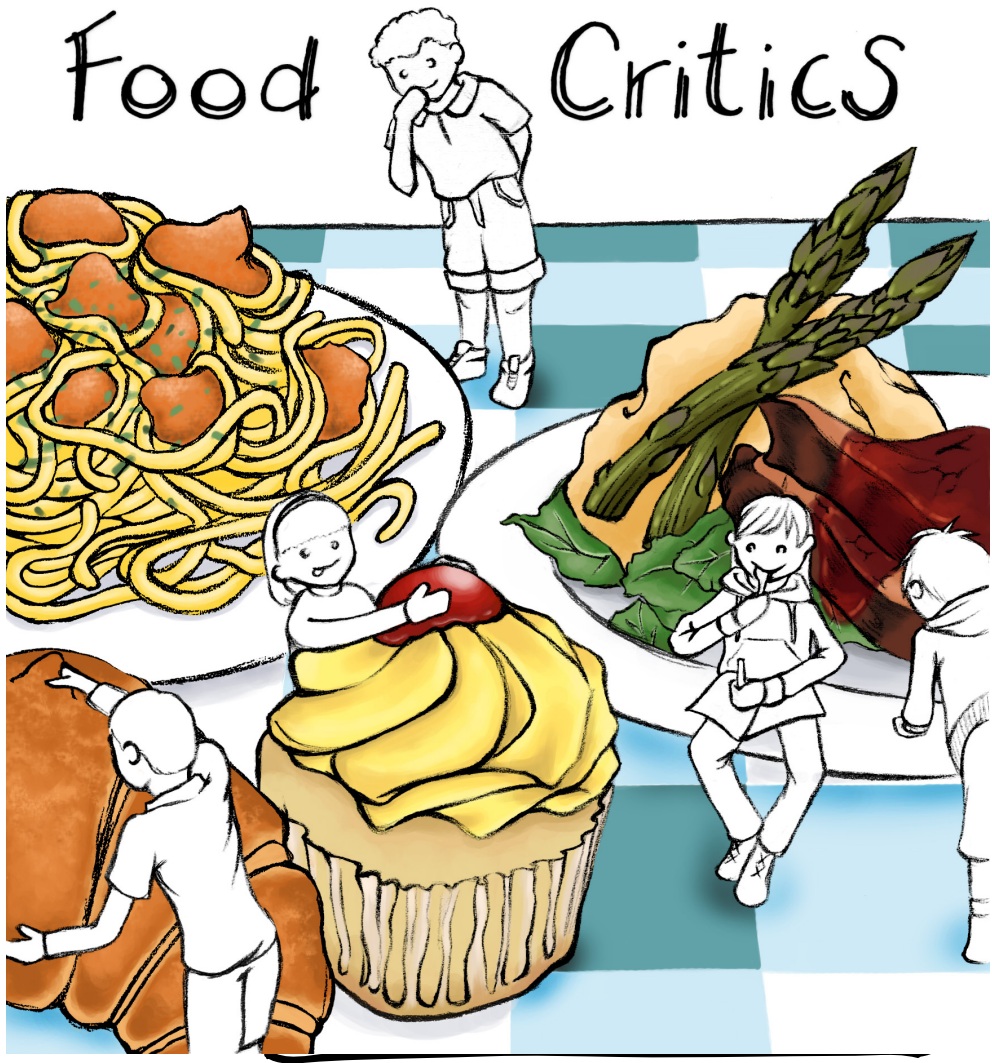
What does it
feel like?





Soho Food Feast
Supporting Soho Parish Primary School

We Are All Food Critics

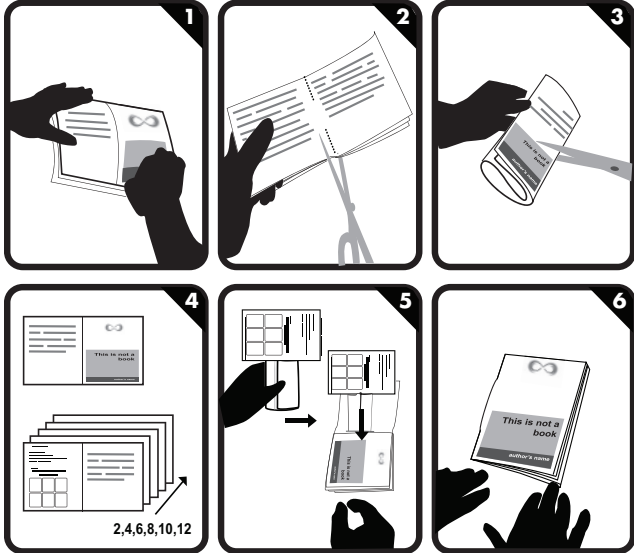





Soho Food Feast : We Are All Food Critics

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<http://bkltr.it/LLaWs>




What does it smell like?




What does it look like?

What is the dish called?

Chef Name:



Food Critic(s):



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?



What does it
taste like?





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?



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?



What does it
taste like?





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?



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?



What does it
taste like?

