“Taste of the Town” Anticipation Guide

Created by Emily Holden of Oregon State University

Description
“Taste of the Town” details the process behind scientific taste testing. The basic process is the same whether it is in the school cafeteria or the Food Innovation Center. From hamburgers to pears, food scientists provide the agriculture and food processing industry with a valuable resource that enables them to increase their profits.

The “Taste of the Town” Anticipation Guide will increase students’ literacy and comprehension skills. The anticipation guide will activate prior knowledge, give students a direction for their reading and raise curiosity. Completing the guide encourages students to reach a higher level of Bloom’s Taxonomy of Cognitive Thinking and allows teachers to recognize and address student misconceptions about the food testing industry.

The Anticipation Guide is a series of questions or statements about the article that students utilize to indicate agreement or disagreement. After reading the article, they may change or maintain their position, citing evidence from the text.

Time Estimate
One 45- to 50-minute Class period

Student Outcomes and Objectives
• Students will investigate the importance of a large, shared vocabulary.
• Students will examine the process by which products are taste tested.

Standards
Language Arts
EL.HS.RE.01: Read at an independent and instructional reading level appropriate to grade level.
EL.HS.RE.02: Read and understand a wide variety of informational text.
EL.HS.RE.03: Make connections to the text.
EL.HS.RE.05: Match reading to purpose.
EL.HS.RE.06: Understand and use a variety of comprehension strategies as needed, such as summarizing, class and group discussions and making predictions.
EL.HS.RE.08: Understand, learn and use new vocabulary that is taught through informational text.
EL.HS.RE.15: Read magazines and news stories.
EL.HS.RE.19: Identify and summarize sequence of events, main ideas, facts, supporting details and opinions.
EL.HS.RE.20: Clarify understanding of informational texts by creating graphic organizers.

Career-Related Learning Standards
CS.PM.02: Plan, organize and complete assigned tasks on time, meeting standards of quality.
CS.HS.01: Locate, process and convey information using traditional tools.
Materials

- Copies of “Taste of the Town” from the Winter 2009 issue of Oregon’s Agricultural Progress.
- Copies of the “Taste of the Town” anticipation guide.

Vocabulary

Food scientist: A scientist in the food processing industry that creates, tastes and analyzes food products for the producers.

Local food movement: A cultural movement that includes eating locally grown foods and encourages partnerships between local farmers and chefs.

ODA: Oregon Department of Agriculture. The department in charge of overseeing food and agriculture in Oregon.

Sensory Science: Processes that are used to provide accurate sensory testing.
“Taste of the Town” Anticipation Guide Procedure

1) Hand out the anticipation guide to students.
2) Have students complete the left side of the guide before reading.
3) Hand out the copies of the “Taste of the Town” article.
4) Instruct students to read the article and take additional notes as they go.
5) Conduct a discussion where you compare before-and-after results.
   a. Try to focus your discussion on evidence provided in the text.
“Taste of the Town” Anticipation Guide

<table>
<thead>
<tr>
<th>Before Reading: Agree or Disagree</th>
<th>Statement</th>
<th>After Reading: Agree or Disagree</th>
<th>Evidence and Support</th>
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| **Taste testing is a scientific procedure.** | | **Agree** | • Samples are made as similar as possible.  
• Brand names are not made available to taste testers.  
• Testers are selected to represent the general population. |
| Why? | | | |
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| **Taste testing is usually done in large groups, with a lot of discussion.** | | **Disagree** | • The students completed their taste test in the cafeteria.  
• Taste tests are normally completed in a very controlled atmosphere. |
| Why? | | | |
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| **Food scientists try to keep samples as similar as possible.** | | **Agree** | • When comparing hamburgers, they are put on the same buns and served without any condiments or toppings.  
• Burgers are served on the same plates.  
• Trained testers sometimes compare results after they have recorded their personal opinions. |
| Why? | | | |
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| **Food scientists analyze taste-testing information for their customers.** | | **Agree** | • OSU Food Scientist Ana Colona provides her customers with a binder of analyzed data about the taste-testing she completes. |
| Why? | | | |
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