



Cornish Pasties

Appearance

- *Attractive
- *Bright
- *Colourful
- *Golden Brown
- *Cracked
- *Crispy
- *Crumbly
- *Crunchy
- *Delicate
- *Dry
- *Dull
- *Firm

Sensory Word Bank

A products size, shape and colour and surface texture can be described.

Sensory Vocabulary
When we evaluate our products it is so important to use specialist terminology. Can you talk like a food critic? When you evaluate look at the different characteristic of food:
Appearance, Aroma, Taste and Texture

The tongue can detect four basic tastes: sweet, sour, salt and bitter. The intensity can also be recorded.

Aroma

- *Artificial
- *Bland
- *Floral
- *Fruity
- *Minty
- *Natural
- *Nutty
- *Plain
- *Zesty

Taste

- *Acidic
- *Aftertaste
- *Artificial
- *Bitter
- *Bland
- *Creamy
- *Dry
- *Fruity
- *Overpowering

Texture

- *Bitty
- *Brittle
- *Bubbly
- *Chewy
- *Crispy
- *Dry
- *Firm
- *Flaky
- *Fluffy

oggy	the Cornish name for a pasty. Wives would go to the mineshaft and shout 'Oggy, oggy, oggy!' to let the men know that they were ready and they would reply with 'Oi, oi, oi!'
skirt	a long and thin steak, cut from diaphragm of a cow
puff pastry	a flaky light pastry made from layers of fat and pastry
shortcrust pastry	a type of pastry often used for the base of a tart, quiche, pie, or flan
tinner's pasty	a pasty containing both sweet and savory fillings
crust or crimp	Part of the pasty that served as a 'handle' so that a miner could hold it with dirty hands without contaminating the meal
piskie	a Cornish fairy, thought to bring good luck despite being mischievous – some think the crust of a pasty should be saved for them
design brief	a statement of what needs to be designed and/or made
design process	the process of designing from identifying a need, generating a design, planning and making it and evaluating its performance.
market research	gathering information from the target audience
target audience	groups of people that a product is made for
sensory analysis	using the senses to evaluate a product
texture	the feel of a food
taste	the flavour of a food
final design	the chosen solution from a selection of design ideas
annotated diagram	labelled drawing
method	a set of instructions
combine	mixing two or more ingredients together
equipment	the tools and materials used to carry out a task
evaluation	assessment of how an item functions compared with its specification

