

What temperature is most enjoyable when people taste food?

Directions: Use the following chart to determine if we can use any of this information to help define criteria regarding the temperature range of our homemade heaters. Draw arrows to parts of the chart and underline important text to highlight the areas that you think will help us determine our temperature range criteria.

Survey: Rating of Food Enjoyment Tasted at Varying Temperatures

Tester	Food Temperature in Degrees Celsius (and Degrees Fahrenheit)					
	25 °C (77 °F)	30 °C (86 °F)	35 °C (95 °F)	40 °C (104 °F)	45 °C (113 °F)	50 °C (122 °F)
A	-	-	-	+	+	+
B	-	+	+	+	+	+
C	-	-	-	+	+	!
D	-	-	+	+	!	!
E	-	+	+	+	!	!
F	-	-	+	+	!	!
G	-	+	+	+	+	+
H	-	+	+	+	+	+
I	-	+	+	+	!	!
J	+	+	+	+	+	!
K	-	-	+	+	+	!
L	-	+	+	+	+	+
M	-	+	+	+	!	!

This chart represents the results of food items being tasted at different temperatures to determine if the food is at a preferable temperature. Tasters were asked to record a “-” if the food is too cold, a “+” if the food is just right, and a “!” if the food is too hot to enjoy.