

Chocolate Tasting Survey Template

All questions are optional. Follow each question's directions.

Write your answers to the open questions in the space provided.

Use these seven questions as a starting point. Every field is optional. Where choices are listed, respondents choose one. Name the context and period before sharing so answers refer to the same experience.

1. What code identifies the chocolate sample you tasted?

2. Overall, how much did you like this chocolate sample?

- ☐ Disliked it extremely
- ☐ Disliked it moderately
- ☐ Neither liked nor disliked
- ☐ Liked it moderately
- ☐ Liked it extremely
- ☐ Not sure

3. How was the sweetness level for you?

- ☐ Much too low
- ☐ Slightly too low
- ☐ About right
- ☐ Slightly too high
- ☐ Much too high
- ☐ Not sure

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4. How was the cocoa intensity for you?

- ☐ Much too weak
- ☐ Slightly too weak
- ☐ About right
- ☐ Slightly too strong
- ☐ Much too strong
- ☐ Not sure

5. How appealing was the aroma?

- ☐ Not at all appealing
- ☐ Slightly appealing
- ☐ Moderately appealing
- ☐ Very appealing
- ☐ Extremely appealing
- ☐ Not sure

6. How satisfied were you with the texture and melt?

- ☐ Very dissatisfied
- ☐ Somewhat dissatisfied
- ☐ Neither satisfied nor dissatisfied
- ☐ Somewhat satisfied
- ☐ Very satisfied
- ☐ Not sure

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7. What, if anything, would you change about the aftertaste?
