



2027 Culinary Preliminary Challenge Evaluation Instructions

Thank you so much for volunteering to be a judge for the NASA HUNCH Culinary Evaluation. This year's theme is a mediterranean dish.

Must meet the following Nutritional Standards per serving

Calories -150-300

Fat - 8 grams or less

Saturated Fat - 2 grams or less

Sodium - 300 mg or less

Dietary Fiber - 2 grams or more

Must process well for flight and for use in microgravity

Below are listed important information for all evaluators to follow when filling out the Sensory Evaluation:

- In the Appearance column rate the appearance of the small sample that you are served **NOT** the plated entrée
- When rating **the overall column of the** entrée **do not average** your previous results for taste, texture, aroma and appearance evaluation numbers but rate the entrée overall as a whole
- **NO Decimals! Only Whole Numbers 1-9**
- Comments are appreciated and will help determine final scores