

PUDDING COMPARISON

Name _____ Period _____ Assign # _____

Directions: After preparing your assigned recipe, taste a sample of each units puddings. Complete chart and draw conclusions. Discuss in class.

Type of Milk	Taste	Texture	Appearance
Whole (4%)			
2% Milk			
1% Milk			
Skim			
Evaporated			
Nonfat Dried (Reconstituted)			

CONCLUSIONS: