

# STANFORD FlavorLab

CREATING DELICIOUS FOOD EXPERIENCES



The Stanford Flavor Lab is Residential & Dining Enterprises (R&DE) Stanford Dining's research and development kitchen. This is a place where R&DE Stanford Dining chefs ideate and prototype innovative menus and processes to improve students' dining experience, health and wellness, and food sustainability. In this space, we are developing forward-thinking eating experiences and new, exciting menu items, which support our culinary, nutrition and sustainable food ethos and values.

## The vision for the Stanford Flavor Lab:

- Explore and design forward thinking strategies to enhance the student dining experience
- Expand techniques and processes to broaden our understanding of taste and flavor preferences by students
- Develop sustainable plant-forward menus
- Create delicious food experiences
- Enhance partnership with thought leaders
- Communicate broadly our discoveries



## The Tasting Table

The Tasting Table Program was developed by the Flavor Lab as a way to gather feedback from students on new menus being served in the dining halls, to share food they may not be familiar with, and to educate them on the food and the food system.