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Structured Approach to Tasting & Assessing Cheese

Cheese	
	Date tasted
	Rennet

Draw and describe the whole cheese

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☐ Rind not present to inspect ☐ Rindless/No rind ☐ Dry cheese or natural rind ☐ *P. candidum* or *Geotrichum*
☐ Dry or wet washed rind ☐ Other moulds or yeasts ☐ Organic outer ☐ Inorganic outer

Observations:

Good qualities & faults:

TEXTURE 0 1 2 3 4 5 6 7 8 9 10

Soft Hard

COLOUR:

CONSISTENCY: Describe the paste structure

☐ None ☐ Significant

☐ Slight ☐ Not deliberate

NOTES: Mould colour, shape and prevalence

Observations:

Good qualities & faults:

INTENSITY

0 1 2 3 4 5 6 7 8 9 10

Low High

Observations, good qualities & faults:

MOUTHFEEL

TEXTURE

0 1 2 3 4 5 6 7 8 9 10
Soft Hard

WET/DRYING

0 1 2 3 4 5 6 7 8 9 10
Wet Drying

DESCRIPTION Single/multiple texture. mushy, moussey, creamy, fibrous, fabric, elastic, pappy, crumbly, grainy, gritty, firm, hard.

RIND

OTHER Crystals, chemical or additives

SIMPLE FLAVOURS

SAVOURY

0 1 2 3 4 5 6 7 8 9 10
Low High
Notes:

SWEET

0 1 2 3 4 5 6 7 8 9 10
Low High
Notes:

SALT

0 1 2 3 4 5 6 7 8 9 10
Low High
Notes:

BITTER

0 1 2 3 4 5 6 7 8 9 10
Low High
Notes:

ACID

0 1 2 3 4 5 6 7 8 9 10
Low High
Notes:

COMPLEX FLAVOURS

DAIRY

Flavours:
0 1 2 3 4 5 6 7 8 9 10
Low High

FRUIT/FLORAL

Flavours:
0 1 2 3 4 5 6 7 8 9 10
Low High

VEGETAL/HERBACEOUS

Flavours:
0 1 2 3 4 5 6 7 8 9 10
Low High

MINERAL/CHEMICAL

Flavours:
0 1 2 3 4 5 6 7 8 9 10
Low High

ANIMAL/FUNGAL/FERMENTED

Flavours:
0 1 2 3 4 5 6 7 8 9 10
Low High

ASSESSMENT CONCLUSION

ASSESSMENT AGAINST STANDARD

RIPENESS OR MATURITY

0 1 2 3 4 5 6 7 8 9 10
Fresh Under-ripe/Immature Ripe/Mature Over-ripe/Aged Spoiled

COMPLEXITY

0 1 2 3 4 5 6 7 8 9 10
Low High

BALANCE

0 1 2 3 4 5 6 7 8 9 10
Poor Well balanced

LENGTH

0 1 2 3 4 5 6 7 8 9 10
Short Long

PERSONAL RATING

0 1 2 3 4 5 6 7 8 9 10
Poor Like Highest Quality

CONCLUSION Your personal summary of the cheese, including any faults