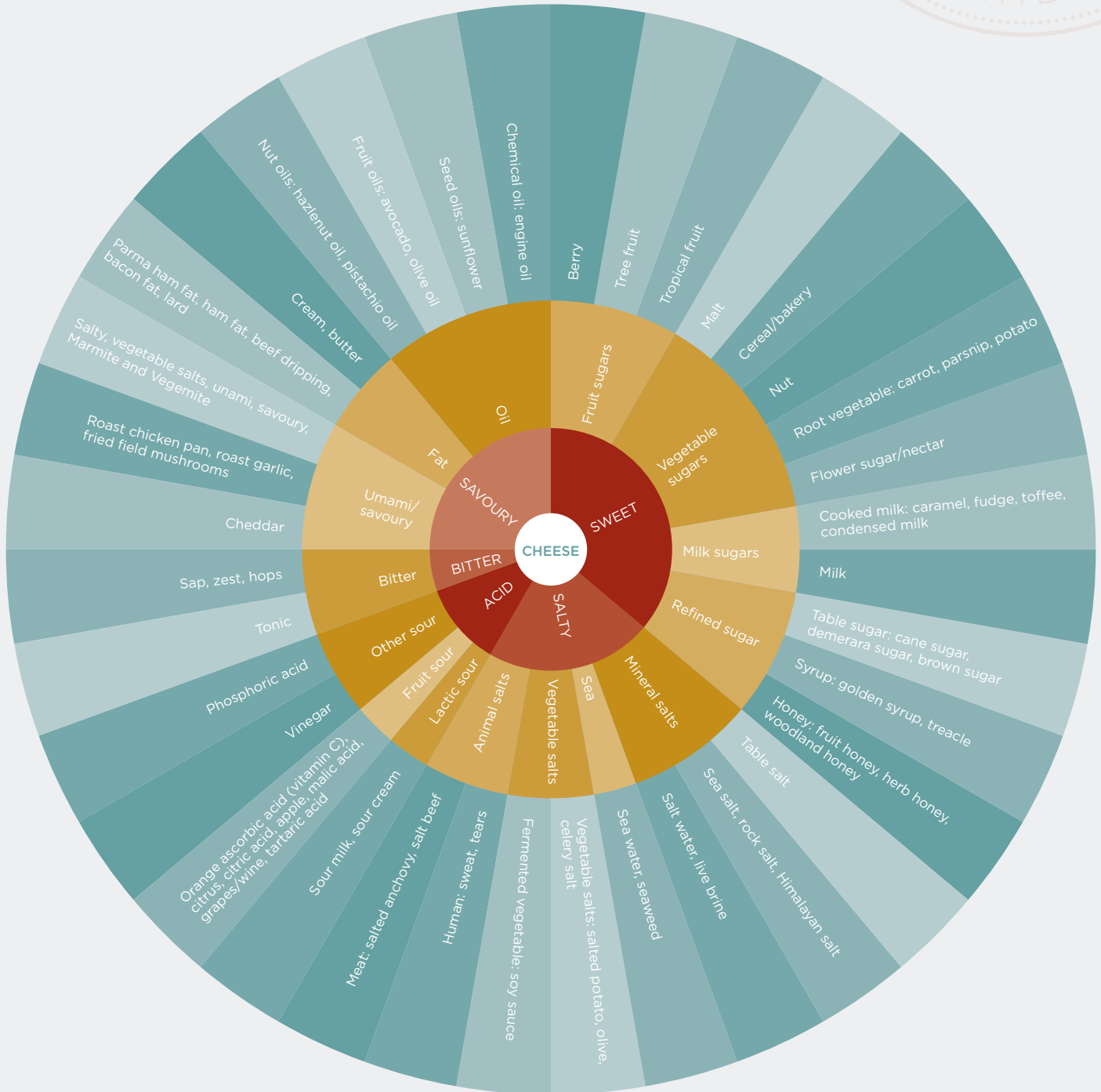


STRUCTURED APPROACH TO TASTING CHEESE

Simple Flavours Tree



KEY

● SIMPLE

● DETAILED

● SUBTLETY

COMPLEX FLAVOURS TREE

4 th degree	3 rd degree	2 nd degree	1 st degree
Corn flakes milk, condensed milk, skimmed milk, raw milk, cow milk, goat milk, sheep milk	Milk	Milk	DAIRY
Caramel, Fudge, Toffee, condensed milk	Cooked milk		
Steamed milk, cheesemaking dairy, whey, lactic	Lactic		
Single cream, double cream, clotted cream	Cream	Cream	
Ice cream	Ice cream		
Salted butter, unsalted butter, sweet cream butter, whey butter	Butter	Butter	
Rancid butter	Rancid butter		
Nut butters	Non-dairy butter		
Baby sick	Baby sick	Cheese	
Cheddar	Cheddar		
Cottage cheese	Cottage cheese		
Yoghurt, greek yoghurt	Yoghurt	Yoghurt	

Strawberry, raspberry, gooseberry, blackberry, juniper, blueberry, redcurrant, blackcurrant	Berry	Fruit	FRUITY/FLORAL
Apple juice, apple, pear, plum, cherry, apricot, nectarine, date, fig, tomato	Tree fruit		
Pineapple, grapefruit, lemon, lime, melon, banana	Tropical fruit		
Dried apricot, dried fig, dried date	Dried fruit		
Tree blossom, meadow flowers, herb garden, flower shop, oriental flower/jasmine, cottage garden	Flowers	Floral	
Cow parsley, wild garlic, bramble, honeysuckle, nettle, thistle	Hedgerow		
Vanilla, elderflower, lavender, peppermint, saffron, eucalyptus, fresh coconut, dried coconut	Sweet floral	Spice	
Cacao nibs, dark chocolate, milk chocolate, coco powder	Chocolate		
Horseradish, mustard seed, wasabi, english, wholegrain, dijon	Mustard		
White pepper, black pepper, fresh chilli peppers, rocket, radish, paprika, nigella seed	Hot/pepper		
Cloves, cinnamon	Christmas spices		
Cumin, curry powder, turmeric, ginger, nutmeg, mace, all spice, nigella seed	Spiced		
Liquorice, star anise, aniseed	Liquorice		
Hazelnut, walnut, almond, apricot, peanut, cob nut, macadamia	Nut	Nut	

White onion, red onion, shallot, leek, chives, raw garlic	Allium	Vegetable	VEGETABLE LEAF/HERBACEOUS
Cabbage, boiled cabbage, brussel sprouts, cauliflower, broccoli	Brassica		
Capsicum, carrot, potato, parsnip, turnip, courgette, marrow, tomato vine, artichoke, caper, radish, celery	Vegetable		
Lettuce, rocket, watercress, kale, spinach	Veg leaf		
Basil, bay leaf, celery salt, chicory, coriander, dill, fennel, kefir lime, lemon thyme, lemongrass, marjoram, mint, oregano, rosemary, sage, tarragon, thyme	Herb	Herb	
Grass, clover, parsley, freshly mown grass, meadow, hay, cornfield, straw	Grass		
Pine/spruce, pine needles, pine cones	Pine (coniferous)	Wood	
Acorns, oak, hickory, beech, maple, olive wood, cedar	Tree (deciduous)		
Dry leaves, wet leaves, forest floor, damp cardboard, tobacco	Leaves		
Corn, bran	Cereal	Cereal/ bakery	
Malt, molasses, treacle	Malt		
Yeast, dough	Yeast		
White bread, sour dough, brown bread	Bread		
White toast, wholemeal toast, toast with butter, burnt toast, panettone, brioche	Toast		
Digestive, shortbread, water biscuit	Biscuit		
Fruit cake, sponge cake	Cake		

1 st degree	2 nd degree
1st year 2nd year 3rd year	4th year
Engineering Chemical Biological Physical	Rubber Mineral/chemical
MINERAL	

1st degree

MINERAL & CHEMICAL

ANIMAL/FUNGAL/FERMENTED

HOW TO USE THE TASTING MODEL

The Structured Approach to Tasting Cheese (SATC) was introduced in Level 1, but at Level 2 delegates are expected to assess cheese in much greater detail. New requirements include a more comprehensive product description and an-depth analysis of complex flavours, as well as observations on mouthfeel, faults and how the cheese compares to standard types.

BEFORE YOU START

- **Bring the cheese to room temperature. Cold suppresses flavour.**
- **Have a clean palate, so avoid strongly flavoured food and drink.**
- **Be prepared with a tasting sheet and pen; clean knives; and neutral biscuits, apples or water to cleanse the palate.**

PRE-TASTE ASSESSMENT

Product description: Record details about the cheese in the sections provided, which correspond to the descriptions in the Cheese Library. If you're not sure, refer to the packaging, speak to your cheesemonger and check directly with suppliers.

Inspect the rind: Your observations at this level should go into detail. Where relevant, note particular mould and yeast types (ie, *P. candidum* and *Geotrichum*), identify specific materials used as organic and inorganic outers (eg, maple leaf or wax) and highlight faults and good qualities as outlined in the Level 2 Maturing, Affinage & Grading Standard.

Inspect the interior. Use your eyes, but also touch (by pressing, squeezing, bending and breaking the cheese, if possible) to assess the texture, colour and other characteristics of the paste. Texture should be graded between 1-10 (1 being the softest, like goat's curd, and 10 the hardest, like aged Parmesan), and write a full sentence on the consistency of the cheese using vocabulary from Level 1, benchmarking against cheeses you are familiar with. Faults and good qualities should also be noted.

SMELL

Smell the cheese as a whole and gauge intensity. If it is

mild, like goat's curd, then score it 1-2. If it is strong, like Époisses, a score of 10 may be more appropriate. It's also worth smelling different parts of the cheese (the rind, the paste, the breakdown) to get a more detailed overview. Record your observations in the comments section.

TASTE ASSESSMENT

Chew the cheese slowly and breathe through your nose.

Mouthfeel: Note the texture of the cheese in your mouth. How does it feel when you are eating it? Mouthfeel can cover different areas, including the rigidity of the cheese (soft to hard), but also whether it has a drying or mouthwatering effect, and the impact of the rind, crystals or additives.

Simple Flavours: Level 2 builds on Level 1 by introducing a time element to assessing simple flavours. Use Time Arrows to record changes in simple flavours over the eating experience. Placed these over the numbers, starting where the flavour begins and finishes where it ends up.

Complex Flavours: Use the flavour tree to identify specific flavours (note these) and the five main families of flavours. Score the strength of the flavours. 1-2 would indicate very subtle, 5-6 would be strong and 10 would be over-powering (ie, you can't taste anything else). It is essential you note on your sheets the specific flavours, (eg, dried apricot or cabbage). Against each specific flavour in your comments, note a score out of 10 to give a hierarchy to the tastes you experience. When you have completed your assessment, review your scores. The highest number in both Simple and Complex should be the most pronounced flavour.

CONCLUSION

Having completed the tasting, you should be able to draw conclusions on whether the cheese meets expectations and make observations on maturity. The Ripeness score refers to mainly soft cheeses that are ripened via external and internal moulds/yeasts, and by rind washing.

Also score the cheese in terms of complexity, length and balance, which will guide your own personal rating of the cheese.

HAPPY TASTING!

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