

ACADEMY OF CHEESE

LEVEL 2

Structured Approach to Tasting & Assessing Cheese

Name of cheese PDO / PGI / TSG / Brand	Cheesemaker / country / region	Date tasted
Milk type Cow / goat / sheep / buffalo Breed:	Heat treatment Raw / pasteurised / thermised	Rennet Animal / Plant-Vegetal / Vegetarian (FDC or Microbial)
Age	Where encountered/bought & price	
Make	Post-Make(s)	
Sub Make	Sub Post-Make	

WEIGHT, SIZE AND SHAPE

Draw and describe the whole cheese

RIND

- ☐ 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:

PASTE / INTERIOR

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

Soft Hard

COLOUR:

CONSISTENCY: Describe the paste structure

BLUEING

- ☐ None
 ☐ Significant
- ☐ Slight
 ☐ Not deliberate

NOTES: Mould colour, shape and prevalence

Observations:

Good qualities & faults:

SMELL

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