

Creamed Cottage Cheese

SAMPLE 1

FLAVOR

SCORE: 12345678910

NO CRITICISM: 10

NORMAL RANGE: 1-10

___ 1. Bitter

___ 2. Cooked

___ 3. Fermented / Fruity

___ 4. Flat

___ 5. Foreign

___ 6. High Acid

___ 7. High Diacetyl

___ 8. High Salt

___ 9. Lacks Fine Flavor

___ 10. Lacks Freshness

___ 11. Metallic

___ 12. Oxidized

___ 13. Rancid

___ 14. Sweet

___ 15. Unclean

___ 16. Whey

BODY AND TEXTURE

SCORE: 12345

NO CRITICISM: 5

NORMAL RANGE: 1-5

___ 1. Firm / Rubbery

___ 2. Mealy / Grainy

___ 3. Overstabilized

___ 4. Pasty

___ 5. Weak / Soft

APPEARANCE AND COLOR

SCORE: 12345

NO CRITICISM: 5

NORMAL RANGE: 1-5

___ 1. Free Cream

___ 2. Free Whey

___ 3. Lacks Cream

___ 4. Matted

___ 5. Shattered Curd

SAMPLE 2

FLAVOR

SCORE: 12345678910

NO CRITICISM: 10

NORMAL RANGE: 1-10

___ 1. Bitter

___ 2. Cooked

___ 3. Fermented / Fruity

___ 4. Flat

___ 5. Foreign

___ 6. High Acid

___ 7. High Diacetyl

___ 8. High Salt

___ 9. Lacks Fine Flavor

___ 10. Lacks Freshness

___ 11. Metallic

___ 12. Oxidized

___ 13. Rancid

___ 14. Sweet

___ 15. Unclean

___ 16. Whey

BODY AND TEXTURE

SCORE: 12345

NO CRITICISM: 5

NORMAL RANGE: 1-5

___ 1. Firm / Rubbery

___ 2. Mealy / Grainy

___ 3. Overstabilized

___ 4. Pasty

___ 5. Weak / Soft

APPEARANCE AND COLOR

SCORE: 12345

NO CRITICISM: 5

NORMAL RANGE: 1-5

___ 1. Free Cream

___ 2. Free Whey

___ 3. Lacks Cream

___ 4. Matted

___ 5. Shattered Curd

SCHOOL:

NAME:

Creamed Cottage Cheese

SAMPLE 3

FLAVOR

SCORE: 1 2 3 4 5 6 7 8 9 10

NO CRITICISM: 10

NORMAL RANGE: 1-10

☐ 1. Bitter☐ 7. High Diacetyl☐ 13. Rancid☐ 2. Cooked☐ 8. High Salt☐ 14. Sweet☐ 3. Fermented / Fruity☐ 9. Lacks Fine Flavor☐ 15. Unclean☐ 4. Flat☐ 10. Lacks Freshness☐ 16. Whey☐ 5. Foreign☐ 11. Metallic☐ 6. High Acid☐ 12. Oxidized

BODY AND TEXTURE

SCORE: 1 2 3 4 5

NO CRITICISM: 5

NORMAL RANGE: 1-5

☐ 1. Firm / Rubbery☐ 3. Overstabilized☐ 5. Weak / Soft☐ 2. Mealy / Grainy☐ 4. Pasty

APPEARANCE AND COLOR

SCORE: 1 2 3 4 5

NO CRITICISM: 5

NORMAL RANGE: 1-5

☐ 1. Free Cream☐ 3. Lacks Cream☐ 5. Shattered Curd☐ 2. Free Whey☐ 4. Matted

SAMPLE 4

FLAVOR

SCORE: 1 2 3 4 5 6 7 8 9 10

NO CRITICISM: 10

NORMAL RANGE: 1-10

☐ 1. Bitter☐ 7. High Diacetyl☐ 13. Rancid☐ 2. Cooked☐ 8. High Salt☐ 14. Sweet☐ 3. Fermented / Fruity☐ 9. Lacks Fine Flavor☐ 15. Unclean☐ 4. Flat☐ 10. Lacks Freshness☐ 16. Whey☐ 5. Foreign☐ 11. Metallic☐ 6. High Acid☐ 12. Oxidized

BODY AND TEXTURE

SCORE: 1 2 3 4 5

NO CRITICISM: 5

NORMAL RANGE: 1-5

☐ 1. Firm / Rubbery☐ 3. Overstabilized☐ 5. Weak / Soft☐ 2. Mealy / Grainy☐ 4. Pasty

APPEARANCE AND COLOR

SCORE: 1 2 3 4 5

NO CRITICISM: 5

NORMAL RANGE: 1-5

☐ 1. Free Cream☐ 3. Lacks Cream☐ 5. Shattered Curd☐ 2. Free Whey☐ 4. Matted

SCHOOL:

NAME:

Creamed Cottage Cheese

SAMPLE 5

FLAVOR

SCORE: 1 2 3 4 5 6 7 8 9 10

NO CRITICISM: 10

NORMAL RANGE: 1-10

___ 1. Bitter

___ 7. High Diacetyl

___ 13. Rancid

___ 2. Cooked

___ 8. High Salt

___ 14. Sweet

___ 3. Fermented / Fruity

___ 9. Lacks Fine Flavor

___ 15. Unclean

___ 4. Flat

___ 10. Lacks Freshness

___ 16. Whey

___ 5. Foreign

___ 11. Metallic

___ 6. High Acid

___ 12. Oxidized

BODY AND TEXTURE

SCORE: 1 2 3 4 5

NO CRITICISM: 5

NORMAL RANGE: 1-5

___ 1. Firm / Rubbery

___ 3. Overstabilized

___ 5. Weak / Soft

___ 2. Mealy / Grainy

___ 4. Pasty

APPEARANCE AND COLOR

SCORE: 1 2 3 4 5

NO CRITICISM: 5

NORMAL RANGE: 1-5

___ 1. Free Cream

___ 3. Lacks Cream

___ 5. Shattered Curd

___ 2. Free Whey

___ 4. Matted

SAMPLE 6

FLAVOR

SCORE: 1 2 3 4 5 6 7 8 9 10

NO CRITICISM: 10

NORMAL RANGE: 1-10

___ 1. Bitter

___ 7. High Diacetyl

___ 13. Rancid

___ 2. Cooked

___ 8. High Salt

___ 14. Sweet

___ 3. Fermented / Fruity

___ 9. Lacks Fine Flavor

___ 15. Unclean

___ 4. Flat

___ 10. Lacks Freshness

___ 16. Whey

___ 5. Foreign

___ 11. Metallic

___ 6. High Acid

___ 12. Oxidized

BODY AND TEXTURE

SCORE: 1 2 3 4 5

NO CRITICISM: 5

NORMAL RANGE: 1-5

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APPEARANCE AND COLOR

SCORE: 1 2 3 4 5

NO CRITICISM: 5

NORMAL RANGE: 1-5

___ 1. Free Cream

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___ 5. Shattered Curd

___ 2. Free Whey

___ 4. Matted

SCHOOL:

NAME:

Creamed Cottage Cheese

SAMPLE 7

FLAVOR

SCORE: 1 2 3 4 5 6 7 8 9 10

NO CRITICISM: 10

NORMAL RANGE: 1-10

☐ 1. Bitter☐ 7. High Diacetyl☐ 13. Rancid☐ 2. Cooked☐ 8. High Salt☐ 14. Sweet☐ 3. Fermented / Fruity☐ 9. Lacks Fine Flavor☐ 15. Unclean☐ 4. Flat☐ 10. Lacks Freshness☐ 16. Whey☐ 5. Foreign☐ 11. Metallic☐ 6. High Acid☐ 12. Oxidized

BODY AND TEXTURE

SCORE: 1 2 3 4 5

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☐ 1. Firm / Rubbery☐ 3. Overstabilized☐ 5. Weak / Soft☐ 2. Mealy / Grainy☐ 4. Pasty

APPEARANCE AND COLOR

SCORE: 1 2 3 4 5

NO CRITICISM: 5

NORMAL RANGE: 1-5

☐ 1. Free Cream☐ 3. Lacks Cream☐ 5. Shattered Curd☐ 2. Free Whey☐ 4. Matted

SAMPLE 8

FLAVOR

SCORE: 1 2 3 4 5 6 7 8 9 10

NO CRITICISM: 10

NORMAL RANGE: 1-10

☐ 1. Bitter☐ 7. High Diacetyl☐ 13. Rancid☐ 2. Cooked☐ 8. High Salt☐ 14. Sweet☐ 3. Fermented / Fruity☐ 9. Lacks Fine Flavor☐ 15. Unclean☐ 4. Flat☐ 10. Lacks Freshness☐ 16. Whey☐ 5. Foreign☐ 11. Metallic☐ 6. High Acid☐ 12. Oxidized

BODY AND TEXTURE

SCORE: 1 2 3 4 5

NO CRITICISM: 5

NORMAL RANGE: 1-5

☐ 1. Firm / Rubbery☐ 3. Overstabilized☐ 5. Weak / Soft☐ 2. Mealy / Grainy☐ 4. Pasty

APPEARANCE AND COLOR

SCORE: 1 2 3 4 5

NO CRITICISM: 5

NORMAL RANGE: 1-5

☐ 1. Free Cream☐ 3. Lacks Cream☐ 5. Shattered Curd☐ 2. Free Whey☐ 4. Matted