**Cheese Taste Testing**

KITCHEN COLOR \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

NAME \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| SampleNumber | CheeseHypothesis  | Appearance Observations (3-5 key traits)  | Aroma/Texture Observations (3-5 key traits)  | Taste Observations (3-5 key traits)  | Cheese Variety  |
| 1 |  |  |  |  |  |
| 2 |  |  |  |  |  |
| 3 |  |  |  |  |  |
| 4 |  |  |  |  |  |
| 5 |  |  |  |  |  |
| 6 |  |  |  |  |  |
| 7 |  |  |  |  |  |
| 8 |  |  |  |  |  |
| 910 |  |  |  |  |  |
| 11 |  |  |  |  |  |
| 12 |  |  |  |  |  |
| 13 |  |  |  |  |  |
| 14 |  |  |  |  |  |
| 15 |  |  |  |  |  |

1. Which cheese variety was your favorite and why?
2. Which varieties would you not purchase in the future:
3. Name 3+ soft cheese varieties:
4. Name 3+ aged cheese varieties:
5. With your group brainstorm WHAT type of cheese you will make and market in our mozzarella lab (what ingredients/supplies will you need … write list below) what will be the name, how will you market your product (continue on separate sheet for your group if need be). Turn this sheet and your plan in before you leave so Mrs. Propson can purchase your supplies.