

SCHOOL:

NAME:

# Swiss Style Yogurt

## SAMPLE 1

### FLAVOR

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

NO CRITICISM: 10 NORMAL RANGE: 1-10

- |   |   |   |
|---|---|---|
| <input type="checkbox"/> 1. Bitter                    | <input type="checkbox"/> 8. High Sweetness    | <input type="checkbox"/> 15. Oxidized         |
| <input type="checkbox"/> 2. Cooked                    | <input type="checkbox"/> 9. Lacks Fine Flavor | <input type="checkbox"/> 16. Rancid           |
| <input type="checkbox"/> 3. Foreign                   | <input type="checkbox"/> 10. Lacks Freshness  | <input type="checkbox"/> 17. Unclean          |
| <input type="checkbox"/> 4. High Acetaldehyde         | <input type="checkbox"/> 11. Low Acid         | <input type="checkbox"/> 18. Unnatural Flavor |
| <input type="checkbox"/> 5. High Acid                 | <input type="checkbox"/> 12. Low Flavoring    | <input type="checkbox"/> 19. Yeasty           |
| <input type="checkbox"/> 6. High Flavoring            | <input type="checkbox"/> 13. Low Sweetness    |   |
| <input type="checkbox"/> 7. High Intensity Sweeteners | <input type="checkbox"/> 14. Old Ingredient   |   |

### BODY AND TEXTURE

SCORE: 1 2 3 4 5

NO CRITICISM: 5 NORMAL RANGE: 1-5

- |                                      |                                      |                                  |
|--------------------------------------|--------------------------------------|----------------------------------|
| <input type="checkbox"/> 1. Gel-Like | <input type="checkbox"/> 3. Ropy     | <input type="checkbox"/> 5. Weak |
| <input type="checkbox"/> 2. Grainy   | <input type="checkbox"/> 4. Too Firm |                                  |

### APPEARANCE AND COLOR

SCORE: 1 2 3 4 5

NO CRITICISM: 5 NORMAL RANGE: 1-5

- |  |   |                                      |
|--|---|--------------------------------------|
| <input type="checkbox"/> 1. Atypical Color | <input type="checkbox"/> 4. Free Whey   | <input type="checkbox"/> 7. Shrunken |
| <input type="checkbox"/> 2. Color Leaching | <input type="checkbox"/> 5. Lacks Fruit |                                      |
| <input type="checkbox"/> 3. Excess Fruit   | <input type="checkbox"/> 6. Lumpy       |                                      |

## SAMPLE 2

### FLAVOR

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

NO CRITICISM: 10 NORMAL RANGE: 1-10

- |   |   |   |
|---|---|---|
| <input type="checkbox"/> 1. Bitter                    | <input type="checkbox"/> 8. High Sweetness    | <input type="checkbox"/> 15. Oxidized         |
| <input type="checkbox"/> 2. Cooked                    | <input type="checkbox"/> 9. Lacks Fine Flavor | <input type="checkbox"/> 16. Rancid           |
| <input type="checkbox"/> 3. Foreign                   | <input type="checkbox"/> 10. Lacks Freshness  | <input type="checkbox"/> 17. Unclean          |
| <input type="checkbox"/> 4. High Acetaldehyde         | <input type="checkbox"/> 11. Low Acid         | <input type="checkbox"/> 18. Unnatural Flavor |
| <input type="checkbox"/> 5. High Acid                 | <input type="checkbox"/> 12. Low Flavoring    | <input type="checkbox"/> 19. Yeasty           |
| <input type="checkbox"/> 6. High Flavoring            | <input type="checkbox"/> 13. Low Sweetness    |   |
| <input type="checkbox"/> 7. High Intensity Sweeteners | <input type="checkbox"/> 14. Old Ingredient   |   |

### BODY AND TEXTURE

SCORE: 1 2 3 4 5

NO CRITICISM: 5 NORMAL RANGE: 1-5

- |                                      |                                      |                                  |
|--------------------------------------|--------------------------------------|----------------------------------|
| <input type="checkbox"/> 1. Gel-Like | <input type="checkbox"/> 3. Ropy     | <input type="checkbox"/> 5. Weak |
| <input type="checkbox"/> 2. Grainy   | <input type="checkbox"/> 4. Too Firm |                                  |

### APPEARANCE AND COLOR

SCORE: 1 2 3 4 5

NO CRITICISM: 5 NORMAL RANGE: 1-5

- |  |   |                                      |
|--|---|--------------------------------------|
| <input type="checkbox"/> 1. Atypical Color | <input type="checkbox"/> 4. Free Whey   | <input type="checkbox"/> 7. Shrunken |
| <input type="checkbox"/> 2. Color Leaching | <input type="checkbox"/> 5. Lacks Fruit |                                      |
| <input type="checkbox"/> 3. Excess Fruit   | <input type="checkbox"/> 6. Lumpy       |                                      |

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## SAMPLE 3

### FLAVOR

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

NO CRITICISM: 10    NORMAL RANGE: 1-10

- |   |   |   |
|---|---|---|
| <input type="checkbox"/> 1. Bitter                    | <input type="checkbox"/> 8. High Sweetness    | <input type="checkbox"/> 15. Oxidized         |
| <input type="checkbox"/> 2. Cooked                    | <input type="checkbox"/> 9. Lacks Fine Flavor | <input type="checkbox"/> 16. Rancid           |
| <input type="checkbox"/> 3. Foreign                   | <input type="checkbox"/> 10. Lacks Freshness  | <input type="checkbox"/> 17. Unclean          |
| <input type="checkbox"/> 4. High Acetaldehyde         | <input type="checkbox"/> 11. Low Acid         | <input type="checkbox"/> 18. Unnatural Flavor |
| <input type="checkbox"/> 5. High Acid                 | <input type="checkbox"/> 12. Low Flavoring    | <input type="checkbox"/> 19. Yeasty           |
| <input type="checkbox"/> 6. High Flavoring            | <input type="checkbox"/> 13. Low Sweetness    |   |
| <input type="checkbox"/> 7. High Intensity Sweeteners | <input type="checkbox"/> 14. Old Ingredient   |   |

### BODY AND TEXTURE

SCORE: 1 2 3 4 5

NO CRITICISM: 5    NORMAL RANGE: 1-5

- |                                      |                                      |                                  |
|--------------------------------------|--------------------------------------|----------------------------------|
| <input type="checkbox"/> 1. Gel-Like | <input type="checkbox"/> 3. Ropy     | <input type="checkbox"/> 5. Weak |
| <input type="checkbox"/> 2. Grainy   | <input type="checkbox"/> 4. Too Firm |                                  |

### APPEARANCE AND COLOR

SCORE: 1 2 3 4 5

NO CRITICISM: 5    NORMAL RANGE: 1-5

- |  |   |                                      |
|--|---|--------------------------------------|
| <input type="checkbox"/> 1. Atypical Color | <input type="checkbox"/> 4. Free Whey   | <input type="checkbox"/> 7. Shrunken |
| <input type="checkbox"/> 2. Color Leaching | <input type="checkbox"/> 5. Lacks Fruit |                                      |
| <input type="checkbox"/> 3. Excess Fruit   | <input type="checkbox"/> 6. Lumpy       |                                      |

## SAMPLE 4

### FLAVOR

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

NO CRITICISM: 10    NORMAL RANGE: 1-10

- |   |   |   |
|---|---|---|
| <input type="checkbox"/> 1. Bitter                    | <input type="checkbox"/> 8. High Sweetness    | <input type="checkbox"/> 15. Oxidized         |
| <input type="checkbox"/> 2. Cooked                    | <input type="checkbox"/> 9. Lacks Fine Flavor | <input type="checkbox"/> 16. Rancid           |
| <input type="checkbox"/> 3. Foreign                   | <input type="checkbox"/> 10. Lacks Freshness  | <input type="checkbox"/> 17. Unclean          |
| <input type="checkbox"/> 4. High Acetaldehyde         | <input type="checkbox"/> 11. Low Acid         | <input type="checkbox"/> 18. Unnatural Flavor |
| <input type="checkbox"/> 5. High Acid                 | <input type="checkbox"/> 12. Low Flavoring    | <input type="checkbox"/> 19. Yeasty           |
| <input type="checkbox"/> 6. High Flavoring            | <input type="checkbox"/> 13. Low Sweetness    |   |
| <input type="checkbox"/> 7. High Intensity Sweeteners | <input type="checkbox"/> 14. Old Ingredient   |   |

### BODY AND TEXTURE

SCORE: 1 2 3 4 5

NO CRITICISM: 5    NORMAL RANGE: 1-5

- |                                      |                                      |                                  |
|--------------------------------------|--------------------------------------|----------------------------------|
| <input type="checkbox"/> 1. Gel-Like | <input type="checkbox"/> 3. Ropy     | <input type="checkbox"/> 5. Weak |
| <input type="checkbox"/> 2. Grainy   | <input type="checkbox"/> 4. Too Firm |                                  |

### APPEARANCE AND COLOR

SCORE: 1 2 3 4 5

NO CRITICISM: 5    NORMAL RANGE: 1-5

- |  |   |                                      |
|--|---|--------------------------------------|
| <input type="checkbox"/> 1. Atypical Color | <input type="checkbox"/> 4. Free Whey   | <input type="checkbox"/> 7. Shrunken |
| <input type="checkbox"/> 2. Color Leaching | <input type="checkbox"/> 5. Lacks Fruit |                                      |
| <input type="checkbox"/> 3. Excess Fruit   | <input type="checkbox"/> 6. Lumpy       |                                      |

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## SAMPLE 5

### FLAVOR

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

NO CRITICISM: 10    NORMAL RANGE: 1-10

- |   |   |   |
|---|---|---|
| <input type="checkbox"/> 1. Bitter                    | <input type="checkbox"/> 8. High Sweetness    | <input type="checkbox"/> 15. Oxidized         |
| <input type="checkbox"/> 2. Cooked                    | <input type="checkbox"/> 9. Lacks Fine Flavor | <input type="checkbox"/> 16. Rancid           |
| <input type="checkbox"/> 3. Foreign                   | <input type="checkbox"/> 10. Lacks Freshness  | <input type="checkbox"/> 17. Unclean          |
| <input type="checkbox"/> 4. High Acetaldehyde         | <input type="checkbox"/> 11. Low Acid         | <input type="checkbox"/> 18. Unnatural Flavor |
| <input type="checkbox"/> 5. High Acid                 | <input type="checkbox"/> 12. Low Flavoring    | <input type="checkbox"/> 19. Yeasty           |
| <input type="checkbox"/> 6. High Flavoring            | <input type="checkbox"/> 13. Low Sweetness    |   |
| <input type="checkbox"/> 7. High Intensity Sweeteners | <input type="checkbox"/> 14. Old Ingredient   |   |

### BODY AND TEXTURE

SCORE: 1 2 3 4 5

NO CRITICISM: 5    NORMAL RANGE: 1-5

- |                                      |                                      |                                  |
|--------------------------------------|--------------------------------------|----------------------------------|
| <input type="checkbox"/> 1. Gel-Like | <input type="checkbox"/> 3. Ropy     | <input type="checkbox"/> 5. Weak |
| <input type="checkbox"/> 2. Grainy   | <input type="checkbox"/> 4. Too Firm |                                  |

### APPEARANCE AND COLOR

SCORE: 1 2 3 4 5

NO CRITICISM: 5    NORMAL RANGE: 1-5

- |  |   |                                      |
|--|---|--------------------------------------|
| <input type="checkbox"/> 1. Atypical Color | <input type="checkbox"/> 4. Free Whey   | <input type="checkbox"/> 7. Shrunken |
| <input type="checkbox"/> 2. Color Leaching | <input type="checkbox"/> 5. Lacks Fruit |                                      |
| <input type="checkbox"/> 3. Excess Fruit   | <input type="checkbox"/> 6. Lumpy       |                                      |

## SAMPLE 6

### FLAVOR

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

NO CRITICISM: 10    NORMAL RANGE: 1-10

- |   |   |   |
|---|---|---|
| <input type="checkbox"/> 1. Bitter                    | <input type="checkbox"/> 8. High Sweetness    | <input type="checkbox"/> 15. Oxidized         |
| <input type="checkbox"/> 2. Cooked                    | <input type="checkbox"/> 9. Lacks Fine Flavor | <input type="checkbox"/> 16. Rancid           |
| <input type="checkbox"/> 3. Foreign                   | <input type="checkbox"/> 10. Lacks Freshness  | <input type="checkbox"/> 17. Unclean          |
| <input type="checkbox"/> 4. High Acetaldehyde         | <input type="checkbox"/> 11. Low Acid         | <input type="checkbox"/> 18. Unnatural Flavor |
| <input type="checkbox"/> 5. High Acid                 | <input type="checkbox"/> 12. Low Flavoring    | <input type="checkbox"/> 19. Yeasty           |
| <input type="checkbox"/> 6. High Flavoring            | <input type="checkbox"/> 13. Low Sweetness    |   |
| <input type="checkbox"/> 7. High Intensity Sweeteners | <input type="checkbox"/> 14. Old Ingredient   |   |

### BODY AND TEXTURE

SCORE: 1 2 3 4 5

NO CRITICISM: 5    NORMAL RANGE: 1-5

- |                                      |                                      |                                  |
|--------------------------------------|--------------------------------------|----------------------------------|
| <input type="checkbox"/> 1. Gel-Like | <input type="checkbox"/> 3. Ropy     | <input type="checkbox"/> 5. Weak |
| <input type="checkbox"/> 2. Grainy   | <input type="checkbox"/> 4. Too Firm |                                  |

### APPEARANCE AND COLOR

SCORE: 1 2 3 4 5

NO CRITICISM: 5    NORMAL RANGE: 1-5

- |  |   |                                      |
|--|---|--------------------------------------|
| <input type="checkbox"/> 1. Atypical Color | <input type="checkbox"/> 4. Free Whey   | <input type="checkbox"/> 7. Shrunken |
| <input type="checkbox"/> 2. Color Leaching | <input type="checkbox"/> 5. Lacks Fruit |                                      |
| <input type="checkbox"/> 3. Excess Fruit   | <input type="checkbox"/> 6. Lumpy       |                                      |

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## SAMPLE 7

### FLAVOR

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

NO CRITICISM: 10    NORMAL RANGE: 1-10

- |   |   |   |
|---|---|---|
| <input type="checkbox"/> 1. Bitter                    | <input type="checkbox"/> 8. High Sweetness    | <input type="checkbox"/> 15. Oxidized         |
| <input type="checkbox"/> 2. Cooked                    | <input type="checkbox"/> 9. Lacks Fine Flavor | <input type="checkbox"/> 16. Rancid           |
| <input type="checkbox"/> 3. Foreign                   | <input type="checkbox"/> 10. Lacks Freshness  | <input type="checkbox"/> 17. Unclean          |
| <input type="checkbox"/> 4. High Acetaldehyde         | <input type="checkbox"/> 11. Low Acid         | <input type="checkbox"/> 18. Unnatural Flavor |
| <input type="checkbox"/> 5. High Acid                 | <input type="checkbox"/> 12. Low Flavoring    | <input type="checkbox"/> 19. Yeasty           |
| <input type="checkbox"/> 6. High Flavoring            | <input type="checkbox"/> 13. Low Sweetness    |   |
| <input type="checkbox"/> 7. High Intensity Sweeteners | <input type="checkbox"/> 14. Old Ingredient   |   |

### BODY AND TEXTURE

SCORE: 1 2 3 4 5

NO CRITICISM: 5    NORMAL RANGE: 1-5

- |                                      |                                      |                                  |
|--------------------------------------|--------------------------------------|----------------------------------|
| <input type="checkbox"/> 1. Gel-Like | <input type="checkbox"/> 3. Ropy     | <input type="checkbox"/> 5. Weak |
| <input type="checkbox"/> 2. Grainy   | <input type="checkbox"/> 4. Too Firm |                                  |

### APPEARANCE AND COLOR

SCORE: 1 2 3 4 5

NO CRITICISM: 5    NORMAL RANGE: 1-5

- |  |   |                                      |
|--|---|--------------------------------------|
| <input type="checkbox"/> 1. Atypical Color | <input type="checkbox"/> 4. Free Whey   | <input type="checkbox"/> 7. Shrunken |
| <input type="checkbox"/> 2. Color Leaching | <input type="checkbox"/> 5. Lacks Fruit |                                      |
| <input type="checkbox"/> 3. Excess Fruit   | <input type="checkbox"/> 6. Lumpy       |                                      |

## SAMPLE 8

### FLAVOR

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

NO CRITICISM: 10    NORMAL RANGE: 1-10

- |   |   |   |
|---|---|---|
| <input type="checkbox"/> 1. Bitter                    | <input type="checkbox"/> 8. High Sweetness    | <input type="checkbox"/> 15. Oxidized         |
| <input type="checkbox"/> 2. Cooked                    | <input type="checkbox"/> 9. Lacks Fine Flavor | <input type="checkbox"/> 16. Rancid           |
| <input type="checkbox"/> 3. Foreign                   | <input type="checkbox"/> 10. Lacks Freshness  | <input type="checkbox"/> 17. Unclean          |
| <input type="checkbox"/> 4. High Acetaldehyde         | <input type="checkbox"/> 11. Low Acid         | <input type="checkbox"/> 18. Unnatural Flavor |
| <input type="checkbox"/> 5. High Acid                 | <input type="checkbox"/> 12. Low Flavoring    | <input type="checkbox"/> 19. Yeasty           |
| <input type="checkbox"/> 6. High Flavoring            | <input type="checkbox"/> 13. Low Sweetness    |   |
| <input type="checkbox"/> 7. High Intensity Sweeteners | <input type="checkbox"/> 14. Old Ingredient   |   |

### BODY AND TEXTURE

SCORE: 1 2 3 4 5

NO CRITICISM: 5    NORMAL RANGE: 1-5

- |                                      |                                      |                                  |
|--------------------------------------|--------------------------------------|----------------------------------|
| <input type="checkbox"/> 1. Gel-Like | <input type="checkbox"/> 3. Ropy     | <input type="checkbox"/> 5. Weak |
| <input type="checkbox"/> 2. Grainy   | <input type="checkbox"/> 4. Too Firm |                                  |

### APPEARANCE AND COLOR

SCORE: 1 2 3 4 5

NO CRITICISM: 5    NORMAL RANGE: 1-5

- |  |   |                                      |
|--|---|--------------------------------------|
| <input type="checkbox"/> 1. Atypical Color | <input type="checkbox"/> 4. Free Whey   | <input type="checkbox"/> 7. Shrunken |
| <input type="checkbox"/> 2. Color Leaching | <input type="checkbox"/> 5. Lacks Fruit |                                      |
| <input type="checkbox"/> 3. Excess Fruit   | <input type="checkbox"/> 6. Lumpy       |                                      |