

SCHOOL:

NAME:

# Creamed Cottage Cheese

## 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"/> 7. High Diacetyl     | <input type="checkbox"/> 13. Rancid  |
| <input type="checkbox"/> 2. Cooked             | <input type="checkbox"/> 8. High Salt         | <input type="checkbox"/> 14. Sweet   |
| <input type="checkbox"/> 3. Fermented / Fruity | <input type="checkbox"/> 9. Lacks Fine Flavor | <input type="checkbox"/> 15. Unclean |
| <input type="checkbox"/> 4. Flat               | <input type="checkbox"/> 10. Lacks Freshness  | <input type="checkbox"/> 16. Whey    |
| <input type="checkbox"/> 5. Foreign            | <input type="checkbox"/> 11. Metallic         |                                      |
| <input type="checkbox"/> 6. High Acid          | <input type="checkbox"/> 12. Oxidized         |                                      |

### BODY AND TEXTURE

SCORE: 1 2 3 4 5

NO CRITICISM: 5    NORMAL RANGE: 1-5

- |  |  |   |
|--|--|---|
| <input type="checkbox"/> 1. Firm / Rubbery | <input type="checkbox"/> 3. Overstabilized | <input type="checkbox"/> 5. Weak / Soft |
| <input type="checkbox"/> 2. Mealy / Grainy | <input type="checkbox"/> 4. Pasty          |   |

### APPEARANCE AND COLOR

SCORE: 1 2 3 4 5

NO CRITICISM: 5    NORMAL RANGE: 1-5

- |  |   |  |
|--|---|--|
| <input type="checkbox"/> 1. Free Cream | <input type="checkbox"/> 3. Lacks Cream | <input type="checkbox"/> 5. Shattered Curd |
| <input type="checkbox"/> 2. Free Whey  | <input type="checkbox"/> 4. Matted      |  |

## 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"/> 7. High Diacetyl     | <input type="checkbox"/> 13. Rancid  |
| <input type="checkbox"/> 2. Cooked             | <input type="checkbox"/> 8. High Salt         | <input type="checkbox"/> 14. Sweet   |
| <input type="checkbox"/> 3. Fermented / Fruity | <input type="checkbox"/> 9. Lacks Fine Flavor | <input type="checkbox"/> 15. Unclean |
| <input type="checkbox"/> 4. Flat               | <input type="checkbox"/> 10. Lacks Freshness  | <input type="checkbox"/> 16. Whey    |
| <input type="checkbox"/> 5. Foreign            | <input type="checkbox"/> 11. Metallic         |                                      |
| <input type="checkbox"/> 6. High Acid          | <input type="checkbox"/> 12. Oxidized         |                                      |

### BODY AND TEXTURE

SCORE: 1 2 3 4 5

NO CRITICISM: 5    NORMAL RANGE: 1-5

- |  |  |   |
|--|--|---|
| <input type="checkbox"/> 1. Firm / Rubbery | <input type="checkbox"/> 3. Overstabilized | <input type="checkbox"/> 5. Weak / Soft |
| <input type="checkbox"/> 2. Mealy / Grainy | <input type="checkbox"/> 4. Pasty          |   |

### APPEARANCE AND COLOR

SCORE: 1 2 3 4 5

NO CRITICISM: 5    NORMAL RANGE: 1-5

- |  |   |  |
|--|---|--|
| <input type="checkbox"/> 1. Free Cream | <input type="checkbox"/> 3. Lacks Cream | <input type="checkbox"/> 5. Shattered Curd |
| <input type="checkbox"/> 2. Free Whey  | <input type="checkbox"/> 4. Matted      |  |

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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"/> 7. High Diacetyl     | <input type="checkbox"/> 13. Rancid  |
| <input type="checkbox"/> 2. Cooked             | <input type="checkbox"/> 8. High Salt         | <input type="checkbox"/> 14. Sweet   |
| <input type="checkbox"/> 3. Fermented / Fruity | <input type="checkbox"/> 9. Lacks Fine Flavor | <input type="checkbox"/> 15. Unclean |
| <input type="checkbox"/> 4. Flat               | <input type="checkbox"/> 10. Lacks Freshness  | <input type="checkbox"/> 16. Whey    |
| <input type="checkbox"/> 5. Foreign            | <input type="checkbox"/> 11. Metallic         |                                      |
| <input type="checkbox"/> 6. High Acid          | <input type="checkbox"/> 12. Oxidized         |                                      |

### BODY AND TEXTURE

SCORE: 1 2 3 4 5

NO CRITICISM: 5 NORMAL RANGE: 1-5

- |  |  |   |
|--|--|---|
| <input type="checkbox"/> 1. Firm / Rubbery | <input type="checkbox"/> 3. Overstabilized | <input type="checkbox"/> 5. Weak / Soft |
| <input type="checkbox"/> 2. Mealy / Grainy | <input type="checkbox"/> 4. Pasty          |   |

### APPEARANCE AND COLOR

SCORE: 1 2 3 4 5

NO CRITICISM: 5 NORMAL RANGE: 1-5

- |  |   |  |
|--|---|--|
| <input type="checkbox"/> 1. Free Cream | <input type="checkbox"/> 3. Lacks Cream | <input type="checkbox"/> 5. Shattered Curd |
| <input type="checkbox"/> 2. Free Whey  | <input type="checkbox"/> 4. Matted      |  |

## 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"/> 7. High Diacetyl     | <input type="checkbox"/> 13. Rancid  |
| <input type="checkbox"/> 2. Cooked             | <input type="checkbox"/> 8. High Salt         | <input type="checkbox"/> 14. Sweet   |
| <input type="checkbox"/> 3. Fermented / Fruity | <input type="checkbox"/> 9. Lacks Fine Flavor | <input type="checkbox"/> 15. Unclean |
| <input type="checkbox"/> 4. Flat               | <input type="checkbox"/> 10. Lacks Freshness  | <input type="checkbox"/> 16. Whey    |
| <input type="checkbox"/> 5. Foreign            | <input type="checkbox"/> 11. Metallic         |                                      |
| <input type="checkbox"/> 6. High Acid          | <input type="checkbox"/> 12. Oxidized         |                                      |

### BODY AND TEXTURE

SCORE: 1 2 3 4 5

NO CRITICISM: 5 NORMAL RANGE: 1-5

- |  |  |   |
|--|--|---|
| <input type="checkbox"/> 1. Firm / Rubbery | <input type="checkbox"/> 3. Overstabilized | <input type="checkbox"/> 5. Weak / Soft |
| <input type="checkbox"/> 2. Mealy / Grainy | <input type="checkbox"/> 4. Pasty          |   |

### APPEARANCE AND COLOR

SCORE: 1 2 3 4 5

NO CRITICISM: 5 NORMAL RANGE: 1-5

- |  |   |  |
|--|---|--|
| <input type="checkbox"/> 1. Free Cream | <input type="checkbox"/> 3. Lacks Cream | <input type="checkbox"/> 5. Shattered Curd |
| <input type="checkbox"/> 2. Free Whey  | <input type="checkbox"/> 4. Matted      |  |

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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"/> 7. High Diacetyl     | <input type="checkbox"/> 13. Rancid  |
| <input type="checkbox"/> 2. Cooked             | <input type="checkbox"/> 8. High Salt         | <input type="checkbox"/> 14. Sweet   |
| <input type="checkbox"/> 3. Fermented / Fruity | <input type="checkbox"/> 9. Lacks Fine Flavor | <input type="checkbox"/> 15. Unclean |
| <input type="checkbox"/> 4. Flat               | <input type="checkbox"/> 10. Lacks Freshness  | <input type="checkbox"/> 16. Whey    |
| <input type="checkbox"/> 5. Foreign            | <input type="checkbox"/> 11. Metallic         |                                      |
| <input type="checkbox"/> 6. High Acid          | <input type="checkbox"/> 12. Oxidized         |                                      |

### BODY AND TEXTURE

SCORE: 1 2 3 4 5

NO CRITICISM: 5    NORMAL RANGE: 1-5

- |  |  |   |
|--|--|---|
| <input type="checkbox"/> 1. Firm / Rubbery | <input type="checkbox"/> 3. Overstabilized | <input type="checkbox"/> 5. Weak / Soft |
| <input type="checkbox"/> 2. Mealy / Grainy | <input type="checkbox"/> 4. Pasty          |   |

### APPEARANCE AND COLOR

SCORE: 1 2 3 4 5

NO CRITICISM: 5    NORMAL RANGE: 1-5

- |  |   |  |
|--|---|--|
| <input type="checkbox"/> 1. Free Cream | <input type="checkbox"/> 3. Lacks Cream | <input type="checkbox"/> 5. Shattered Curd |
| <input type="checkbox"/> 2. Free Whey  | <input type="checkbox"/> 4. Matted      |  |

## 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"/> 7. High Diacetyl     | <input type="checkbox"/> 13. Rancid  |
| <input type="checkbox"/> 2. Cooked             | <input type="checkbox"/> 8. High Salt         | <input type="checkbox"/> 14. Sweet   |
| <input type="checkbox"/> 3. Fermented / Fruity | <input type="checkbox"/> 9. Lacks Fine Flavor | <input type="checkbox"/> 15. Unclean |
| <input type="checkbox"/> 4. Flat               | <input type="checkbox"/> 10. Lacks Freshness  | <input type="checkbox"/> 16. Whey    |
| <input type="checkbox"/> 5. Foreign            | <input type="checkbox"/> 11. Metallic         |                                      |
| <input type="checkbox"/> 6. High Acid          | <input type="checkbox"/> 12. Oxidized         |                                      |

### BODY AND TEXTURE

SCORE: 1 2 3 4 5

NO CRITICISM: 5    NORMAL RANGE: 1-5

- |  |  |   |
|--|--|---|
| <input type="checkbox"/> 1. Firm / Rubbery | <input type="checkbox"/> 3. Overstabilized | <input type="checkbox"/> 5. Weak / Soft |
| <input type="checkbox"/> 2. Mealy / Grainy | <input type="checkbox"/> 4. Pasty          |   |

### APPEARANCE AND COLOR

SCORE: 1 2 3 4 5

NO CRITICISM: 5    NORMAL RANGE: 1-5

- |  |   |  |
|--|---|--|
| <input type="checkbox"/> 1. Free Cream | <input type="checkbox"/> 3. Lacks Cream | <input type="checkbox"/> 5. Shattered Curd |
| <input type="checkbox"/> 2. Free Whey  | <input type="checkbox"/> 4. Matted      |  |

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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"/> 7. High Diacetyl     | <input type="checkbox"/> 13. Rancid  |
| <input type="checkbox"/> 2. Cooked             | <input type="checkbox"/> 8. High Salt         | <input type="checkbox"/> 14. Sweet   |
| <input type="checkbox"/> 3. Fermented / Fruity | <input type="checkbox"/> 9. Lacks Fine Flavor | <input type="checkbox"/> 15. Unclean |
| <input type="checkbox"/> 4. Flat               | <input type="checkbox"/> 10. Lacks Freshness  | <input type="checkbox"/> 16. Whey    |
| <input type="checkbox"/> 5. Foreign            | <input type="checkbox"/> 11. Metallic         |                                      |
| <input type="checkbox"/> 6. High Acid          | <input type="checkbox"/> 12. Oxidized         |                                      |

### BODY AND TEXTURE

SCORE: 1 2 3 4 5

NO CRITICISM: 5 NORMAL RANGE: 1-5

- |  |  |   |
|--|--|---|
| <input type="checkbox"/> 1. Firm / Rubbery | <input type="checkbox"/> 3. Overstabilized | <input type="checkbox"/> 5. Weak / Soft |
| <input type="checkbox"/> 2. Mealy / Grainy | <input type="checkbox"/> 4. Pasty          |   |

### APPEARANCE AND COLOR

SCORE: 1 2 3 4 5

NO CRITICISM: 5 NORMAL RANGE: 1-5

- |  |   |  |
|--|---|--|
| <input type="checkbox"/> 1. Free Cream | <input type="checkbox"/> 3. Lacks Cream | <input type="checkbox"/> 5. Shattered Curd |
| <input type="checkbox"/> 2. Free Whey  | <input type="checkbox"/> 4. Matted      |  |

## 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"/> 7. High Diacetyl     | <input type="checkbox"/> 13. Rancid  |
| <input type="checkbox"/> 2. Cooked             | <input type="checkbox"/> 8. High Salt         | <input type="checkbox"/> 14. Sweet   |
| <input type="checkbox"/> 3. Fermented / Fruity | <input type="checkbox"/> 9. Lacks Fine Flavor | <input type="checkbox"/> 15. Unclean |
| <input type="checkbox"/> 4. Flat               | <input type="checkbox"/> 10. Lacks Freshness  | <input type="checkbox"/> 16. Whey    |
| <input type="checkbox"/> 5. Foreign            | <input type="checkbox"/> 11. Metallic         |                                      |
| <input type="checkbox"/> 6. High Acid          | <input type="checkbox"/> 12. Oxidized         |                                      |

### BODY AND TEXTURE

SCORE: 1 2 3 4 5

NO CRITICISM: 5 NORMAL RANGE: 1-5

- |  |  |   |
|--|--|---|
| <input type="checkbox"/> 1. Firm / Rubbery | <input type="checkbox"/> 3. Overstabilized | <input type="checkbox"/> 5. Weak / Soft |
| <input type="checkbox"/> 2. Mealy / Grainy | <input type="checkbox"/> 4. Pasty          |   |

### APPEARANCE AND COLOR

SCORE: 1 2 3 4 5

NO CRITICISM: 5 NORMAL RANGE: 1-5

- |  |   |  |
|--|---|--|
| <input type="checkbox"/> 1. Free Cream | <input type="checkbox"/> 3. Lacks Cream | <input type="checkbox"/> 5. Shattered Curd |
| <input type="checkbox"/> 2. Free Whey  | <input type="checkbox"/> 4. Matted      |  |