

SCHOOL:

NAME:

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. High Astringency | <input type="checkbox"/> 5. Too Firm |
| <input type="checkbox"/> 2. Grainy | <input type="checkbox"/> 4. Ropy | <input type="checkbox"/> 6. Weak |

APPEARANCE AND COLOR

SCORE: 1 2 3 4 5

NO CRITICISM: 5 NORMAL RANGE: 1-5

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

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. High Astringency | <input type="checkbox"/> 5. Too Firm |
| <input type="checkbox"/> 2. Grainy | <input type="checkbox"/> 4. Ropy | <input type="checkbox"/> 6. Weak |

APPEARANCE AND COLOR

SCORE: 1 2 3 4 5

NO CRITICISM: 5 NORMAL RANGE: 1-5

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

SCHOOL:

NAME:

Yogurt

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. High Astringency | <input type="checkbox"/> 5. Too Firm |
| <input type="checkbox"/> 2. Grainy | <input type="checkbox"/> 4. Ropy | <input type="checkbox"/> 6. Weak |

APPEARANCE AND COLOR

SCORE: 1 2 3 4 5

NO CRITICISM: 5 NORMAL RANGE: 1-5

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

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. High Astringency | <input type="checkbox"/> 5. Too Firm |
| <input type="checkbox"/> 2. Grainy | <input type="checkbox"/> 4. Ropy | <input type="checkbox"/> 6. Weak |

APPEARANCE AND COLOR

SCORE: 1 2 3 4 5

NO CRITICISM: 5 NORMAL RANGE: 1-5

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

SCHOOL:

NAME:

Yogurt

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. High Astringency | <input type="checkbox"/> 5. Too Firm |
| <input type="checkbox"/> 2. Grainy | <input type="checkbox"/> 4. Ropy | <input type="checkbox"/> 6. Weak |

APPEARANCE AND COLOR

SCORE: 1 2 3 4 5

NO CRITICISM: 5 NORMAL RANGE: 1-5

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

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. High Astringency | <input type="checkbox"/> 5. Too Firm |
| <input type="checkbox"/> 2. Grainy | <input type="checkbox"/> 4. Ropy | <input type="checkbox"/> 6. Weak |

APPEARANCE AND COLOR

SCORE: 1 2 3 4 5

NO CRITICISM: 5 NORMAL RANGE: 1-5

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

SCHOOL:

NAME:

Yogurt

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. High Astringency | <input type="checkbox"/> 5. Too Firm |
| <input type="checkbox"/> 2. Grainy | <input type="checkbox"/> 4. Ropy | <input type="checkbox"/> 6. Weak |

APPEARANCE AND COLOR

SCORE: 1 2 3 4 5

NO CRITICISM: 5 NORMAL RANGE: 1-5

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

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. High Astringency | <input type="checkbox"/> 5. Too Firm |
| <input type="checkbox"/> 2. Grainy | <input type="checkbox"/> 4. Ropy | <input type="checkbox"/> 6. Weak |

APPEARANCE AND COLOR

SCORE: 1 2 3 4 5

NO CRITICISM: 5 NORMAL RANGE: 1-5

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