

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 | |

SCHOOL:

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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 | |

SCHOOL:

NAME:

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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 | |

SCHOOL:

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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 | |