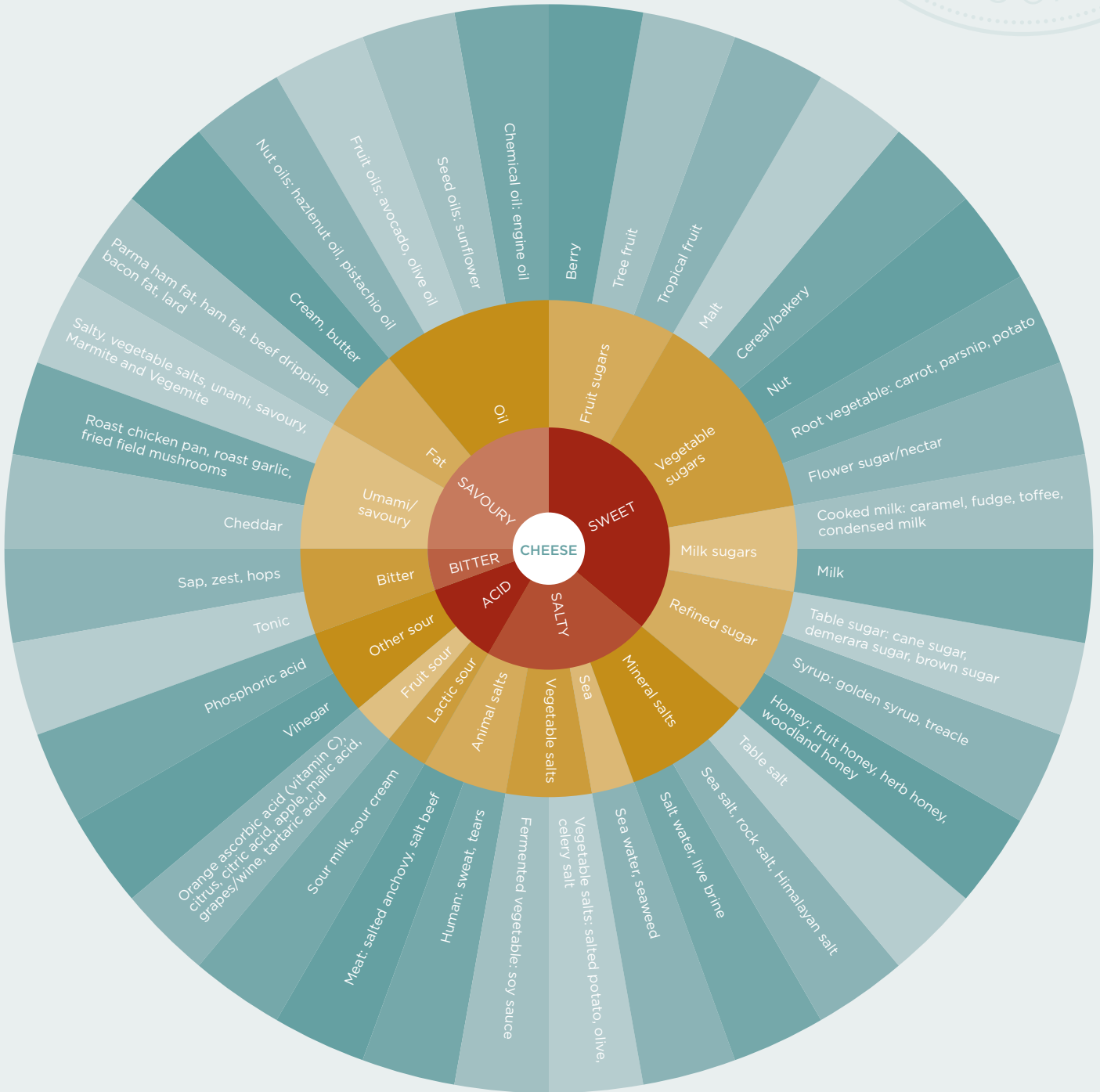


STRUCTURED APPROACH TO TASTING CHEESE  
Simple Flavours Tree



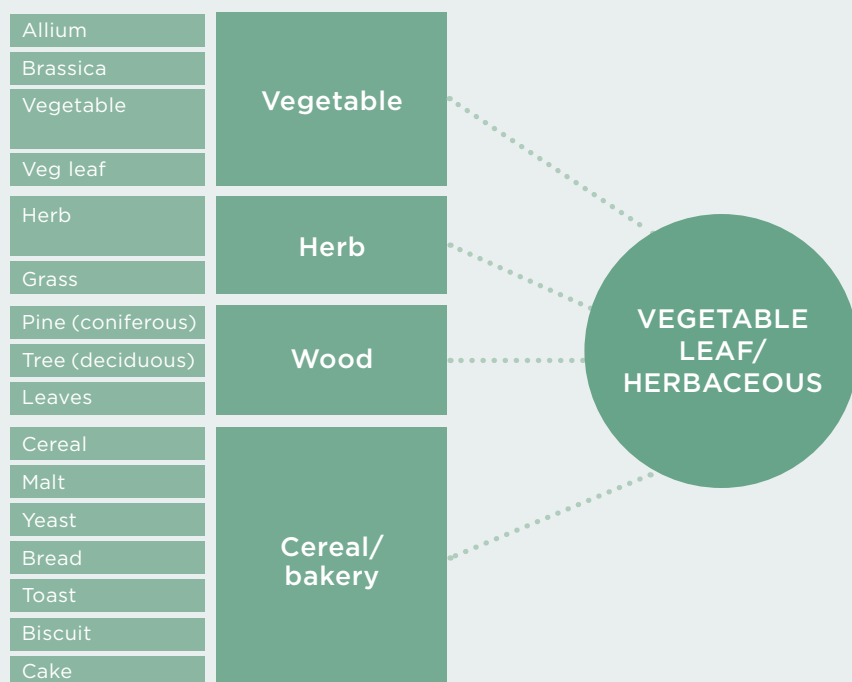
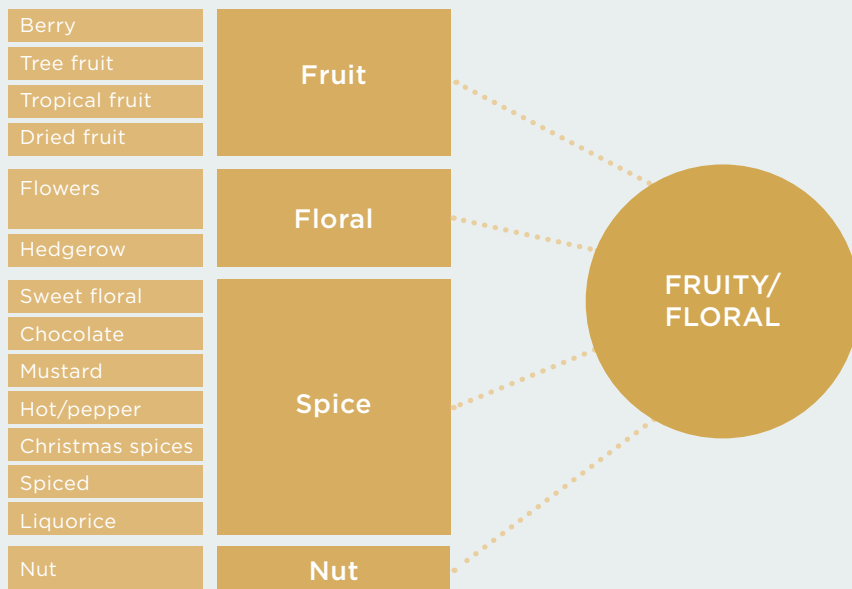
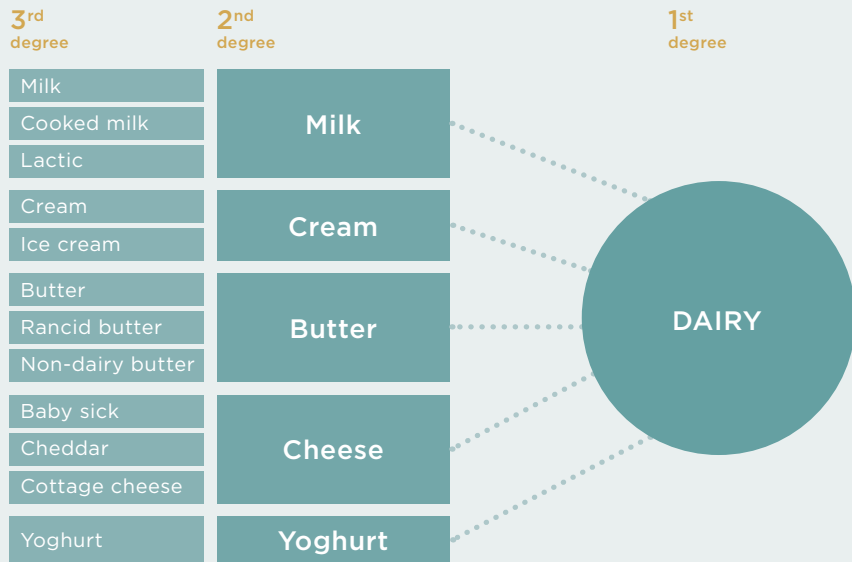
KEY

● SIMPLE

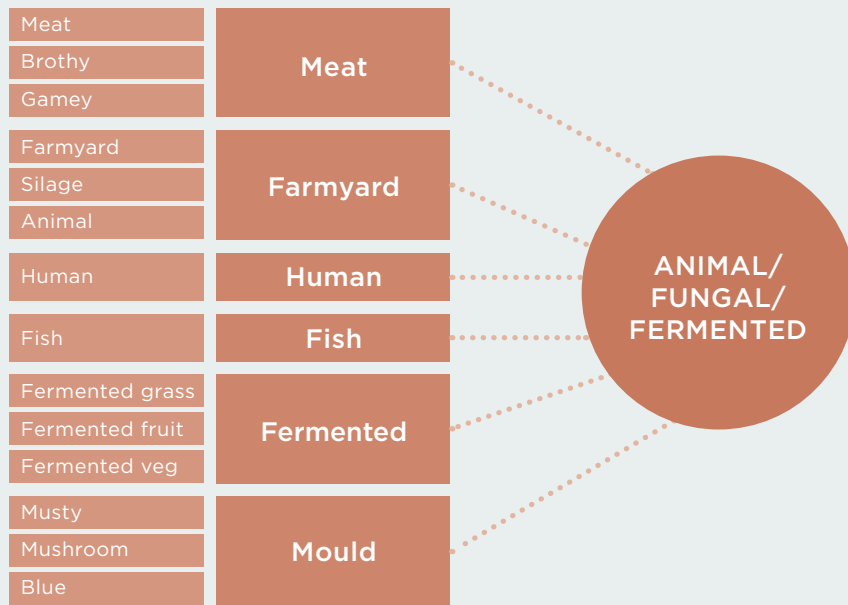
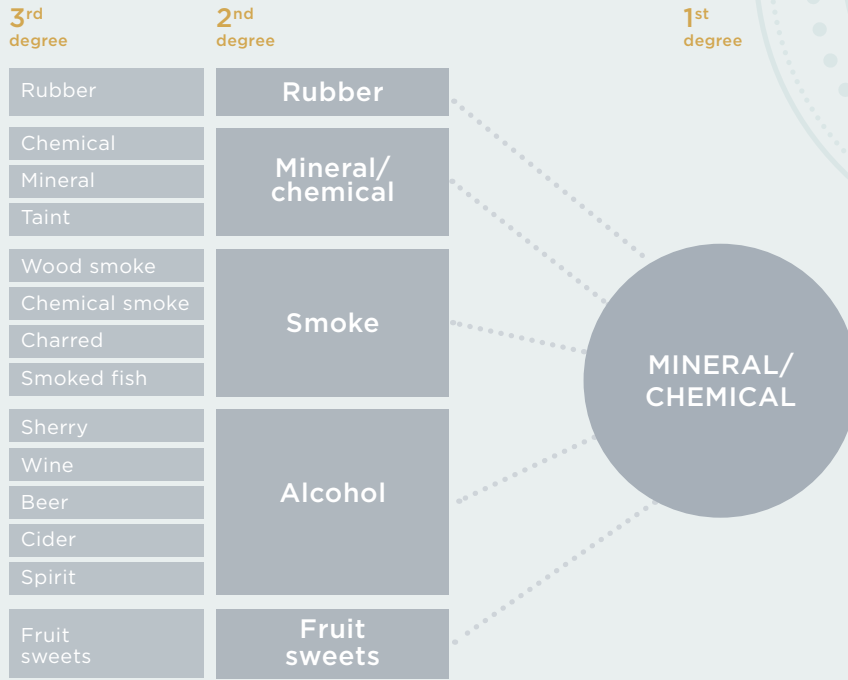
● DETAILED

● SUBTLETY

# COMPLEX FLAVOURS TREE



# COMPLEX FLAVOURS TREE



# HOW TO USE THE TASTING MODEL

The temptation to snaffle a delicious piece of cheese as soon as it's cut is hard to resist. But these simple steps will help you identify and appreciate cheese better, while also building a common language of tasting.

## BEFORE YOU START

- **Bring the cheese to room temperature.**  
Cold suppresses flavour.
- **Have a clean palate, so avoid strongly flavoured food and drink.**
- **Be prepared with a tasting sheet and pen; clean knives; and neutral biscuits, apples or water to cleanse the palate.**
- **Complete the first section with any details you already know about the cheese (eg, name, country, milk type, etc).**

## PRE-TASTE ASSESSMENT

Inspect the rind. Your observations at this level should be factual rather than qualitative. For example, 'inorganic outer' would apply to a rind covered in wax, plasticoat or cloth. 'Organic outer' could be charcoal, leaves or grape must.

Inspect the interior. Use your eyes, but also your sense of touch (if possible). The texture of the interior (paste) could be soft like Brie de Meaux or very hard like Aged Gouda. Mark this on the texture chart. The paste will have a certain consistency. Parmesan might be crystalline, while Camembert could be dual textured or even. Note these observations, along with colour, blueing and any other comments.

Smell the cheese. Record the levels of intensity and ammonia. You might also pick up some specific aromas. If so, then note these down in the comment box. If you're not sure on the aroma, use the Flavour Trees to guide you.

## TASTE ASSESSMENT

Chew the cheese slowly and breathe through your nose. There are two main stages to tasting, which you should try to record. Initially we pick up simple flavours on the tongue – bitter, sweet, acid, salty and savoury. These give way to more complex flavours, which are registered through the nose and tongue.

At Level 1, you need only be able to identify the 'simple' flavours of the Simple Flavour Tree. We have provided the full Simple and Complex Flavour Trees so that you can begin to expand your vocabulary and test your palate. You will not be tested on the full Flavour Trees.

The tasting sheets are meant to benchmark against each other so you can build up flavour profiles of different cheeses. For example, goats curd is likely to be higher on the acidity line than a cheddar. We are not expecting you to compare different types of the same kind of cheese (eg, a Quicke's cheddar against a Westcombe cheddar).

As you practise you will find it easier to build up a benchmark, but everyone's palate is different, so it's good to taste with others to gauge flavours you are sensitive to, or not.

## CONCLUSION

Having completed the tasting, you should be able to draw conclusions on quality, in terms of complexity and length of flavour, and the ripeness of mould-ripened cheeses, such as Camembert. You should also be able to place the cheese in its Make, Post-Make class (ie, its initial style of make and what post-make processes it was subjected to).

## HAPPY TASTING!

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