

Tasting Party Scorecards



When you host your tasting party, print out these tasting sheets and give one to each guest—the questions will help guide their thinking about appearance, aroma, mouthfeel, and flavor, and give them a place to jot down their thoughts. We've created food-specific sheets for chocolate, olive oil, and cheddar, as well as a blank sheet for any other tasting you care to dream up. Also included is a set of labels to identify your samples. Happy tasting!

Fine Cooking features hands-on, how-to cooking information for cooks of all skill levels. The magazine is published seven times a year.

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Chocolate	1	2	3	4	5	6
<p>Appearance</p> <p>What does the chocolate look like: Is it shiny? Does it break cleanly?</p>						
<p>Aroma</p> <p>What does the chocolate smell like: Does it remind you of fruit, nuts, coffee, tobacco, smoke?</p>						
<p>Flavor</p> <p>What does the chocolate taste like: Do you pick up floral, smoky, or fruity notes? How sweet is it? Are there any off flavors? Does the flavor dissipate quickly or linger for awhile?</p>						
<p>Mouthfeel</p> <p>What's its texture like: Is it quick or slow to melt in your mouth? Is it dry, chalky, waxy, creamy, smooth?</p>						
<p>Overall impression</p> <p>Did you enjoy the chocolate: What do you like about it? What don't you like? Would you purchase it for yourself in the future?</p>						

Olive Oil	1	2	3	4	5	6
Appearance What color is the oil? Is it clear or cloudy?						
Aroma What does the oil smell like: Does it have a strong or mild aroma? What does the aroma remind you of?						
Flavor What does it taste like: Is the flavor strong or mild? Does it remind you of fruits, herbs and grasses, spices, butter? Are there any off or unpleasant notes? Does the flavor hit you quickly or does it build up? Does it evolve in your mouth? Does it dissipate quickly or linger?						
Mouthfeel Is there anything distinctive about the oil's texture: Is it silky, light, velvety, rough?						
Overall impression What do you like about this oil? What don't you like? Would you buy and use this oil?						

Cheddar	1	2	3	4	5	6
<p>Appearance</p> <p>What does the cheese look like: What color is it? Does it appear to be hard or soft? Does it look dense, smooth, rubbery, sticky, dry, or crumbly?</p>						
<p>Aroma</p> <p>What does it smell like: Is it nutty, milky, grassy? Is the aroma intense or mild, pleasant or unpleasant?</p>						
<p>Flavor</p> <p>What does it taste like: Is the flavor strong or mild? Is it nutty, milky, tangy, sharp, salty, sweet? Are there any off or unpleasant flavors? Does the flavor dissipate quickly or linger? Are the lingering flavors pleasant?</p>						
<p>Mouthfeel</p> <p>What is the texture like: Is it chewy, rubbery, rich and creamy, dry, crumbly, sticky?</p>						
<p>Overall impression</p> <p>What do you like about this cheese? What do you dislike? Would you buy it for yourself?</p>						

	1	2	3	4	5	6
Appearance						
Aroma						
Flavor						
Mouthfeel						
Overall impression						

Tasting sample labels Cut out and then fold your labels down the centers of the gold outlines.

