



From flaw to score:
A guide to cheese assessment
Cheese sensory workshop
 25 June 2026
 University of Pretoria: Future Africa Campus



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Session 1: Foundation of Sensory Evaluation

8:30	Welcome and introduction to the day.	Christine Leighton SASDT
8:54	Introduction to sensory evaluation in cheese assessment.	Prof Riette de Kock, UP
9:05	Creating a simplistic product evaluation score sheet.	Mike la Grange, Synercore
9:35	Introduction of ISO standards for milk and milk products – sensory analysis.	Dr Hilde Kraggerud, Norway
9:50	Methodology for sensory quality control of finished products.	Dr Hilde Kraggerud, Norway
10:35	Tea break	

Session 2: Practical Sensory Application

11:00	Practical session – wake up your senses. Basic taste test – sweet, sour, and bitter.	Prof Riette de Kock and students, UP
11:30	Procedures: Scoring and scales.	Dr Hilde Kraggerud, Norway
12:00	Tasting: Gouda-type: Identify defects and use of Compusense software.	Prof Riette de Kock, UP
12:45	Hear from the expert: Case study – setting specification and standards and determining deviation in the artisanal arena.	Rina Belcher, Belnori
13:00	Light lunch break.	

Session 3: Foundation of Sensory Evaluation

13:45	Case study: Sensory work at Lactosan A/S Denmark for cheese powder production	Sigrid Tang Skouw Søndergaard, Lactosan A/S
14:05	Tasting: Cheddar cheese tasting comparisons.	Prof Riette de Kock and Dr Hilde Kraggerud
15:00	Consumer insights – a South African perspective.	Christine Leighton, Rediscover Dairy
15:20	Doing business with retail – what food entrepreneurs need to know.	Nicki Russell, Founder: Think Food
16:10	Wrap up and close - Q&A, discussions, society matters.	Rian Marren
16:30-19:00	Member meeting with cheese and wine.	Claire Goosen: Account manager, Novonesis Dr Hilde Kraggerud