

WSET Systematic Approach to Tasting Crisps®

A learning tool to help you describe and assess the quality of a crisp.

Appearance	
Shape	round, oval, tube, hoop, square, rectangle, triangle, ridged, etc. novelty e.g. seashell, teddy-bear, monster, aliens, etc.
Colour intensity	pale – medium – deep
Colour	yellow – gold – orange – brown other e.g. red, green, blue, etc. note if colour of raw material differs from seasoning
Seasoning distribution	none – light – medium – heavy
Other observations	e.g. bubble blisters, visible salt crystals, grease sheen
Sound	
Crunch factor	quiet – medium – loud
Flavour characteristics	
Condition	fresh – stale
Flavour intensity	light – medium – pronounced
Flavour characteristics	e.g. raw material and seasoning descriptors
Length	short – medium – long
Structural and textural components	
Saltiness	low – medium – high
Sweetness	none – low – medium – sweet
Acidity	none – low – medium – high
Fat	low – medium – high
Textural / Other observations	e.g. crispy, crunchy, puffed, aerated, dissolving, ridged, powder-coated, lingering bitterness, lingering oiliness, chilli heat
Quality assessment	
Quality criteria questions	Assess the crisp using these quality criteria questions: 1. Flavours Definition - clear or muddled? Flavours seem natural or artificial. 2. Structure and textures Structural balance
Quality level	faulty – poor – acceptable – good – very good – outstanding

Notes to students

Lines where the entries are separated by dashes – You must select only one entry from each line

Lines starting with 'e.g.' – You can use your own words. You may not need to comment on each item.

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Describing flavour	
Flavours from raw material	
Potato	potato, sweet potato
Grains and pulses	corn, cereal, wheat, bread, chickpea, humous, pea, nutty
Other vegetable	parsnip, carrot, beetroot, cassava, taro, lotus root
Flavours from seasoning	
Vegetable	onion, spring onion, leek, garlic, tomato, cucumber pickled onion, dill pickle, sauerkraut, kimchi
Fruit	lemon, lime, mango
Fungi	mushroom, truffle
Herbal	basil, mint, dill, tarragon, oregano, thyme, rosemary, dried herbs
Spice and heat	black/white pepper, Sichuan pepper, cumin, coriander seed, garam masala, curry powder, star anise, cinnamon mustard, horseradish, wasabi, ginger chilli pepper, jalapeno, cayenne pepper, paprika, smoked paprika, sweet chilli
Egg and dairy	fried egg, butter, cream, sour cream, cream cheese, yoghurt cheese, hard cheese (e.g. cheddar, parmesan) soft cheese (e.g. camembert, mozzarella), processed cheese, nacho cheese
Meat	chicken, steak, beef, ham, bacon, cured meat, smoked meat
Seafood	prawn, crab, scampi, anchovy, seaweed
Vinegar and sauce	vinegar, balsamic vinegar tomato ketchup, thousand island dressing, Worcestershire sauce, BBQ sauce, bulgogi, yakitori sauce soy sauce, miso
Sugar and confectionery	chocolate, honey, caramel