Ingredients for a cheese tasting

Cheeses
One hard sharp cheddar
One soft spreadable cheese
One very strong cheese like a parmesan
One cheese you can fry like halloumi
One crumbly cheese like feta
You can also try blue cheeses or weepy cheese like camembert if your kids are adventurous

Bases
One bread base – wholewheat is good for tasting but if your kids only eat white, stick with what they are comfortable with
One cheesy kind of cracker – like Ritz or Cheez-Its
One nutty kind of cracker – we used Ryvita but any rye or dark cracker will do
Any other kind of cracker – e.g. melba toast or grahams

Spreadable Accompaniments
Sweet jellies – like damson jelly, raspberry jam
Sharp-but-sweet preserves like lemon curd or cranberry jelly
Marmite or vegemite from the British section of the supermarket is a really unusual taste to try (small doses!)
Spicy items like jalapeno jam or indian chutneys
Interesting relishes
Salsa
Mayo
Ketchup

Fresh Accompaniments
Cucumber
Apple
Scallions
Red or yellow onion
Capsicum
Grapes
Berries
Plums or damsons
Tomatoes
Dill pickles
Sweet pickles