The use of vegetable oils in the diets of dairy goats may expand goat breeding for milk in the Brazilian semiarid, contributing to improved nutritional and sensorial qualities of the milk and cheese produced. Cheese was made from milk of crossbred Saanen x French Alpine goats fed diet containing 4% vegetable oils (“faveleira” oil, sesame oil or castor oil). The physicochemical parameters, texture profile and colour of the goat cheeses were analysed. The sensory attributes of the goat cheese were analysed using Quantitative Descriptive Analysis. Cheese exhibited similar physicochemical and sensory attributes (p>0.05) regardless of the animals diets. Four cheeses made from the milk of goats fed sesame oil, instrumental hardness was lower and the cheeses were softer than the control (p<0.05). In general, the addition of different oils to the diets of dairy goats did not promote changes in the quality of the cheese produced and can be used as a dietary supplement.