

Fine chili should look good, smell good and taste good! Accordingly, each cup of chili is to be judged on five (5) criteria to arrive at one whole number. You will rate the chili on a scale from one (1) to ten (10) for each of the five categories:

a) Color - Chili should look appetizing, crisp in color, vibrant.

b) Aroma - Chili should smell good. This also indicates what is in store when you taste it.

c) Consistency - Chili must have a good ratio between sauce and meat. It should not be dry, watery, grainy, lumpy, or greasy.

d) Taste - Taste, above all else is the most important factor. The taste should consist of the combination of the meat, spices, etc. with no particular ingredient being dominate.

e) Aftertaste - The aftertaste or bite is the heat created by the various types of spices and or peppers.

1. Judge each chili on its own merit. Do not attempt to compare one chili to another. Make your decision the first time, as the chili cannot be re-tasted after it is passed to the next judge.
2. Use a clean new spoon fore each taste of chili.
3. Pace yourself. You will have several cups of chili to judge.
4. Clear your pallet after tasting each of the different chili.
5. Place your score on the score sheet blank that corresponds to the judging number marked on the exterior of the cup you are judging. Keep your sheet folded when not entering scores.
6. Do not talk to your fellow judges about chili or compare notes or scores during the judging process.
7. When finished, check your score sheet for correctness and legibility. Composite scores from all the judges will determine the winners.
8. If you have food allergies, please advise the Chief Judge.
9. If you have any questions, please ask the Chief Judge.