



CHILI COOK-OFF

## judging sheet

Great chili should look good, smell good and taste good! Each cup of chili is to be judged on five (5) criteria to arrive at one whole-number score of 1 to 10, with 10 being the highest. The five criteria are:

**smell** 🥕 **thickness** 🥕 **color**  
**flavor** 🥕 **aftertaste**

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- Cleanse your palate between tasting each different chili.
  - Do not talk to fellow judges about chili or compare notes or scores during the judging.
  - Pace yourself! You have a lot of chilis to sample.
  - When done, check your score sheet for any errors.

**1.** \_\_\_\_\_ **6.** \_\_\_\_\_ **11.** \_\_\_\_\_ **16.** \_\_\_\_\_  
**2.** \_\_\_\_\_ **7.** \_\_\_\_\_ **12.** \_\_\_\_\_ **17.** \_\_\_\_\_  
**3.** \_\_\_\_\_ **8.** \_\_\_\_\_ **13.** \_\_\_\_\_ **18.** \_\_\_\_\_  
**4.** \_\_\_\_\_ **9.** \_\_\_\_\_ **14.** \_\_\_\_\_ **19.** \_\_\_\_\_  
**5.** \_\_\_\_\_ **10.** \_\_\_\_\_ **15.** \_\_\_\_\_ **20.** \_\_\_\_\_

**Judge's Name** \_\_\_\_\_