

Chili Cook-Off Score sheet

Judges' Score Sheet

Score: 0 – 10 (10 is highest)

Chili #: _____		
Criteria	Criteria Thought Starters	Score
Taste	Chili should taste good above all else. Individual opinions vary, but a really good taste will stand out.	
Texture	Chili should be a smooth combination of ingredients and gravy. Chili should not be dry, watery, grainy, lumpy, or greasy, but just good and smooth.	
Color	Chili should look good (appearance)	
Aroma	Chili should smell appetizing. A good aroma is a tip off to a good taste.	
After Taste	Chili should have a pleasant taste after swallowing. After taste should not be bitter or metallic. Judges are looking for a unique chili recipe, of course, but taste is very important as always!	
		TOTAL: (50 Maximum)

Judge: _____