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OFFICIAL CHILI JUDGING SHEET

WELCOME TO THE NSBA CHILI COOK-OFF JUDGING

Fine chili should look good, smell good and taste good! Accordingly, each container of chili is to be judged on six (6) criteria to arrive at one whole number score from 1 to 10, with 10 being the highest and 1 the lowest. The six (6) criteria are:

TEXTURE - FLAVOR - CONSISTENCY - TASTE - AROMA - COLOR

- Judge each chili on its own merit. Make your decision the first time because the chili cannot be re-tasted after it has been passed.
- Use a clean, new spoon for each taste of chili.
- Pace yourself because you will have several cups of chili to judge.
- Clear your palate after tasting each of the different chilis.
- 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.
- Do not talk to your fellow judges about chili or compare notes or scores during the judging process. If you do, you will be asked to leave the judging area and your score sheet will be disregarded.
- When finished, check your score sheet for correctness and legibility. Composite scores from all of the judges will determine the winners.
- If you have FOOD ALLERGIES, please advise us before judging.
- If you have any questions, please ask your judging official.

All of the Chili Cook-Off competitors and NSBA appreciate your interest in judging for this Cook-Off. Thank you very much for your help.

Judge's Name (Print) _____

Judge's Signature _____