

Scoring Guidelines

Chili will be judged according to five criteria. Chili will be rated on a 7-point scale of zero to six for each of the five categories:

1. **Appearance** - Chili should appear appetizing and should reflect the ingredients used.
2. **Smell** - Chili should have a pleasant aroma. The smell should also indicate what's in store when you taste it.
3. **Taste** - Above all, taste is the most important factor. The taste should consist of a combination of protein, spices, etc., with no particular ingredient being dominant.
4. **Heat Balance** - This can most easily be detected in the aftertaste of the chili and is characterized by the heat created by the various spices and/or peppers. Heat should be present, but not overpowering.
5. **Texture/Mouthfeel** - Chili must have a good ratio between sauce and protein. The ideal chili will have a thick consistency. It should NOT be dry, watery, grainy, lumpy or greasy.

- 🔥 Judge each Chili on its own merit; do not compare one chili to another.
- 🔥 Use a clean, new spoon for each chili.
- 🔥 Clear your palate between each chili. Use water or saltines.
- 🔥 Each chili will be assigned a number. Place your score on the sheet that corresponds to the chili being judged.
- 🔥 Do not talk to other judges or compare notes.
- 🔥 If you have any food allergies, please alert the Cookoff coordinator before judging begins. Each cook will provide a list of ingredients with their chili for allergy purposes.



Eszen Haus Mad City Chili Cookoff Official Score Sheet

Chili # _____

Judge # _____

Please rate this chili on a scale of zero (low) to 6 (high), using only whole numbers, against the five category descriptions above.

0
(Low)

1

2

3
(Middle Ground)

4

5

6
(High)

_____ Appearance

_____ Smell

_____ Taste

_____ Heat Balance

_____ Texture/Mouthfeel

_____ **Total**

Comments: