



CHILI APPRECIATION SOCIETY INTERNATIONAL, INC

OFFICIAL CHILI JUDGING SHEET

WELCOME TO A CASI CHILI JUDGING TABLE

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 score of 1 to 10, with 10 being the highest. The five criteria are:

AROMA - RED COLOR – CONSISTANCY – TASTE - AFTERTASTE

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 new spoon for each taste.

Pace yourself because you will have several chilis to judge.

Cleanse your palate between tasting each different chili.

Place your score on the score sheet blank, which 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. If you do, you will be asked to leave the judging area and your score sheet will be disregarded.

When done, check your score sheet for correctness and legibility. The scores from the judges will determine the winners.

If you have **FOOD ALLERGIES**, please advise your table monitor.

If you have any questions, please ask your table monitor.

All of the chili cooks and cookoff officials appreciate your interest in judging for this cookoff. Thank you very much for your help.

May Chiligula Bless Your Day and Your Journey Home!

Table # _____ Judge's Name (Print) _____

Judge's Signature _____