

Chili 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.

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 chili to sample.

The five criteria are _____ :

Entry#	Aroma	Texture	Color	Taste	Aftertaste/Bite	Score
1						
2						
3						
4						
5						
6						
7						
8						
9						
10						
11						
12						
13						
14						
15						
16						
17						
18						
19						
20						
21						
22						
23						
24						
25						
26						
27						
28						
29						
30						

When finished, check your score sheet for any errors. Judge's Name _____