

2020 Reno Paella Cookoff Judging Sheet	
Team name	
Team leader's name	
Team Location	
Team Phone Number	
Factors judged pre/ during event	during check-in from 3-4pm, team will give judge this info for 4 criteria below
Style/ Concept	
score (0-5)	
notes	traditional paella, special variation of paella, examples: wood fired pizza oven paella, sheepherder's paella, traditional Valenciana
Ingredients	
score (0-5)	
notes	this is the judges opinion and plays into the style/concept
Technique	
score (0-5)	
notes	these are things like, cooked over coal, cooked in unique way or following a traditional setup. Judge's choice
Size	
Score (0-3)	
notes	Judges choice here, but this category was chosen for group event where size matters
Factors judged at 6pm (end of cooking time)	
Presentation	
Score (0-5)	
notes	Judges choice
Socarrat	
Score (0-5)	
notes	this is the name for the rice that gets crunchy and forms a crust on the bottom of the pan. At the end of the cooktime, the judge will ask the team to scoop a bit of the paella to reveal the socarrat. All teams need to have access to internet and participate in the group zoom call. Link will be provided to login.
	3pm check- in on zoom call to verify each team

	teams are asked to be on zoom call from this point forward (until 6:30ish) if possible. If not, teams should connect at all check-in times at least. We would like to have good interaction during event to make it fun.
	4pm - Check-in and start cooking.
	6pm - check in and stop cooking. Judge will ask to see presentation as it is in the pan (not plated up). Judge will ask to see socarrat.
	6:30 - Winner announced!!! Trophy to be delivered to winner to keep forever. May be mailed or delivered if local.