

Chili Cookoff: \_\_\_\_\_ Date: \_\_\_\_\_

### Chili Judge's Checklist

**Chili Type:** Red Green Homestyle (Circle One) Cup Number \_\_\_\_\_

**Instructions:** Please judge based on the following **Chili Characteristics** (from ICS\*)

**Color-***Chili should look appealing (Do you want a taste?). Reddish brown is generally the standard. Traditional red chili is not yellow or green.* Rating (1 to 5 – 1 is not appealing, 5 is very appealing)

1 2 3 4 5 (Circle your rating)

**Aroma-***Chili should smell appetizing (Does it smell good enough to eat?). This also indicates what is in store when you taste it.* Rating (1 to 5 – 1 is poor smell, 5 is smells good)

1 2 3 4 5 (Circle your rating)

**Consistency-***Chili must have a good ratio between sauce and meat. It should not be dry, watery, grainy, lumpy, or greasy (Combination looks good?).* Rating (1 to 5 – 1 is not very consistent, 5 is very consistent)

1 2 3 4 5 (Circle your rating)

**Taste-***Taste, above all else is the most important factor. The taste should consist of the combination of the meat, peppers, spices, etc, with no particular ingredient being dominant, but rather a blend of the flavors (So-so, Mmm, or Wow?).* Rating (2 to 10 – 2 is poor taste, 10 is good taste)

2 4 6 8 10 (Circle your rating)

**Bite-***Bite or after-taste is the heat created by the various types of chili peppers and chili spices (Blasé, Just right, or too much?).* Rating (1 to 5 – 1 is too little or too much bite, 5 is good bite)

1 2 3 4 5 (Circle your rating) Hint: Eat or drink between testing samples if it is hard to tell when one bite stops and another starts.

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Summary: **Color** \_\_\_\_\_

**Aroma** \_\_\_\_\_

**Consistency** \_\_\_\_\_

**Taste** \_\_\_\_\_

**Bite** \_\_\_\_\_

**Total Score (add all ratings)** \_\_\_\_\_

Judges: Please tell the cooks about these ratings in your comments by stating, for example, "Smells good," or "poor appearance." This description will mean more to the contestant than a number. Telling contestants how they rated gives feedback and helps improve the chili quality for future competitions. Telling contestants that their product is not your idea of what chili is gives them no helpful feedback. Giving no comment leaves the contestant guessing what went wrong? The ICS judges chili based on the characteristics above. Please do likewise in your evaluation. Remember that all chili is different (some thick, some thin, etc.) If you limit your evaluation to the criteria above, a lot of pre-conceived notions that are not part of the ICS chili characteristics should fall away and we will get much more consistent reviews and, ultimately BETTER CHILI that may score well at the international competition.

Note: Use Taste score above to break ties between contestants. For example, if two contestants total score is tied, the one with the higher Taste score would be ranked higher. Use Bite or Aroma score for a second and third tie breakers. Just be consistent for all contestants.

\*ICS – International Chili Society