

CHILI COOK OFF RULES & JUDGING INFORMATION



RULES:

- Bring Chili in a crock pot to keep it warm for the duration of the event
- Bring Chili to Student Center by 2pm
- Please bring a list of ingredients for allergy purposes
- No Alcohol

JUDGING CATEGORIES:

- Best Overall
- Best Gluten Free
- Spiciest
- Best Vegetarian

JUDGING INFORMATION:

The judges will be looking at 5 different areas of your chili:

- **Smell or Aroma**- The judges will be paying attention to if the chili has a pleasant smell that makes you want to eat it.
- **Thickness / Consistency / Texture**- Judges will be looking at the ratio of the sauce and meat. The chili should not be runny or watery and should have some body to it. Chili should not be greasy or grainy or too dry.
- **Color**- The judges will be looking at the color of the chili. The chili should look appetizing and not bland looking.
- **Flavor / Taste**- The judges will be tasting the chili as the most important category. They will be rating how the ingredients blend together.
- **Aftertaste**- The judges will be rating the intensity and pleasantness of the aftertaste of the chili. They will be looking for a lingering aftertaste without too much intensity.

