

Cup #



TOLBERT TABLE # _____ CHILI JUDGING INSTRUCTIONS

- _____ 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

PLEASE; No Smoking, Cell Phones or Sunglasses.

Judge each chili on its own merit.
Do not compare one chili to another.

Consider AROMA, CONSISTENCY, RED COLOR, TASTE and AFTERTASTE.

Score each chili on a scale of 1 to 10.
1 = LOW 10 = HIGH
(No decimals; whole numbers only)

Be sure your scores are legible.

Cleanse your palate between chili samples.

Each chili must have a score, whether you taste it or not.

Two or more chilies can have the same score. Winners are determined by tallying the scores of all the judges.

Chili cannot be re-tasted or re-scored after you have passed it on.

Use a new spoon for each tasting.

Do not talk about the chili while judging, unless it is "stove hot".

Direct any questions to your Table Monitor.

Please fold this sheet so your scores are not visible to the other judges.

Thank you for judging!