

SR-9 CONCLAVE 2013 ADULT CHILI COOK-OFF COMPETITION

-SCORESHEET- **Without Beans**

Purpose: To have our adult Scouter's enjoy a "Founder's Day" competition and to feed the judges.

Lodge Name: _____ **Team Name:** _____

Requirements:	Possible Points		Judges Score
I. Aroma a. Does it smell like good Chili b. Can you smell anything special about the meat c. Does it make your mouth water d. Does the smell entice your appetite	[0 - 5] [0 - 5] [0 - 5] [0 - 5]		_____ _____ _____ _____
II. Appearance / Color a. Does it look appealing / have that eye appeal b. Is it rich in color c. Has it been cooked to perfection d. Has the chili been well prepared	[0 - 5] [0 - 5] [0 - 5] [0 - 5]		_____ _____ _____ _____
III. Texture a. Does it look moist b. Has it been cooked just right c. Does the meat feel moist / not mushy d. Does the chili fall off the spoon or has body	[0 - 5] [0 - 5] [0 - 5] [0 - 5]		_____ _____ _____ _____
IV. Taste / Flavor a. How is the smoke taste for BBQ b. How is the spice taste c. How is the overall palate appeal of the meat d. How is the spice combination with the sauce and meat	[0 - 5] [0 - 5] [0 - 5] [0 - 5]		_____ _____ _____ _____
V. Consistency a. Is it a smooth combination of meat b. Is it too thin c. Is it too thick	[0 - 5] [0 - 5] [0 - 5]		_____ _____ _____
VI. Overall Impression	[0 - 5]		_____
TOTAL POSSIBLE SCORE:	[100]		_____

Judge is from Lodge: _____

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