

# **HENNIKER ROTARY CLUB CHILI FEST 2018**

## **JUDGING CRITERIA**

Our panel has established the following six criteria by which chili will be judged. This is a blind taste test. The judges will not know who made the chili until after they have tasted each sample and scored the chili, on the following:

### **APPEARANCE**

Does it look appealing?

### **AROMA**

The sniff test

### **CREATIVITY / UNIQUENESS**

Unusual ingredients or presentation (white bean chili, moose meat chili, etc.)

### **TEXTURE**

Not too thin or thick. Texture of meat should not be tough or mushy

### **TASTE/FLAVOR**

Blending of spices and how well they have permeated the meat. Should have good flavoring and chili pepper taste (not too hot or not too mild)

### **AFTERTASTE**

Persistence of a sense of flavor, should not be bitter or metallic, the hotness factor

### **BEST BOOTH DISPLAY**

A special award will be given to the best decorated Chili Booth in each division. This category will be judged using the following criteria:

- Appropriateness to the Team Theme
- Overall Design Elements
- Use of Color
- Originality