



HENNIKER ROTARY CLUB CHILI FEST 2019

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