



Chili Cook-Off Timeline



8:00AM	OPEN FOR SETUP
10:00AM	COOK'S MEETING
12:00PM	LUNCH FOR COOKS
4:00-5:00PM	PUBLIC SAMPLING AND JUDGING
3:00-8:00PM	GAMES AND ACTIVITIES
4:00PM	TURN IN
4:15PM	JUDGING
5:00PM	DINNER
6:00PM	AWARDS



Chili Cook-Off Information



- **Corn Hole and Ping Pong Tournament**
- **People's Choice Salsa Contest. You must compete in chili cook-off to enter salsa contest.**
- **Lunch provided to chili cook-off contestants.**
 - **Texas Cheesesteak Sandwiches**
 - **Snake Venom-AKA Horsey Sauce**
 - **Chips**
 - **Tea and Water**
 - **Texas Bourbon Pecan Pie**
- **Bigger prizes.**
- **New Open Chili category**
- **Make enough chili for turn in(16oz) and people's choice judging(1-2oz servings). A crock-pot full of chili will suffice.**



I. RULES FOR CHILI COMPETITION

A. PAPERWORK

- 1. Head cook or designee must register (name and e-mail) at Cook-Off Headquarters for chili.**
- 2. Head cook or designee will draw their judging cup and initial for receipt at Head Cooks Meeting. Remove the numbered ticket from the cup, write your name on the back and put in a safe place. Winners will be announced by this number and it must be presented to claim the award.**
- 3. Cooks must not "mark" cup in any way. If cup is damaged, a replacement can be obtained by turning in damaged cup and numbered ticket.**

B. PREPARING CHILI

- 1. Traditional Chili Competition using beef only for the meat.**
- 2. Open Chili Competition using anything other than beef for the meat or a non-meat chili. Entry must be a chili-no soups, stews, or gumbos.**
- 3. Chili must be cooked on site the day of the cook-off from scratch. "Scratch" means starting with raw vegetables, meat, and using regular spices. Commercial chili powder is permissible, but complete commercial chili mixes are NOT permitted.**
- 4. Chili must be prepared out in the open in as sanitary a manner as possible.**
- 5. Beans are allowed, but no pasta, rice or other similar items are allowed.**
- 6. The head cook must prepare the chili to be judged.**

C. TURNING IN CHILI

- 1. No more than one judging sample can be taken from any one pot.**
- 2. Each cook may turn in only one cup of chili per category.**

3. At turn-in time, fill your cup $\frac{3}{4}$ full (or leave at least 1 inch head space) and take it to the Cook-off Headquarters. Do not be late.

4. Your chili will be judged on Aroma, Appearance, Texture, and Taste.

II. JUDGING SYSTEM - CHILI

A. JUDGING CUPS

1. Identical Cups (16 to 24 oz. Styrofoam) with lids and numbered tickets attached with tape to the outside of the cup, with a correspondingly numbered ticket placed either inside the cup or if using double tickets, tape down one ticket where the second one can be torn off by the cook. Cups and tickets provided by Cook-Off Headquarters.

B. TURN-IN AND JUDGING NUMBER PROCEDURE

1. As cups are turned in for judging, have workers collect the cups on a large table.

2. The containers are then taken to a different set of workers who will randomly remove the cups, one at a time, and using a permanent marker will mark the cup with a number. Continue this process until all cups turned in are properly marked and taken to the appropriate judging tables.

3. No chili will be accepted 10 minutes after the turn in times.

4. Outside judging number should be changed at each stage of judging -- using a different color marker is helpful.

C. JUDGING PROCEDURE

1. Judging Sheets should be numbered 1 to 20 or more, down the side with space for the judges score. An official judging sheet with general rules is included with the cook-off packet.

2. Judging will be done using preliminary and final judges, and when necessary, semi-final. When there are 20 or less chilies to be judged at a cook-off, it is permissible to eliminate the semi-final judging stage and proceed directly to final judging.

3. It is permissible to draw a portion of the Preliminary Judges from cooking team members (not Head Cook). This should be done by using a random drawing rather than pre-selection or a "sign-up to judge" list. Judges shall be at least 18 years old. Each table should have at least 5 judges.

4. Final and semi-final judges shall not have been judges in the preliminaries. Final judges shall not be associated with any cook at that given cook-off and shall abstain from tasting any chili prior to judging. A suggested number of final judges is 9 or more, but no less than 6.

5. In judging, a minimum of four chilies must come off each preliminary table (preferably one half of the chilies on the table) and go to final judging. In large cook-offs, when this creates too many chilies on final tables, semi-final tables should be used. Judging should be divided among the tables so the final table will end up with preferably no more than twenty chilies, but not less than fourteen.

6. Each table should have a table monitor to control movement of the cups and answer questions. Discussion of the chilies will not be permitted. Any questions as to disqualification of a chili will be directed to the referee by the table monitor for a final decision.

7. One score takes into consideration all criteria for scoring chili; the criteria being aroma, appearance, texture, and taste. Each cup is scored on its own merits from 1 to 10; 10 being the highest. Each judge must give a score to each cup of chili.

8. Judges must use a new spoon for each taste. Palette cleansers must be available for all judging tables.

9. The table monitor should collect judging sheets and make sure that each judge at the table has judged and scored each chili. Judges may not re-taste chili after it is passed. The total points from all judges will determine the winner.

10. Judging sheets from each table should be tabulated in the judging area to arrive at a total score for each chili. The chilies having the highest scores for their table, within the predetermined number of chilies, will advance to the next judging stage. Tie breakers will be determined by the number of 10's that entry received, then on to 9's and so on.

11. Winning chili numbers will not be revealed until time to announce winners. At that time the ticket from the outside of each cup will be removed and passed to the referee for that cook-off and then to the announcer. Upon announcement of the winning numbers, cooks must present the signed matching number to claim awards and points. It is recommended that the ticket number of all cooks reaching the finals be announced after the completion of the announcement of all winners.

13. The top ten chili winners must be announced in reverse order of their finish, names and addresses should be recorded as they are announced.

Please contact Brian Fruendt with any questions. 214-223-6343 or bfruentd@yahoo.com



Salsa Contest



- **People's Choice Salsa Contest. You must compete in chili cook-off to enter salsa contest.**
- **Any type of salsa may be entered. Red, Green, Mango, Hot, Mild, whatever.**
- **Salsa must be homemade by the contestant.**
- **No store bought salsa or someone else's salsa.**
- **Judging is based on what the people feel is the best tasting salsa to them.**
- **Blind judging. Judges will not know who's salsa they are tasting.**
- **The salsa that gets the most votes wins.**
- **First through third get awards and recognition.**



Chili



OFFICIAL JUDGING SHEET

JUDGE'S NAME: _____ TABLE _____

JUDGE'S CREED

Each and every cook here has worked hard in the elements to put together the very best chili that they could. Keep that in mind as you judge today. Be as fair and impartial with each of the entries as you can, as each of them is as vitally important to them as yours is to you.

CRITERIA

Each cup of chili is to be judged on the five criteria to arrive at a single score of 1 to 10, 10 being the highest.

The five criteria are:

AROMA – In your opinion, does it smell like chili?

APPEARENCE – Overall appearance, appealing to the eye.

TEXTURE – Ask yourself – is it too thin or too thick, tender or tough?

TASTE – How does the chili taste, the spice level, the overall palate appeal of the meat/spice combination.

OVERALL – The final criteria. Overall effect, your total impression.

Take all five criteria into consideration and score from 1 to 10, 10 being the highest. Line numbers match plate numbers.

Make your decision the first time because chili cannot be tasted again once it has been passed to the next judge. You are judging each chili on its own merit. **DO NOT** compare one against another. Scores from the judges will determine the winner.

Please do not talk to you fellow judges or compare notes and scores. If you do, you will be asked to leave the judging area and your judging sheet will be destroyed. If you have a question, please ask your Table Monitor. All of the cooks and officials appreciate your interest in judging for this cook-off.

- 1 _____
- 2 _____
- 3 _____
- 4 _____
- 5 _____
- 6 _____
- 7 _____
- 8 _____
- 9 _____
- 10 _____
- 11 _____
- 12 _____
- 13 _____
- 14 _____
- 15 _____
- 16 _____
- 17 _____
- 18 _____
- 19 _____
- 20 _____



Open Chili

OFFICIAL JUDGING SHEET

JUDGE'S NAME: _____ TABLE _____

1 _____

2 _____

JUDGE'S CREED

3 _____

Each and every cook here has worked hard in the elements to put together the very best chili that they could. Keep that in mind as you judge today. Be as fair and impartial with each of the entries as you can, as each of them is as vitally important to them as yours is to you.

4 _____

5 _____

CRITERIA

6 _____

Each cup of chili is to be judged on the five criteria to arrive at a single score of 1 to 10, 10 being the highest.

7 _____

The five criteria are:

8 _____

AROMA – In your opinion, does it smell like chili?

9 _____

APPEARENCE – Overall appearance, appealing to the eye.

10 _____

TEXTURE – Ask yourself – is it too thin or too thick, tender or tough?

11 _____

TASTE – How does the chili taste, the spice level, the overall palate appeal of the meat/spice combination.

12 _____

OVERALL – The final criteria. Overall effect, your total impression.

13 _____

14 _____

Take all five criteria into consideration and score from 1 to 10, 10 being the highest. Line numbers match plate numbers.

15 _____

16 _____

Make your decision the first time because chili cannot be tasted again once it has been passed to the next judge. You are judging each chili on its own merit. DO NOT compare one against another. Scores from the judges will determine the winner.

17 _____

18 _____

Please do not talk to you fellow judges or compare notes and scores. If you do, you will be asked to leave the judging area and your judging sheet will be destroyed. If you have a question, please ask your Table Monitor. All of the cooks and officials appreciate your interest in judging for this cook-off.

19 _____

20 _____