



TROOP 76 ANNUAL CHILI COOKOFF Official Results



All categories scored 0-10 (10 is the highest)

Patrol Name	Aroma	Consistency	Red Color	Taste	Aftertaste	GRAND TOTAL

Judging criteria

Competition chili is blind judged on the following five criteria:

1. AROMA - Chili should smell appetizing.
2. CONSISTENCY - Chili should be a smooth combination of meat and gravy.
3. RED COLOR - Chili should look appetizing.
4. TASTE - Chili should taste good.
5. AFTERTASTE - Chili should leave a pleasant taste after swallowing.