

FRANK X. TOLBERT SECRET JUDGING SYSTEM - CHILI

A. JUDGING CUPS

1. Use 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. (Be watchful that the side of the ticket with the number is not the side applied to the tape.)
2. Cups should not be kept in any order (large trash bags work well). Always make up extra cup.
3. Let Cooks draw their judging cup and sign for receipt.

B. TURN-IN AND JUDGING NUMBER PROCEDURE

1. As cups are turned in for judging, have workers collect the cups in large containers.
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 Table "Letter" and number. (Example: 45 Cooks; 3 Preliminary Judging Tables - "A", "B", and "C"; therefore cups are marked A-1 thru A-15, B-1 thru B-15, and C-1 thru C-15) Continue this process until all cups turned in are properly marked and taken to the appropriate judging tables.
3. No chilis will be accepted after judging commences at the last judging table.
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 10 (or more depending on number of cooks), down the side with space for the judges score. A sample judging sheet with general rules is included with the cookoff 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 cookoff, it is permissible to eliminate the preliminary judging stage and proceed directly to final judging.**
3. Judges shall be at least 18 years old. Each table should have at least 4 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 cookoff and shall abstain from tasting any chili prior to judging.
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 cookoffs, 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. Refer to the Table Monitor Instructions in the Cookoff Packet. 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 and taste. Each cup is scored on its own merits from 0 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.

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, within the predetermined number of chilies, will advance to the next judging stage. Do not break ties within the pre-determined chilies that must come off the preliminarily or semi final judging tables. They are to be passed on for further judging.

11. A tie-breaking panel of three judges can be used to break ties on the final judging table, if necessary. If there are enough judges on the final table (9 or more), then some judging sheets may be pulled at random before tabulation, for breaking ties. It is recommended that the completed judges tally sheets not be made available to cooks or others to avoid unnecessary confrontations about the judges scoring.

12. 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 cookoff 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 prizes and monies will be determined according to the number of entries, type of cook-off, cost and if for fund-raising event.