

Scoutmaster Chili Cook-Off Rules (Saturday 27 April)

A. WHERE: Picnic table area outside Mess Hall (inside Mess Hall in the event of poor weather)

B. RULES:

- a.) 1 Category
 - i. Main dish – no constraints on preparation method
- b.) Food must be made to serve about 15 people.
- c.) Scoutmasters will have food ready to serve by 1150.
- d.) Scoutmasters are responsible for cups/bowls for serving and utensils for eating.
- e.) Each dish will have the name of the dish and the category on a note card.
- f.) Judges will sample each entry in a category, and then rank each dish of the category to be compared with other judges
- g.) Judges may sample every category, but must do so one category at a time.

C. TIMELINE:

- a.) 1130-1150: Scoutmasters set up in cook-off area
- b.) 1150-1230: Scoutmasters serve dishes, rankings are locked in
- c.) 1230-1245: Site Clean-up—Leave area cleaner than before
- d.) 1230-1300: Official Ranking is created
- e.) 1330: Winners announced and official ranking is released

D. IMPORTANT NOTES:

- a.) Food preparation can begin at any time, but picnic area setup will begin at 1130.
 - i. It is acceptable to prepare food at campsite and bring it to the picnic table area.
- b.) Bring food for 15 people (expect leftovers for scouts and other staff members).
- c.) There are no constraints on type of chili or preparation method. **Please be spatially considerate when preparing your dish, regardless of category, as Lake Frederick will be crowded.**

CHILI COOK-OFF RUBRIC

Troop Number _____

COLOR: Chili should look good (appearance). Allow some leeway when evaluating color. For example, "red" chili may range from reddish to reddish-brown or brown. Not so good are shades of gray, black, yellow, pink, or camouflage. Excessive grease also mars appearance. Lighting conditions vary which can affect color and appearance evaluation.

Excellent (3 PTs) / Good (2 PTs) / Mediocre (1 PT) / Bad (0 PTs)

AROMA: Chili should smell good. A good aroma is a tipoff to good taste. Beware of foreign aromas or just plain bad smells.

Excellent (3 PTs) / Good (2 PTs) / Mediocre (1 PT) / Bad (0 PTs)

CONSISTENCY: Chili should be a good meat and gravy combination. Chili should not be dry, watery, grainy, lumpy, or greasy, but just good and smooth. Meat should be tender but not broken down.

Excellent (3 PTs) / Good (2 PTs) / Mediocre (1 PT) / Bad (0 PTs)

TASTE: Chili should taste good above all else. Although individual opinions will vary, a really good taste will stand out.

Excellent (3 PTs) / Good (2 PTs) / Mediocre (1 PT) / Bad (0 PTs)

AFTERTASTE: Residual taste should be pleasant (not bitter, metallic, or foul). Also present may be afterbite, which is that glow that develops in the mouth (front bite) and throat (back bite) that says this is chili rather than soup or stew. The absence, presence, or level of bite is a matter of personal preference.

Excellent (3 PTs) / Good (2 PTs) / Mediocre (1 PT) / Bad (0 PTs)

FINAL SCORE ___/15