

Basic Cookoff Rules

There are a few basic rules that a cook must remember:

- You must prepare your chili from scratch, in the open and on site at the cookoff. No marinating and no complete commercial chili mixes allowed.
- Do not use fillers in your chili; such as beans, macaroni, rice, hominy, or other similar ingredients. (This rule applies to CASI category only. Open categories, anything goes.)
- Prepare and cook your chili in as sanitary a manner as possible. You may be asked to taste your chili at turn-in for judging. Your cooking conditions are subject to inspection by a CASI official or local health authorities.
- Prepare one pot of chili only, which you intend to be judged. You cannot cook several pots. No more than one judging sample can be taken from any one pot.
- Cooks must sign their judging cup ticket with full first and last names. Cooks must present their signed ticket to win.
- Once judging cups have been issued, each cook is responsible for their judging cup and cup ticket.
- Fill your judging cup to the level that is prescribed at the cook's meeting
- Turn in your judging cup with chili at the prescribed time. A late turn in will be disqualified.

Arriving At the Cookoff Site:

- Find the person in charge of cook's sites and park in the designated cook's parking area
- Find the cook's registration area and register for the cookoff
- Receive your judging cup and sign the cup ticket in presence of the official at the registration area.
- Set up your cooking area. Most chili cookoffs take place outdoors and cooks must provide their own equipment for cooking. In addition to your meat and cooking ingredients, you will need to bring, at a minimum, the following:
 - Canopy
 - Ice chest and ice
 - Table / Table cloth
 - Chair(s)
 - Chili pot with lid
 - Pot holders
 - Coleman type outdoor camp stove / lighter
 - Propane fuel cylinder
 - Heat diffuser
- Paper towels
- Cooking utensils; long handled spoon, knife, ladle
- Can Opener
- Measuring spoons
- 1 to 3 gallons of water
- Dishpan, dish soap, scrubbers, etc.
- Check for any local health department requirements:

Cooks Meeting

At registration ask about when and where the cook's meeting will take place. At the cook's meeting the head judge should explain any rules for the day. Cooks will be given the opportunity to ask questions. Please do not be afraid to ask questions.

Chili Turn In / Judging

At the designated turn-in time, all cooks will take their chili judging cup to the designated judging area. The Chief Judge will oversee the judging process to include: marking of the judging cups for the CASI blind judging system, instructions for judging process to the judges and tallying of the judge's scores to determine the winning cup of chili.

CASI has five criteria that the judges are looking at:

- Aroma – Red Color – Consistency – Taste – Aftertaste

Judges will judge each cup of chili presented to them on its own merits and will not compare chili. Judges will score each chili from 1-10; 10 being the highest score. At the end of tasting, all judge's sheets at each table will be tallied and each chili will be ranked by total of its scores.

Announcement of Winners

Announcement of winners will be set at a time by the promoter, consistent with any other programmed activities at the event.

At announcements a designated CASI official will observe the tickets being removed from each cup of chili and will verify the matching winning cup ticket as each place is announced. Usually there are awards for the top 10 CASI chilis and the top 3 Showmanship winners. Announcements will go in reverse order of the winning chilis announced. If you place in the Top 10 in the CASI category, be sure and see the designated person to verify your information and have your points entered.