



SMS Chili cook-off rules include criteria for aroma, consistency, color, taste, and aftertaste. See below for more details about ingredients and presentation.

Judging criteria

- **Aroma:** The chili should smell appetizing
- **Consistency:** The chili should be a smooth combination of meat and gravy
- **Color:** The chili should look appetizing
- **Taste:** The chili should taste good
- **Aftertaste:** The chili should leave a pleasant taste after swallowing

*****Chili will be judged anonymously by ParentCamp attendees*****

Ingredient rules

- Chili may contain beans, rice, pasta, or potatoes (preferably as a side)
- All ingredients must be listed/posted. Please refrain from very spicy foods
- The chili should be presented in a way that makes it look appetizing
- The cooking area and methods should be sanitary

Other rules



- Cooks may enter as an **Individual, Family, or Classroom**
- Cooks must arrive to the Carriage House between 5:00 and 6:00pm to set up their chili station
- Cooks must bring their own crockpots and clean serving utensil(s)



February 6, 2025

5:30pm – 7:30pm

Sussex Montessori School

24960 Dairy Lane, Seaford

