

PINTO BEAN JUDGING SHEET

JUDGES CREED

THE CARE I SHOW IN MY CONSIDERATIONS WILL EQUAL THE CARE SHOWN BY THESE COMPETITORS. EACH ENTRY WILL RECEIVE ABSOLUTELY FAIR, EQUAL AND IMPARTIAL TREATMENT AT MY HAND.

INSTRUCTIONS: Score from 1 - 10 with 10 being best.

After you read these instructions, sign this sheet. Fold sheet lengthwise, this side in. Keep folded whenever possible so that your scoring is kept secret.

Enter your score on the line whose number matches the number on the cup in front of you. You must judge independently. Take as much time as you need but do try to keep the cups moving. You **MAY NOT RE-TASTE** an entry after you have passed it on. **DO NOT** compare entries to each other! Judge each entry on it's own merit. Your sheet will be discarded if you compare notes or scores with other judges.

[Cooks were instructed to begin with **DRY PINTO BEANS** only, cooked on site. Contestants may cook with meats, spices, veggies, whatever, but when the beans are placed in the cup there **MUST NOT BE anything larger than a bean in the cup**].

Judge each entry on the following criteria:

AROMA - Do they smell good? (Like you think pinto beans should smell)

APPEARANCE - Do the beans look good? Do they appear to be firm, whole beans, not falling apart and mushy? Are they a pleasant color?

TASTE - Do they taste like you think pinto beans should. Would the taste impress you if you ordered them at a restaurant?

OVERALL - Based on the other three (3) criteria, what is your combined impression of the sample?

[Mentally check down all four (4) categories for each individual entry, enter a single number from 1 to 10 in the score box.] Use the following breakdown as a guideline.

1 to 4 - 'not very good' to it's OK'

5 to 7 - 'average to slightly above average'

8 to 9 - 'Outstanding'

10 - 'Perfect'

Signature _____

TABLE _____

Tray # ▼	Score ▼
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