

## Heat 8 - 2011 Jambalaya Festival Cooking Contest Recap Sheet

### Heat 8

POT #	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17
<b>General Appearance - 30%</b>																	
- Meat Texture (3 pts)	14	10	9	7	8	7	10	5	9	9	9	8	0	0	0	0	0
- Color of Rice (3 pts)	15	8	11	6	8	8	9	5	8	6	8	7	0	0	0	0	0
- Black Specs (2 pts)	10	7	9	6	6	7	7	5	6	5	7	5	0	0	0	0	0
- Rice crust burnt (2pts)	10	6	10	6	6	7	6	5	7	6	7	7	0	0	0	0	0
- Total Weighted Score	14.7	9.3	11.7	7.5	8.4	8.7	9.6	6	9	7.8	9.3	8.1	0	0	0	0	0
<b>Rice Texture - 30%</b>																	
- Rice Popped/Split (3pts)	13	6	8	6	7	7	8	5	7	6	7	8	0	0	0	0	0
- Rice not too dry/wet (2 pts)	7	5	8	6	7	7	7	5	6	5	6	6	0	0	0	0	0
- No oily Sheen on rice (2 pts)	7	6	8	5	6	6	7	5	6	6	6	6	0	0	0	0	0
- No Hard Rice Grains (3 pts)	11	6	10	5	9	7	9	5	8	8	10	7	0	0	0	0	0
- Total Weighted Score	11.4	6.9	10.2	6.6	8.7	8.1	9.3	6	8.1	7.5	8.7	8.1	0	0	0	0	0
<b>Chicken Flavor - 20%</b>																	
- Predominate Chicken (10pts)	26	14	22	13	17	13	18	5	8	12	17	15	0	0	0	0	0
- Total Weighted Score	5.2	2.8	4.4	2.6	3.4	2.6	3.6	1	1.6	2.4	3.4	3	0	0	0	0	0
<b>Overall Flavor - 20%</b>																	
- Seasoning Blend (10 pts)	27	13	24	13	18	13	18	5	8	11	17	15	0	0	0	0	0
- Total Weighted Score	5.4	2.6	4.8	2.6	3.6	2.6	3.6	1	1.6	2.2	3.4	3	0	0	0	0	0
<b>Total Weighted Score</b>	<b>36.7</b>	<b>21.6</b>	<b>31.1</b>	<b>19.3</b>	<b>24.1</b>	<b>22</b>	<b>26.1</b>	<b>14</b>	<b>20.3</b>	<b>19.9</b>	<b>24.8</b>	<b>22.2</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>
Ticket Number	802342	802339	802344	802336	802333	802335	802334	802338	802337	802340	802341	802343					

## HEAT #8 - 2011 Jambalaya Festival Scoring Sheet

### JUDGE 1

POT #	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
<b>General Appearance - 30%</b>															
- Meat Texture (3 pts)	3	3	1	2	2	2	2	1	3	3	2	2			
- Color of Rice (3 pts)	3	2	3	1	2	2	1	1	2	1	2	2			
- Black Specs (2 pts)	2	2	2	2	1	1	2	1	1	1	2	1			
- Rice crust burnt (2pts)	2	2	2	2	1	1	1	1	2	2	2	2			
<b>Rice Texture - 30%</b>															
- Rice Popped/Split (3pts)	3	2	2	1	2	2	2	1	2	2	2	2			
- Rice not too dry/wet (2 pts)	2	1	2	2	2	2	2	1	1	1	2	2			
- No oily Sheen on rice (2 pts)	2	2	2	1	1	1	2	1	1	2	2	2			
- No Hard Rice Grains (3 pts)	3	2	3	1	3	1	3	1	2	2	2	1			
<b>Chicken Flavor - 20%</b>															
- Predominate Chicken (10pts)	5	5	3	3	4	4	4	1	2	4	3	4			
<b>Overall Flavor - 20%</b>															
- Seasoning Blend (10 pts)	5	5	4	3	5	4	4	1	2	3	3	4			

## HEAT #8 - 2011 Jambalaya Festival Scoring Sheet

### JUDGE 2

POT #	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
<b>General Appearance - 30%</b>															
- Meat Texture (3 pts)	3	2	2	1	1	1	2	1	1	2	1	1			
- Color of Rice (3 pts)	3	2	2	1	1	1	2	1	1	1	1	1			
- Black Specs (2 pts)	2	1	2	1	1	1	1	1	1	1	1	1			
- Rice crust burnt (2pts)	2	1	2	1	1	1	1	1	1	1	1	1			
<b>Rice Texture - 30%</b>															
- Rice Popped/Split (3pts)	3	1	2	1	1	1	1	1	1	1	1	1			
- Rice not too dry/wet (2 pts)	1	1	1	1	1	1	1	1	1	1	1	1			
- No oily Sheen on rice (2 pts)	1	1	1	1	1	1	1	1	1	1	1	1			
- No Hard Rice Grains (3 pts)	1	1	1	1	1	1	1	1	1	2	2	1			
<b>Chicken Flavor - 20%</b>															
- Predominate Chicken (10pts)	4	1	2	1	1	1	2	1	1	2	2	1			
<b>Overall Flavor - 20%</b>															
- Seasoning Blend (10 pts)	4	1	2	1	1	1	2	1	1	2	2	1			

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### JUDGE 3

POT #	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
<b>General Appearance - 30%</b>															
- Meat Texture (3 pts)	2	2	2	1	1	1	3	1	2	1	2	3			
- Color of Rice (3 pts)	3	2	2	2	2	2	3	1	2	2	2	2			
- Black Specs (2 pts)	2	2	1	1	1	2	1	1	1	1	1	1			
- Rice crust burnt (2pts)	2	1	2	1	1	2	1	1	1	1	2	2			
<b>Rice Texture - 30%</b>															
- Rice Popped/Split (3pts)	2	1	1	1	1	1	1	1	1	1	2	2			
- Rice not too dry/wet (2 pts)	1	1	1	1	1	1	1	1	1	1	1	1			
- No oily Sheen on rice (2 pts)	1	1	1	1	1	1	1	1	1	1	1	1			
- No Hard Rice Grains (3 pts)	1	1	2	1	2	2	2	1	2	2	3	3			
<b>Chicken Flavor - 20%</b>															
- Predominate Chicken (10pts)	2	2	2	1	1	2	2	1	2	1	5	5			
<b>Overall Flavor - 20%</b>															
- Seasoning Blend (10 pts)	2	2	2	1	1	2	2	1	2	1	4	5			

## HEAT #8 - 2011 Jambalaya Festival Scoring Sheet

### JUDGE 4

POT #	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
<b>General Appearance - 30%</b>															
- Meat Texture (3 pts)	3	2	2	2	2	2	2	1	2	2	2	1			
- Color of Rice (3 pts)	3	1	2	1	2	2	2	1	2	1	2	1			
- Black Specs (2 pts)	2	1	2	1	2	2	2	1	2	1	2	1			
- Rice crust burnt (2pts)	2	1	2	1	2	2	2	1	2	1	1	1			
<b>Rice Texture - 30%</b>															
- Rice Popped/Split (3pts)	3	1	2	2	2	2	2	1	2	1	1	2			
- Rice not too dry/wet (2 pts)	2	1	2	1	2	2	2	1	2	1	1	1			
- No oily Sheen on rice (2 pts)	2	1	2	1	2	2	2	1	2	1	1	1			
- No Hard Rice Grains (3 pts)	3	1	3	1	2	2	2	1	2	1	2	1			
<b>Chicken Flavor - 20%</b>															
- Predominate Chicken (10pts)	8	3	8	3	6	5	7	1	2	4	4	4			
<b>Overall Flavor - 20%</b>															
- Seasoning Blend (10 pts)	8	2	8	3	6	5	7	1	2	4	4	4			

## HEAT #8 - 2011 Jambalaya Festival Scoring Sheet

### JUDGE 5

POT #	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
<b>General Appearance - 30%</b>															
- Meat Texture (3 pts)	3	1	2	1	2	1	1	1	1	1	2	1			
- Color of Rice (3 pts)	3	1	2	1	1	1	1	1	1	1	1	1			
- Black Specs (2 pts)	2	1	2	1	1	1	1	1	1	1	1	1			
- Rice crust burnt (2pts)	2	1	2	1	1	1	1	1	1	1	1	1			
<b>Rice Texture - 30%</b>															
- Rice Popped/Split (3pts)	2	1	1	1	1	1	2	1	1	1	1	1			
- Rice not too dry/wet (2 pts)	1	1	2	1	1	1	1	1	1	1	1	1			
- No oily Sheen on rice (2 pts)	1	1	2	1	1	1	1	1	1	1	1	1			
- No Hard Rice Grains (3 pts)	3	1	1	1	1	1	1	1	1	1	1	1			
<b>Chicken Flavor - 20%</b>															
- Predominate Chicken (10pts)	7	3	7	5	5	1	3	1	1	1	3	1			
<b>Overall Flavor - 20%</b>															
- Seasoning Blend (10 pts)	8	3	8	5	5	1	3	1	1	1	4	1			