

2011 Jambalaya Festival Cooking Contest Recap Sheet

Semi-Finals - 2

POT #	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17
General Appearance - 30%																	
- Meat Texture (3 pts)	10	8	10	9	12	12	8	11	11	10	10	13	11	10	12	11	0
- Color of Rice (3 pts)	11	7	9	12	10	7	8	13	12	10	9	10	9	13	8	9	0
- Black Specs (2 pts)	8	7	9	9	8	7	7	9	8	8	9	10	9	8	9	7	0
- Rice crust burnt (2pts)	9	8	9	9	9	9	7	10	10	9	8	10	9	9	9	9	0
- Total Weighted Score	11.4	9	11.1	11.7	11.7	10.5	9	12.9	12.3	11.1	10.8	12.9	11.4	12	11.4	10.8	0
Rice Texture - 30%																	
- Rice Popped/Split (3pts)	9	7	6	10	11	10	8	10	11	10	11	11	8	11	11	11	0
- Rice not too dry/wet (2 pts)	8	5	6	7	7	6	6	6	7	8	8	9	5	9	8	7	0
- No oily Sheen on rice (2 pts)	8	7	7	7	8	7	6	7	7	8	8	9	8	9	9	7	0
- No Hard Rice Grains (3 pts)	11	10	8	11	10	9	5	10	11	12	12	13	7	12	13	12	0
- Total Weighted Score	10.8	8.7	8.1	10.5	10.8	9.6	7.5	9.9	10.8	11.4	11.7	12.6	8.4	12.3	12.3	11.1	0
Chicken Flavor - 20%																	
- Predominate Chicken (10pts)	25	19	21	23	22	22	7	26	28	26	24	31	18	24	26	22	0
- Total Weighted Score	5	3.8	4.2	4.6	4.4	4.4	1.4	5.2	5.6	5.2	4.8	6.2	3.6	4.8	5.2	4.4	0
Overall Flavor - 20%																	
- Seasoning Blend (10 pts)	26	18	19	22	23	19	7	24	30	26	23	34	18	24	26	24	0
- Total Weighted Score	5.2	3.6	3.8	4.4	4.6	3.8	1.4	4.8	6	5.2	4.6	6.8	3.6	4.8	5.2	4.8	0
Total Weighted Score	32.4	25.1	27.2	31.2	31.5	28.3	19.3	32.8	34.7	32.9	31.9	38.5	27	33.9	34.1	31.1	0
Ticket Number	802354	802367	802352	802368	802361	802360	802353	802347	802356	802348	802350	802358	802351	802349	802359	802357	

SEMI-FINALS #1 - 2011
Jambalaya Festival Scoring Sheet

JUDGE 1

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

SEMI-FINALS #1 - 2011 Jambalaya Festival Scoring Sheet

JUDGE 2

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

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JUDGE 3

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

SEMI FINALS #1 - 2010 Jambalaya Festival Scoring Sheet

JUDGE 4

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

SEMI-FINALS #1 - 2010 Jambalaya Festival Scoring Sheet

JUDGE 5

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