



## BEST TAMALES COMPETITION JUDGING CRITERIA

### Categories:

**Meat ♦ Sweet ♦ Vegetarian ♦ Fusion ♦ Best overall**

What to look in a great Tamale:

- 1) Aroma = Smells good?
- 2) Taste = Taste good? Would you eat it? Would you buy it?
- 3) Moisture = Feels digestible? How did your taste buds react? Do you need water?
- 4) Texture = Feels smooth? Is it Fluffy? Must be light not heavy.
- 5) Balance = Does one ingredient overpower? Too Salty? Too Sweet? Is there too much masa? Not enough meat or vegetables?
- 6) Temperature = Is it hot enough? A cold Tamale is heavy to be eaten.
- 7) Appearance = Looks appealing to the eye?

Judges will determine the winner of the Tamale that have the most points scored based on the judging criteria. The judging criteria applies to all categories.

|                              |                      |
|------------------------------|----------------------|
| <b>Aroma</b>                 | (possible points 20) |
| <b>Taste</b>                 | (possible points 20) |
| <b>Moisture</b>              | (possible points 20) |
| <b>Texture</b>               | (possible points 10) |
| <b>Balance</b>               | (possible points 10) |
| <b>Temperature</b>           | (possible points 10) |
| <b>Appearance</b>            | (possible points 10) |
| <b>Total possible points</b> | <u>100</u>           |