

2018 International Pizza Challenge™ OFFICIAL Rules and Regulations Traditional, Non-Traditional, Pan, Pizza Napoletana and Gluten-Free Divisions

Eligibility

The contest is open only to owners, managers, chefs or employees 18 years or older from the restaurant and pizzeria industries. Pizza Today or Pizza Expo employees and their family members, as well as speakers and presenters at Pizza Expo, are not eligible, nor are employees or representatives of advertisers, exhibitors, other suppliers to the industry or their affiliates. Past division winners are not eligible to compete in the same division for a period of two years. In addition, past World Champion Pizza Maker of the Year winners will not be allowed to re-enter in any division, but can be invited back to compete in the “Best of the Best” competition. Registration for all five (5) divisions opens online at PizzaExpo.com beginning Oct. 30, 2017, and remains open until all available places are taken. Competitors may enter the competition when they register to attend Pizza Expo; or a spot in one of the divisions may be added later to an attendee registration by logging in to PizzaExpo.com's registration system. A valid registration is interpreted as the acceptance by the competitor of all contest rules.

Special Rules by Division

Traditional Division. Competitors provide the dough, cheese/cheese blend and spices. They must use a red sauce. No more than two (2) of the following toppings may be added: Pepperoni, Sausage, Bacon, Ham, Mushrooms, Peppers, Tomatoes, Onions and Olives. Please note that different varieties of these toppings will constitute only one (1) topping. A drizzle of extra-virgin olive oil after baking is acceptable; no other drizzles are allowed. Neapolitan-style pizzas are excluded from this division. A competitor's pizza will be disqualified if the judges decide it contains too many toppings or impermissible toppings.

Non-Traditional Division. There are no restrictions on dough, sauce or toppings.

Pan Division. Styles that fall into this category include, but are not limited to, the following: Chicago, Detroit, Grandma, Ohio Valley, Old Forge and Sicilian. There are no restrictions on dough, sauce or toppings, except that the pizzas must conform to a pan style.

Pizza Napoletana Division The products that provide the base for “Pizza Napoletana” include wheat-flour type “00” with the addition of flour type “0” natural yeast, water, peeled San Marzano DOP tomatoes and/or fresh cherry tomatoes, marine salt and extra-virgin olive oil. The dough must be kneaded by hand or with a low-speed mixer. After the rising process, the dough must be formed by hand without the help of a rolling pin or other machine, and may be no more than 3 mm (1/8 in) thick. The pizza must be baked for 60-90 seconds in a 485° C (905° F) pizza oven. There are three official variants: Pizza Napoletana Marinara which is made with San Marzano DOP tomatoes, garlic, fresh basil, oregano and extra-virgin olive oil; Pizza Napoletana Margherita Extra made with pressed, peeled tomatoes or chopped fresh cherry tomatoes, sliced mozzarella di bufala DOP, fresh basil and extra-virgin olive oil; and Pizza Napoletana Margherita made with San Marzano DOP tomatoes, sliced mozzarella STG, or Fior di Latte Appennino, basil and extra-virgin olive oil.

Gluten-Free Division. There are no restrictions, except that all ingredients must be Gluten-Free.

General Rules

- Contestants must provide dough, sauce, cheese and toppings for **six (6) 12-inch pizzas**. (Some products may be offered by event sponsors.) A dough prep and temporary kitchen area will be

available. Entrants will receive an email detailing equipment, storage and other items provided in these areas.

- Each contestant will have **30 minutes to assemble and bake** his or her pizzas, except for the Pan Division, which will allow 60 minutes. Contestants will be timed by Pizza Expo staff. In addition, each contestant will be required to clean up his or her assembly space prior to presenting the pizza for judging. Failure to adhere to time restrictions or to clean up in a presentable fashion will result in an automatic deduction of 5 points on each judge's scorecard.

- Only **one entry per contestant** will be accepted, with a maximum of five entries per establishment (one per division). Only registered contestants will be allowed in the contest area; no assistants may go into the area. Please note: You must be pre-registered as a Pizza Expo attendee in order to enter. Entries will not be accepted until registration and contest fees are paid. No on-site entries will be permitted.

- The competition is **limited to the first 60 registrations** received for the Traditional and Non-Traditional divisions as well as the first 30 for the Pizza Napoletana, Pan and Gluten-Free divisions.

- **The deadline for entries is March 16, 2018.** (Any entries after March 16 must be approved by Show Management.) Entries close in any division once it reaches the above-mentioned maximum number of participants. No refunds will be processed after March 1, 2018.

- Pizzas for the Traditional, Non-Traditional, Pan and Gluten-Free divisions will be **judged by an expert panel** on the basis of taste, creativity and appearance. The Pizza Napoletana division will be judged on preparation, taste, use of the oven and time.

The bake-off schedule will be as follows:

Tuesday, March 20:

Traditional Division preliminary rounds
Pizza Napoletana competition and finals

Wednesday, March 21:

Non-Traditional Division preliminary rounds
Pan Division competition and finals

Thursday, March 22:

Pan Division competition and finals
Traditional and Non-Traditional finals
Gluten-Free competition and finals
Pizza Maker of the Year finals

- Contestants with the four **highest overall scores will advance** to the finals of the Traditional and Non-Traditional divisions. The winners from the Traditional, Non-Traditional, Pan, and Napoletana divisions will advance to the Pizza Maker of the Year competition.

- Regional winners from the Traditional and Non-Traditional divisions will receive a recognition plaque and \$500. Winners of the Traditional and Non-Traditional divisions will receive a trophy and a check for \$7,500. Second and third place will receive \$2,000 and \$1,000 respectively. The winners of the Pizza Napoletana and Pan divisions will receive \$4,000; the Gluten-Free Division winner receives \$2,500. Second and third place will receive \$750 and \$500 respectively for all three

divisions. The winner of the Pizza Maker of the Year competition will claim the title of World Champion, a trophy and an additional \$5,000 prize.

- Payment of any local, state or federal taxes are the responsibilities of the winners. There will be **no substitutions** of prizes as offered except at the discretion of Pizza Expo®. Prizes are non-transferable.

- **The decisions of the judges are final in all aspects of this contest.**