

## **2020 International Pizza Challenge™ OFFICIAL Rules and Regulations Traditional, Non-Traditional, Pan, Pizza Napoletana and Roman 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](http://PizzaExpo.com) beginning November 11, 2019 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](http://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 finishers can be added, including fresh herbs, other drizzles & cheeses are allowed once your pizza has entered the oven. Pizzas in this division must be traditional round pizzas ranging in size from 12”-18”. Neapolitan & Chicago Deep-dish 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, toppings or styles.

**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** Competitors in this category must make one pizza in this round & be prepared for 2 more if they advance. 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 485o C (905o 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.

Roman Division. Competitors in this category must make one pizza in this round & be prepared for 2 more if they advance. There are no restrictions on ingredients and toppings. All contestants will be required to use a high-temperature electric oven. Only one pizza will be prepared and presented for judging. Your pizza can be made in a pan or on a peel. Dough must be formed in front of judges or International Pizza Challenge (IPC) staff, no exceptions. In addition, Roman pans must be either 11.8" x 15.75" x .8" deep (300 x 400 x 20mm) or 15.75" x 23.6" x .8 deep (400 x 600 x 20mm). If made on a peel, your pizza must be at least 29-inches in length. Additionally, your Pizza Pala should be approximately 29-inches in length. Please note all other styles will be immediately disqualified

Characteristics of a Roman Pizza style are as follows:

- Flour - A variety of flour types are acceptable.
- Dough – Your dough should have a hydration rate of 70% or greater.
- Shape – Each pizza is required to be at least 29-inches in length.
- Crust - Crunchy bottom, soft inside. Served either thick or thin but very even, no tears or holes in the dough.
- Toppings - A variety of toppings should be used.

#### General Rules

- Contestants must provide dough, sauce, cheese and toppings for six (6) pizzas, except for the Roman and Pizza Napoletana divisions. Please note that some products may be provided by our preferred product sponsors and available for use. 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 and Roman Divisions, which will allow 60 minutes and 20 minutes respectively. 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 65 registrations received for the Traditional and Non-Traditional divisions as well as the first 20 for the Pan, 25 for the Roman Divisions and 30 for Pizza Napoletana.
- The deadline for entries is Friday, March 20, 2020. Entries close in any division once it reaches the above-mentioned maximum number of participants. No refunds will be processed after March 17, 2020.
- Pizzas for the Traditional, Non-Traditional, Pan and Roman divisions will be scored by an expert panel of judges 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 31**

8 am – 4:30 pm

Traditional Division Prelims

8 am – 2:15 pm

Roman Division Competition and Finals

**Wednesday, April 1**

8 am – 4:30 pm

Non-Traditional Division Prelims

8 am – 2:30 pm

Pan Division Competition and Finals

**Thursday, April 2**

9 am – 1 pm

Pizza Napoletana Competition and Finals

9 am – 12:30 pm

Traditional and Non-Traditional Division Finals

12:30 – 1:30 pm

“Best of the Best” Bake-Off

1:30 – 2:30 pm

Pizza Maker of the Year Bake-Off

- 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, Roman 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 Roman 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.
- Winners will be expected to provide banking information and taxpayer identification number (W-9/8) at the conclusion of the competition to facilitate the payment. Payment terms will be Net 45 days. 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.
- Decisions by the judges are final in all aspects of this contest.