

# CHAMPIONSHIPS 2023 RULES

## REGISTRATION

- All professional pizza makers may participate indiscriminately in the Championship; they have to be at least 18 years old
- Registration and participation in the Championship is free of charge.
- In the event that the number of registrations exceeds the established number of places, your name will be placed on a waiting list and you will receive confirmation between 10 and 12 February 2023.
- considering the limited number of places and the high demand for participation in case of absence, you must inform Pizza-Schule by emailing [info@pizza-schule.de](mailto:info@pizza-schule.de) by 10.02.2023.

In the event of an unexcused absence the participant must pay € 200.00 to Pizza-Schule (except for justified cause).

## ACCREDITATION

The day of the competition, please arrive on time at the Pizza-Schule Pizza Point at stand B6-250 with a valid identity document to confirm your registration:

- 10 a.m. Confirm your attendance.
- Each person's turn will be defined with a draw
- Each person will be given the official Championship T-Shirt to wear in the championship.
- Each person will have to give the ingredients that will be stored in the waraehouse/refrigerator. We suggest to use sealed food containers with name and surname written on them. Pizza-Schule will have no responsibility for the material given for the storage).
- Who won't be in time as previously requested might be expelled from the Championship, unless all other participants approve his/her participation.

## **CLOTHING**

- It is mandatory to compete in the event wearing an appropriate and clean uniform consisting of: headgear/bandana and to wear official t-shirt that will be given at the Pizza Point
- It is not possible wearing any kind of cloth with brands which are belong to the list of sponsors of the championship

## **COMPETITION CONDUCT**

- The competition will be made with Morello company's electric ovens.
- No competitor may leave the Championship area until the end of the last jury vote.
- Competitors may prepare a maximum of 2 pizzas, one as a general test and the second to be submitted to the technical jury.
- The maximum time allowed for making the pizza, after the competition director has given the go-ahead, is 15 minutes.
- At the end of the performance, each competitor must clean surface where he has just worked on to allow the next competitor to carry out his/her performance. The space must be left well cleaned.

## **CATEGORY SPECIFICATIONS**

Pizzas will be judged by a qualified jury on the basis of: OVEN PREPARATION / TASTE / BAKING.

The competition sections in which you can participate are:

- **Classic Gourmet Pizza Free choice of ingredients.**

This type of pizza offers the opportunity to be creative and convey your own style freely (no need for a crust). It is possible to offer doughs with alternative flours (hemp seeds, vegetable charcoal, wholemeal, fermented, etc.).

An important thing not to be forgotten is the filling and topping, which must be refined in taste and appearance.

- **Modern Neapolitan Pizza Ingredients to choose between fior di latte or bufala or marinara.**

For modern Neapolitan pizza, also known as 'revisited' pizza, it is not necessary to adhere to the 'True Neapolitan Pizza Regulations'. Biga-type doughs can be used. It is important that the pizza offered has a well-defined crust with the right ripening according to the various types of flour.

- Pizza-Schule provides all participants with utensils, Mutti tomatoes and Ambrosi Mozzarella for those who wish to use them.

- Dessert pizzas are excluded from the competition. Each competitor may put their own ingredients on the pizza as long as they are edible.

## **JURY / RANKING / SCORES**

- The competition will be judged by a technical jury, chosen by the organizers. The jurors will express their appreciation on a score card with marks from 10 to 100.

- The jury's judgement is final and irrevocable.

- At the end of the event, each competitor will see the score sheets at Pizza Point Pizza-Schule.

## **RIGHTS**

- Pizza-Schule reserves the right to make any changes in order to improve the organization of the event.

- Pizza-Schule reserves the exclusive rights, all publicity rights regarding the participants in each category and the unlimited use of photographic material and anything else without owing anything to the participants themselves.