

# Pizza Competition

## Competition Rules 2024

### General Rules

- Competitors must bring all ingredients and tools required to complete their pizzas. They must bring the exact amount needed, no waste is permitted.
- Competitors' ingredients should be stored in a cooler ready for competition. Refrigeration and BOH prep space will NOT be provided.
- Entrants will receive an email detailing oven specs, and competition space, closer to the date. Competitors are required to submit their oven temperature prior to the competition.
- Each contestant will have 20-minutes to assemble and bake pizzas, including clean up. Contestants will be timed by RC representatives. Failure to adhere to time restrictions or to clean up in a presentable fashion will result in an automatic deduction of 5 points.
- Only registered contestants will be allowed in the contest area; no assistants may go into the area. Please note: You must be registered for the RC Show 2024 to enter the competition. No on-site entries will be permitted, unless approved by the operations team.
- A maximum of 24 entries will be accepted in each of the following divisions: Traditional Style Pizza & Creative Style Pizza.
- Entries close in any division once it reaches the above-mentioned maximum number of participants.
- Decisions by the judges are final in all aspects of this contest.
- Competitors must be ready at the Pizza Stage (Faema Booth) to make and cook their pizzas at their allotted competition time, or they will be disqualified. Competitors should aim to be there minimum 30 minutes early.
- Competitors agree to have their pictures taken with their pizzas before and/or after they are presented to the judges.

### Traditional Pizza Criteria

- Dough must be provided by competitors for 2 traditional 12"-18" round pizzas. Sauce must be a traditional red tomato sauce.
- Limit of two toppings from the provided list: Pepperoni, Sausage, Bacon, Ham, Mushrooms, Salami, Peppers, Tomatoes, Onions, and Olives.
- Any number of varieties of each category may be used - for example, competitors may use different types of mushrooms which counts as one topping. However, contestants are encouraged to keep it simple and traditional.
- No toppings whatsoever, including cheeses, herbs and spices may be added to the pizzas during/after baking. This includes fresh basil after baking.
- A drizzle of EVOO after baking is permitted.
- All competitors have 20-minutes total, including clean up

## Creative Pizza Criteria

- Pizza must consist of a dough base, with any number or type of sauce and toppings.
- There are no restrictions and/or limits on dough, sauce, toppings, baking or styles. Level Up and let your imagination run free!
- Your recipe must be entirely original and created by you.
- All competitors have 20-minutes total, including clean up.

*Competitors may only apply to and compete in one of the two Pizza Competitions. A maximum of 24 entries will be accepted for each of the two competitions, on a first come, first served basis.*

## Application Criteria

### All applicants must:

- Be registered to attend the Restaurant Canada Show 2024
- Have a minimum of 3-4 years of experience working in a professional kitchen.
- Be living and working in Canada.
- Be 19 years of age or older.
- Complete application in full, by deadline, to be considered valid.
- Be available to travel at their own expense to Toronto to compete in the live competition, should they be selected, which will take place on April 8 OR 9, 2024
- Be willing to bring any ingredients necessary to complete your unique pizza entry, including meat, dairy, and seafood products.
- Not be a 2023 RESTAURANTS CANADA PIZZA COMPETITION winner

## Entry

To enter, applicants must meet the application criteria and submit an application with the following information, by February 19, 2024 at 11:59pm EST

### Application Requirements

- Contact information
- Resume
- 1 Reference - contact name, email and phone number
- Hi-res headshot
- 50-100 word explanation of why this competition would be meaningful to their career
- 1–3-minute video of applicant explaining why they are passionate about pizza making or why they chose this career, recorded on phone.
- Picture and or detailed description of your pizza.

***Applications will be approved based on meeting the above criteria and on a first come, first serve basis.***

***Application submissions will be reviewed and judged by a panel of culinary experts from the top worldwide pizza competitions. Restaurants Canada will not be involved in any of the judging.***

## Unforeseen Circumstances

- In the event of a tie among the Top 3 winners at the live competition, the final decision will be made by the head judge.
- In the event that one or more of the finalist competitors works for one of the pre-selected judges, it is at the sole discretion of Restaurants Canada and its partners to determine if it is necessary for the competitor(s) to be judged by a replacement judge, selected at the sole discretion of the event organizers, to ensure fair and impartial evaluation.
- In the event that a competitor is unable to participate in either of the live competition rounds, they will be replaced by the next competitor who is available.
- In the event that a replacement competitor cannot be secured due to limited time, availability or unforeseen circumstances, it is at the sole discretion of the event organizers, Restaurants Canada and its partners to decide whether the competition continues with a reduced number of competitors.
- In the event that a pre-selected judge is unable to participate, event organizers, Restaurants Canada will select a replacement at their sole discretion. If a replacement judge can not be found due to limited time or availability, it is at the sole discretion of event organizers, Restaurants Canada to decide if the judging continues with a reduced number of judges.
- Should any additional disputes arise that need to be settled, event organizers, Restaurants Canada, in consultation with the head judge, will determine a solution at their sole discretion.