



## 2019 West Coast U.S. Pizza Cup Event Rules

Events will take place Monday, Dec. 9<sup>th</sup> at Dominic's Italian Restaurant, 268 Harbor Dr S, Oceanside, CA 92054

There will be a meet and greet dinner Sunday, Dec. 8<sup>th</sup>, at Mangia e Bevi

Monday, December 9<sup>th</sup> – Classica

**8:00 a.m. BE ON TIME** – Orientation for competition. We will talk about the rules and field questions. Prep time and dough testing will be available afterwards. If you are late or miss the orientation and have issue with the rules as stated here, there is no recourse.

**10:00 a.m.** – Competition will begin and run until the last pie is judged. Maximum 25 competitors.

### Classica Rules

- Two types of ovens, one wood fired, one deck. Deck will be set to a lower temperature of 500-650°, the wood fired will be set to a traditional Neapolitan temperature of 750-900°. Competition order will be decided by temperature. **NO TEMPERATURE OR ORDER CHANGES** will be allowed the day of competition. Cooking is allowed on one oven only. You will not be able to bounce between low heat and high heat ovens while competing.
- Pizza must be 12"-14" AND round, anything under or over will result in a 5-point penalty
- Pie must be made on a screen or on the stone, **NO PANS**
- Competitors will make **ONE PIZZA**, however, you may bake off extra dough or ingredients for your fellow competitors as long as it does not interfere with another competitors competing time or space
- You will get 12 minutes to make your pie, from when you first touch the dough, to completion of the pizza. **NO EXCEPTIONS**, Anything over results in 5-point penalty per minute
- Time starts when you touch your dough
- Exact temperatures may not be reached, be prepared for a variance
- Order of competing **will not be changed after Dec. 7th**
- No limit on number and kinds of toppings
- Judging will be done on the quality of your pie (bake and taste) and not on your presentation, however, presentation platters are allowed
- **YOU MUST** wear pants, kitchen shoes and a chef coat or USPT T-shirt during your competition time. This is for documentation for the magazine, website and photos. **DRESS TO IMPRESS**, you may incur points penalties for improper attire.
- After you bake you will pose for 2 pictures with your pizza. One full portrait and one pie close-up, before you present to the judges.



- Competition order will be sent out by **Dec. 7<sup>th</sup>** by **email**. We will also reiterate the order at the dinner or orientation.
- There will be **no registration fee refunds** given after **Nov. 30<sup>th</sup>, 2019**

If you have any questions, please contact [brian@pmq.com](mailto:brian@pmq.com), C: 317-460-8510

The US Pizza Cup events are U.S. Pizza Team recruitment competitions. If you win in your event, the prize is a one-year membership as a Premiere Member on the U. S. Pizza Team, as well as a trip to compete internationally, representing the USPT. This requires you have no current team affiliations, and to compete at least once a year representing the USPT in competition under no other team affiliations to maintain the Premiere Membership (excluding product sponsorships). Failing to compete could result in demotion of membership. If you feel you cannot perform the duties required upon winning, please contact Brian Hernandez at [brian@pmq.com](mailto:brian@pmq.com), or 662-234-5481 x129