



2023 GALBANI PROFESSIONALE PIZZA CUP & ACROBATIC TRIALS

*The Culinary category is **Non-Traditional**. All crust types, styles and ingredients are allowed*

Two sets of competitors will present pizzas to 2 separate sets of judges. There will be 3 judges per table and a winner from each judge's table will be chosen. The 2 finalists will face off and all 6 judges will now judge both final pizzas. **Bring enough dough and ingredients to make 2 rounds of pizzas.**

The First-place culinary competitor from the face off will be crowned the **'24 Galbani Cup Champion** and receive a trip to Parma, Italy, April of 2024, to compete in the World Pizza Championships and a snazzy peel to hang in your shop to brag about all day long! 2nd and 3rd places get the snazzy peel, \$300 and \$200 respectively and a hug from me. It's priceless.

First place competitor in Freestyle Acrobatic will receive the Grand Prize of a trip to Italy to compete at the '24 World Pizza Championships. First place for Largest Dough Stretch and Fastest Pie Maker will receive \$200 each.

We will have a competitor meeting at 8:00 am Nov. 8th. This is a **Must attend for all competitors.** You will be able to **prove the ovens** with a couple doughs beforehand. Only cheese pizzas (Cheese, sauce and dough) only will be allowed. Earliest time of entry to prove ovens will be given out when we find out. Most likely 7 am.

Nov. 9th, Events will begin at 10:30am sharp.

Ovens are still TBD but we are in talks to get an electric and gas model from **Fiero Forni**. Each competitor will be assigned a time based on temp and type of oven. **There will be no cross-oven use** allowed once the competition has begun.





'23 Galbani Professionale Pizza Cup Official Rules

Non-Traditional:

- Competitors must own, operate, or otherwise be employed by a brick and mortar or catering entity that is either a pizzeria or features pizza on the set menu.
- Competitors pizzerias or catering/mobile operations must show to have **been in CONSISTENT BUSINESS for a minimum of 6 consecutive months**. If not a brick and mortar, competitor must have provable dates of catering/mobile operation if requested. Social media will be accepted for provable dates. Consistent Business is to mean the **sale of pizza** through your operation.
- All competitors must be at least 16 years of age.
- All pizza types, ingredients and styles are accepted.
- Each competitor will receive one competitor entry into the show, as well as one assistant entry (2 total).
- **Competitors must wear a Chef Coat or Logoed T-shirt of their pizzeria. Try to bring extra for when you win. We need you to look your spiffiest for the magazine. No sandals or open toed shoes allowed. Wear proper kitchen attire.**
- First competitors will begin at 8:35, Nov. 8th. First pies will be out at 9 am sharp.
- Each competitor gets 25 minutes to complete their entry. Once you touch the dough your time begins. Once time is up, you must turn in your pie, finished or not.
- 2 competitors will compete at once at separate stations. **You will not go before the judges early** so time your bake accordingly.
- You may pan or parbake your dough beforehand, but it must be done in the presence of a Competition Official and it **will count against your time**. You **may not** add any toppings to the pizza.
- You may do as much prep as you want beforehand on site but **may not build** any aspect of your pizza until your scheduled time.





- Each competitor will **turn in one pizza** to the judges. After you are finished baking, **you will walk your entry to the assigned judges table** on the stage and field any questions about your pizza. Know your Dough!
- Competitor's entries must yield a minimum of 6 slices, or enough for no more than 6 judges to sample. Make sure each judge gets a good representation of all the flavors and technique you put into your pizza.
- Each competitor **encouraged to make as many pies as they wish**, if it can be done in the 25-minute timeframe. Only one will be submitted to the judges.
- Competitors may pair their entries with a beverage. **Pairing beverages must be 12 oz. or less (no more than one average canned beverage or bottle size).**
- **Assistant must clean your station asap.** Please have **your assistant or plus one available to clean your table** while you present to the judges. The next competitor's time begins right away. If you do not have an assistant, speak to a Competition Official and we can find someone to help you to keep the line moving smoothly.
- **Your turn in time is the most important time.** If your entry does not take all 25 minutes, time your pizza to be ready by the turn in time. **If you are ready early, your pie will wait** until your scheduled turn in. Use Manage your time wisely.
- You will be judged on build, execution, bake, taste and appearance.
- **The winners from each table of judges will compete in a COOK-OFF judged by all judges. The winner of the cook-off will be crowned the '24 Galbani Cup Champion.**
- Winners will be announced directly after the cook-off. **Third place will be the highest score of the remaining competitors from BOTH judge's tables.**
- **Each competitor will stop and pose for 2 photographs before going to the judges.** One with you and your winning pizza and a closeup of the pizza. All pictures of your pizza will be made available to you after the event.





- All winners will pose for a solo picture with your award, as well as a group photo of 1-3rd places.
- 1st place winners will be expected to give an interview to Pizza TV after their win. No exceptions for winners of trips to Italy. All winners and competitors are encouraged to give interviews if they are comfortable.
- The newly crowned Galbani Cup Champion will be **required to record several short testimonials** at the international competition thanking Galbani as the USPT Platinum sponsor, as well use Galbani products in their competition pizza in the '24 World Pizza Championships. Galbani and the USPT management will work with the Galbani Cup Champion to acquire cheese in Parma for use in the '24 competition.

The following items will be provided by the competition. **Bring all specialized equipment and pans you will need to create your pizza.**

- Pizza Cutters, Rocker blades
- Peels
- Oven mitts
- Pan grippers
- Thermometers
- Basic utensils (spatulas, can openers, spoodles, etc.)
- Kitchen aide mixer
- Somerset dough sheeter
- Rolling pins
- Bench knives
- Induction Burners for prep or use in competition
- *(ask about any additional items not listed)*





'23 Galbani Cup Acrobatic Trials Official Rules

Freestyle Acrobatics:

- If for any reason the winner of the Grand prize all-expense paid trip to the World Pizza Championships cannot fulfill his/her obligations to compete in Italy, the prize will fall to the 2nd place competitor, then third.
- Each competitor may make their own dough or have it made by Competition Officials (Dough making equipment will be on-site)
- Contestants' order will be drawn at the beginning of the day's events. A random letter will be selected, and each competitor will go alphabetically from that letter. This mimics the rules at the World Pizza Championships in Italy.
- Contestants will perform a 3-minute acrobatic dough tossing routine set to music of their choosing. Music must be within Safe for Work standards. No excessive profanity.
- If the event provides dough for the competitor, the competitor will be given 10 8-ounce dough balls. Two dough balls will be put together to make one dough ball, giving each contestant five 16-ounce dough balls. Dough will be kept in refrigeration until the contestant starts or otherwise directed by the competitor.
- If competitor makes their own dough, they are permitted to make as many dough balls at whatever weights desired.

Largest Dough Stretch:

- Contestants hand stretch a dough ball as large as possible in 5 minutes.
- Contestants order will be drawn at the beginning of each event. A random letter will be selected, and each competitor will go alphabetically from that letter. This mimics the rules at the World Pizza Championships in Italy.





- Contestants have five minutes to hand stretch or toss one 18-ounce dough ball to the maximum size. without tearing the dough (no rolling pins allowed).
- The dough will be made with cold water and half the normal yeast to provide the best dough possible to work with.
- Only dusting flour can be used to help stretch the dough. Oil, water, corn meal or other materials may not be used. Contestants may request as much flour as they see fit.
- Organizers will place one dough ball for each contestant in the pile of flour on the contestant's table. referees and contestants are not to dust the top of the dough ball with flour or touch the dough balls until the allotted 5 minutes begins.
- If the contestant feels that the dough ball is damaged, they may request a new one. If the referees concur that the dough ball is damaged, they will replace it. A maximum of one dough ball may be replaced. Referees will count down "3 - 2 - 1 - GO." Referees will start stopwatch on "GO." In the event of a mis-start by competitor, they may be disqualified.
- In the event of a malfunction of the stopwatch, the referees will immediately stop the competition. Table will be reset with a fresh dough ball and the contestant will start over.
- Holes can be repaired as long as this is done within the five-minute time limit. Holes bigger than a dime will disqualify entry. If the hole is oddly shaped and cannot be readily determined if it is larger than a dime, the referees and the organizer will cast a majority vote and arrive at a final decision.
- If at any point the dough touches the ground, the competitor must immediately move to the ground to finish stretching the dough.
- Once on the floor the contestant is free to continue stretching the dough. However, the "lick and stick" method is not allowed (wetting the dough to make it stick to the floor). Kneeling on any part of the dough is also prohibited and may lead to disqualification.
- The dough must be in round or oval form. Square, rectangle, star, quadrangle, trapezoid, rhombus, or similar shapes are not allowed and will be disqualified.
- When 4:50 minutes is reached the timekeeper will start a 10-second count down. At 5 minutes, the referees will announce "stop!" signaling the contestant to immediately raise their hands into





the air and back away from the dough. If the contestant fails to stop working the dough, he/she will be disqualified.

- The referees will take two measurements of the dough. They will use a measuring stick or tape measure to measure the widest diameter of the dough. That measuring device will be left in place and its midpoint will be used to take a perpendicular measurement. These two measurements will be averaged together for the final score.
- The contestant's own score will be shown to him/her, but all other scores will be kept confidential until the end of the event.
- Contestants must be ready to be compete at the scheduled time. Any disputes or concerns about the results, the way in which the contest was judged, or concerns over the condition of the dough will be taken before the organizer who may appeal to a panel of judges if he/she sees necessary.
- In the event a competitor behaves disrespectfully he or she will be disqualified and removed from the area.
- No "practice runs" will be allowed.

Fastest Pie Maker:

- Contestants race to stretch out five 10oz. dough balls onto five pizza screens.
- Contestants order will be drawn at the beginning of each event. A random letter will be selected, and each competitor will go alphabetically from that letter. This mimics the rules at the World Pizza Championships in Italy.
- Contestants will stretch/toss out five 10-ounce dough balls to cover five 10-inch pizza screens in the shortest amount of time possible (no rolling pins allowed).
- Tables and screens will be cleaned of excess flour between each competitor.
- Only dusting flour can be used to help stretch the dough. Oil, water, corn meal or other materials may not be used. Contestants may request as much flour as they see fit.





- Organizers will place five dough balls for each contestant in the pile of flour on the contestant's table. Contestants may arrange the screens and flour however they wish on the table but may not dust the top of the dough ball with flour nor touch the dough balls until the timekeeper says "GO."
- If the contestant feels that the dough ball is damaged, they may request a new one. If the referees concur that the dough ball is damaged, they will replace it. A maximum of one dough ball may be replaced.
- Referees will count down "3 - 2 - 1 - GO." Judge will start stopwatch on "GO." In the event of a mis-start by competitor, they may be disqualified.
- In the event of a malfunction of the stopwatch, the judge will immediately stop the competition. Table will be reset with fresh dough balls and the contestant will start over.
- Only one stainless steel table will be provided for both working the dough and laying the doughs down on the screens.
- Each doughball must completely cover each screen with no metal showing. Even if the dough initially covers the entire screen, it may retract and need to be reworked to completely cover the metal again before the referees can stop their watches.
- The clock will continue to run until holes are repaired and all of the screens are covered with dough. There will be no "fix it time." Referees will point out repairs on the fly.
- Times will be measured to the hundredth of a second.
- Two referees will keep time on stopwatches. The average of their times will be used for the final score. The contestant's own time will be shown to him/her, but all other scores will be kept confidential until the end of the event.
- Contestants must be ready to compete at the scheduled time. Any disputes or concerns about the results, the way in which the contest was judged, or concerns over the condition of the dough will be taken before the organizer who may appeal to a panel of judges if he/she sees necessary.
- In the event a competitor behaves disrespectfully, he or she will be disqualified and removed from the area.





- No "practice runs" will be allowed.

★ PLATINUM ★	★ GOLD ★	★ SILVER ★
 <p>Galbani Professionale DAL 1882</p> <p>#1 IN ITALY</p>	 <p>Margherita</p>  <p>LA NOVA</p>  <p>CALIFORNIA MILK</p> <p>Look for the Seal</p>  <p>GRAIN CRAFT</p>	 <p>PALAZZO'S CHEESE HOG</p>  <p>Lilsun PIZZA PELLE</p>  <p>Perfect Crust PIZZA PELLE</p>  <p>Burkett RESTAURANT EQUIPMENT & SUPPLIES</p>  <p>MFG TRAY</p>  <p>univex Performance where you need it most.</p>  <p>Honey Bunches of Oats</p>