



SPONSORED BY REAL CALIFORNIA MILK
AUG. 25-27, LOS ANGELES, CA.



LOOK FOR THE SEAL.

EVENT RULES

Eligibility:

- Competitors must make and sell pizzas in a brick-and-mortar pizzeria, mobile unit or active pizza catering service. Eligibility will be evaluated by competition management.
- No more than **3 competitors PER PIZZERIA BRAND** may compete in the culinary events of the CPC, unless they submit-to and are selected-for the 3-Cheese Challenge.
- No more than **1 representative** per pizzeria brand at a time may compete in any culinary category.
- Competitors should arrive with enough product to make 6-8 of their recipe submissions per category. For testing, safety's sake, AND The Secret Basket Face-Off, should they advance.
- All competitors must be prepared for the possibility of turning in a total of 2 pizzas to the judges (First Round, Second Round).
- Competitors and the grand prize winner may not currently be a member of, join, or affiliate with any other competitive pizza group, organization, or team (US Pizza Team excluded) for 365 days after date of win.
- If the winning competitor joins or affiliates with another competitive pizza group, organization, or team (US Pizza Team excluded) before the international competition, the prize will be given to the second-place winner. If the second-place finalist cannot attend, the prize will go to the 3rd highest score from all competitors in Non-Traditional and Pan. If the third highest score cannot attend, the prize is void.
- Any non-adherence to written rules or rulings on the floor by competition management will result in instant DQ.
- Competitors must maintain a clean workspace and respect the area and property of other competitors in the prep and competition areas.
- Competitors must maintain a civil attitude towards their fellow pizzaioli, and all competition and show management.
- **ALL COMPETITORS MUST SIGN AND TURN IN THE LAST PAGE OF THIS DOCUMENT** to be eligible to compete.





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GENERAL INFORMATION

Event sponsor **REAL California Milk** will provide any assistance needed in locating or obtaining any cheese found on the [REAL California Milk official website](#).

Winners of the Non-Traditional and the Pan categories will compete in a **Secret Basket Face-Off on Aug. 27th**. The competitors must make a pizza style of their choosing, but it must yield 6 servings and include 3 secret items to be revealed on the 27th. All styles will be scored on basic pizza principles such as bake and flavor.

Each competitor must bring an assistant or recruit someone to help them clean their areas when they are presenting. Your assistant may be another competitor or anyone you grab off the floor, as long as they can clear your area for the next competitor while you present. If you need help with this, **let the competition management know and we will pair you with an accountability-buddy**.

Competitors should come prepared with enough product to make at least 6-8 of their submission recipes, for testing and safety's sake. The competition will have limited ingredients such as cheese and pepperoni available. Other ingredients may become available, but plan ahead.

Competitors will be allowed to prove the ovens as soon as they are available. **They may only make a plain cheese pizza** in the oven to test it.

The competition will provide limited supplies so bring your own. The competition will provide limited screens, pans, and utensils. The competition will provide all oven tools such as peels, oven grips, gloves, paper towels and cleaning supplies. The competition will also have dual induction burners available for any onsite stove top prep and for the Best Sauce event. **If you feel like asking if we have an item, assume the answer is no and bring it to be safe.**

Competitors must dress professionally for the kitchen. Your picture will be taken with your pizza so dress to impress. A logoed Chef coat or well-kept, logoed T-shirt is recommended.

All competitors will stop for at least 2 pictures before presenting to the judges. One full one of you and your pie, and a close-up of your winning creation. Remember to dress well because this picture will go in PMQ Pizza Magazine when you win.





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Competitors are encouraged to bring a generic plain serving tray to display your pizza to the judges while you present to them. There are no points given for presentation displays, this is solely for pizza transportation purposes.

We will have a strict schedule for all events so if you miss your assigned competing time, you will be put to the end of the rotation. **Be present and ready to go at all times.**

Competitors must **be prepared to go 30 minutes earlier or later** than you assigned time in case of any absent competitors or delays in the competition. The schedule may shift. Be prepared.

The most important time you will be told is your TURN-IN time. This is the time you can submit your pizza to the judges. If you finish **before your Turn-In time, you will have to wait** and your pizza will get cold, so time your build. You will not be allowed to present to the judges early.

If you registered and cannot compete, contact Brian Hernandez at bhernandez@wtwhmedia.com immediately. **No refunds will be given after Aug. 5th.**

Registration gets each competitor **2 PASSES** into the California Restaurant Show and Pizza Tomorrow Summit Pavilion. A competitor and an assistant. You will be given a link to register you and your assistant. **Only 2 passes per competitor.** This will be strictly enforced.





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Schedule

Saturday, Aug. 24th – Meet & Greet for The California Pizza Challenge Sponsored by REAL California Milk. **8:30 pm, location TBD.**

Sunday, Aug. 25th – **Mandatory Meeting at 8:00am for Non-Traditional competitors.** It will start at precisely 8am so be there. Do not ask questions that were answered in the meeting if you miss it.

- 8 am – Mandatory Meeting
- 8:30 – Competitors may prove the ovens
- 9:00 - Non-Traditional first competitors begin
- TBD Largest Dough Stretch
- TBD Fastest Pizza Maker
- TBD Fastest Box Folder
- 4:15 - Culinary & Athletics Award Ceremonies

Monday, Aug. 26th – **Mandatory Meeting at 8:00am for Pan competitors.** It will start precisely at 8am so be there. Do not ask questions that were answered in the meeting if you miss it.

- 8 am – Mandatory Meeting
- 8:30 – Competitors may prove the ovens
- 9:00 - Pan first competitors begin
- TBD Individual and Team Freestyle Acrobatics
- 4:15 - Culinary & Athletic Award Ceremonies

Tuesday, Aug. 27th – **Mandatory Meeting at 8:00am for some competitors.** It will start precisely at 8am so be there. Do not ask questions that were answered in the meeting if you miss it.

- 10:00 - Best Traditional Sauce
- 9:00 - REAL California 3-Cheese Challenge
- 2:00 - Secret Basket Finals
- 3:15 - Culinary & Grand Prize Award Ceremonies

-Category rules ahead-





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NON-TRADITIONAL

- Competitors must turn in their cheese type, recipe and oven type and temperature **no later than August 14th**.
- Competitors will get 25 minutes from first touch to hands off.
- Competitors must make a 14" or larger, non-traditional pizza.
- Pizza must contain at least one cheese from California producers. This cheese must be verified.
- Pizzas must yield at least 6 slices.
- Pizza must be round.
- Pizza must be cooked on the deck or a flat screen.
- Pizza may not be cooked in any form of pan with raised edges.
- No parbakes will be allowed before your time begins.
- Competitors **are encouraged** to make more than one pizza in the time allotted and choose the best to present to the judges.
- Competitors may pair beverages with their pizza. No larger than 4 oz portions. No hard liquor. **Pairings must be turned in with recipe and approved before the event** or they will not be allowed.
- Competitor will pose for no less than 2 pictures after they are finished before they present to the judges.
- **Before you cut your pizza**, competitors will present their pizzas to the judges. The judges will be able to ask you questions, even observe you at the table making your pizza, so know your pie. If your best presentation requires you to cut your pizza first, you may do so.
- Competitors will then cut pizza and present the best portions to the judges.
- Final scores will be announced after the event and the top score will move on to compete in the Secret Basket Face-Off on Aug. 27th. This Basket will contain one cheese, one meat, and one fruit or veggie that must be incorporated into your pizza.





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PAN

- Competitors must turn in their cheese type, recipe and oven type and temperature **no later than August 14th**.
- Competitors will get 30 minutes from first touch to hands off.
- Pizza must contain at least one cheese from California producers. This cheese must be verified.
- Pizzas must be made in a raised-edge pan.
- Pizzas must yield at least 6 portions.
- Competitors may not arrive with a parbaked dough.
- Competitors may only parbake their dough in front of competition management.
- Competitors may start parbaking their dough as soon as the ovens are ready, as long as it is in the presence of competition management.
- All time used to parbake will be deducted from your total 30-minute bake time.
- Competitors **are encouraged** to make more than one pizza in the time allotted (if possible) and choose the best to present to the judges.
- Competitors may pair beverages with their pizza. No larger than 4 oz. portions. No hard liquor. **Pairings must be turned in with recipe and approved before the event** or they will not be allowed.
- Competitor will pose for no less than 2 pictures after they are finished before they present to the judges.
- **Before you cut your pizza**, competitors will present their pizzas to the judges. You may not present your pizza in the pan. The judges will be able to ask you questions, even observe you at the table making your pizza, so know your pie. If your best presentation requires you to cut your pizza first, you may do so.
- Competitors will then cut pizza and present the best portions to the judges.
- Final scores will be announced after the event and the top score will move on to compete in the Secret Basket Face-Off on Aug. 27th. This Basket will contain one cheese, one meat, and one fruit or veggie that must be incorporated into your pizza.





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BEST TRADITIONAL SAUCE

- Competitors must turn in their sauce recipe **no later than August 14th**.
- Each competitor must make a tomato-based, traditional, red pizza sauce.
- Competitors must turn in a **high resolution photo of their sauce and all it's ingredients by Aug. 14th** for use in the magazine should their recipe win.
- Competitors will get 20 minutes to make a plain pizza using their sauce and provided dough and cheese. Prep time for your sauce will be given before and during the event, as well as Aug. 25th-26th, space and equipment permitting.
- Sauce may not contain any meat or any cheese other than grated hard cheese.
- Sauce may only contain traditional red sauce ingredients, including tomatoes, salt, olive oil, small portions of peppers or onions, grated hard cheese, or various herbs or spices.
- Competitors will receive an 18 oz. doughball and 10 oz. of REAL California shredded mozzarella.
- Competitors will make a 14" pizza using their sauce and the supplied dough & cheese. Nothing else.
- Not after-bake toppings, oils on the crust or any other additional flare will be allowed on this pizza. **Only the dough, cheese, and sauce.**
- Pizza must yield 6 slices.
- Competitors must pose for a picture with their pizza and a bowl of their sauce before presenting to the judges. Despite the inevitable similarity in all pictures, they are needed for the magazine should a competitor win.
- Competitors may present their pizzas to the judges or have it taken to them by competition staff.
- Competitors will not be able to turn in their pizzas before their assigned turn-in time.
- All pizzas must be cut into triangular slices for the judges.
- The awards ceremony will be held after the day's events.





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REAL CALIFORNIA 3-CHEESE CHALLENGE

- There will only be 10 seats available for this event category.
- Competitors must submit a full recipe for consideration in this event.
- Competitors may make any style they wish for the event, as long as it can be prepared onsite at the competition.
- **Competitors must have at exactly 3 cheeses produced from REAL California Milk on this pizza.** Any cheese included in any part of your pizza counts as a cheese and must be produced with Real California Milk.
- Competitors may use other ingredients on their pizza, but no cheeses outside the 3 required.
- Competitors may use any sauce they desire.
- Recipes will be selected based on creativity, use of additional ingredients, and the best representation, uniqueness, and use of the 3 cheeses selected.
- Competitors must turn in their full recipe **no later than July 25th.**
- Competitors will be notified if their **recipe is accepted by Aug. 5th.**
- Competitors will get **30 minutes** from first touch to hands off.
- Pizzas must yield at least 6 portions.
- Competitors may only parbake their dough in front of competition management.
- Competitors may start parbaking their dough as soon as the ovens are ready, as long as it is in the presence of competition management.
- All time used to parbake will be deducted from your total 30-minute bake time.
- Competitors **are encouraged** to make more than one pizza in the time allotted (if possible) and choose the best to present to the judges.
- Competitors may pair beverages with their pizza. No larger than 4 oz portions. No hard liquor. **Pairings must be turned in with recipe and approved before the event** or they will not be allowed.
- Competitors will pose for no less than 2 pictures after they are finished before they present to the judges.
- **Before you cut your pizza,** Competitors will present their pizzas to the judges. The judges will be able to ask you questions, even observe you at the table making your pizza, so know your pie. If your best presentation requires you to cut your pizza first, you may do so.
- Competitors will then cut pizza and present the best portions to the judges.
- The awards ceremony will be held after the day's events.





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SECRET BASKET FACE-OFF

- The Secret Basket will contain one REAL California cheese, one meat, and one fruit or veggie that must be incorporated into the pizza. Preparation and application of ingredients is up to the competitor.
- Competitors must make a pizza style of their choosing, but it must yield 6 servings and include the 3 secret items.
- All styles will be scored on basic pizza principles such as bake, flavor and recipe creativity.
- Competitors will get **30 minutes** from first touch to hands off.
- Pizzas must yield at least 6 portions.
- Competitors may only parbake their dough in front of competition management.
- Competitors may start parbaking their dough as soon as the ovens are ready, as long as it is in the presence of competition management.
- All time used to parbake will be deducted from your total 30-minute bake time.
- Competitors **are encouraged** to make more than one pizza in the time allotted (if possible) and choose the best to present to the judges.
- Competitors may pair beverages with their pizza. No larger than 4 oz portions. No hard liquor. **Pairings must be turned in with recipe and approved before the event** or they will not be allowed.
- Competitors will pose for no less than 2 pictures after they are finished before they present to the judges.
- **Before you cut your pizza**, Competitors will present their pizzas to the judges. The judges will be able to ask you questions, even observe you at the table making your pizza, so know your pie. If your best presentation requires you to cut your pizza first, you may do so.
- Competitors will then cut pizza and present the best portions to the judges.
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WEST COAST ATHLETIC TRIALS

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.





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- 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.





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- 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 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.





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- 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.

COMPETITOR AGREEMENT FOR THE CALIFORNIA PIZZA CHALLENGE





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Sponsored by REAL California Milk

This Competitor Agreement ("Agreement") is entered into by and between the participant ("Competitor") and REAL California Milk, The US Pizza Team, The Restaurant Events, LLC. and WTWH Media ("Sponsors"). By participating in The California Pizza Challenge, the Competitor agrees to the following terms and conditions:

1. Agreement to Abide by Competition Rules

The Competitor hereby acknowledges that they have read, understood, and agree to abide by all the rules and regulations of The California Pizza Challenge ("Competition"). The rules and regulations are available for review and are incorporated herein by reference.

2. Exclusivity Clause

a. ****Prior to registration****: The Competitor agrees that they are not currently a part of or in negotiations to affiliate with any other competitive pizza teams, groups, or organizations (US Pizza Team excluded).

b. ****In event of Grand Prize win****: The Competitor agrees that, in the event of winning the Competition, they shall not join or participate in any other competitive pizza teams, groups, or organizations (US Pizza Team excluded) for a period of 365 days following the date of their win. Violation of this clause will result in the forfeiture of any prizes awarded.

3. Rights to Likeness and Submissions

The Competitor grants the Sponsors the following rights:

a. ****Likeness and Image****: The Sponsors have the right to use the Competitor's likeness, image, and any photographs or video recordings taken during the California Restaurant Show, in which the Competition is held, for editorial purposes, social media, websites, and promotional material.

b. ****Recipe Submissions****: The Sponsors have the right to use any recipes submitted by the Competitor during the Competition for editorial purposes, social media, websites, and promotional material.

c. ****Editorial Use****: The Sponsors have the right to use any photographs or video recordings taken on the floor of the California Restaurant Show for editorial purposes, social media, websites, and promotional material.

4. Governing Law

This Agreement shall be governed by and construed in accordance with the laws of the State of California without regard to its conflict of laws principles.

5. Entire Agreement





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This Agreement constitutes the entire agreement between the parties with respect to the subject matter hereof and supersedes all prior agreements, representations, and understandings of the parties, written or oral.

6. Amendments

Any amendment or modification to this Agreement must be in writing and signed by both parties.

By signing below, the Competitor agrees to the terms and conditions set forth in this Agreement.

Competitor Name

Competitor Signature

Date

US Pizza Team Representative

Signature

Date

This Agreement must be signed and returned to Brian Hernandez at bhernandez@wtwhmedia by Aug. 14th.

COMPETITOR AGREEMENT FOR THE CALIFORNIA PIZZA CHALLENGE

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