



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.
- All competitors must be at least 16 years of age.
- No more than **2 competitors PER PIZZERIA BRAND or RESTAURANT GROUP** may compete in Non-Trad & Best Cheese, and **only 1 competitor per pizzeria brand or restaurant group** in the Secret Ingredient category.
- Competitors **may only win one grand prize trip** to Italy. If a competitor wins both culinary and acrobatic grand prizes, **they will receive 2 free entries into the World Pizza Championships**. One for each category.
- While this event is open to all eligible pizza makers, **if either Grand Prize Winner (culinary/acrobatics) is a member or part of any other competitive pizza group**, organization, or team, they are still eligible for the Grand Prize, pursuant on the following conditions:
 - Winners **may only wear attire featuring** the Galbani Logo and their pizzeria **while competing in the GPPC**.
 - Winners **may only wear attire featuring only** the Galbani Logo and/or their pizzeria, or attire acquired at the event to compete **while on the sponsored grand prize trip to Italy**.
 - Winners **will not be asked** to wear the USPT logo, but they **may not wear** the logo and/or colors of any other competitive pizza group, organization, or team during the GPPC or while in Italy with the USPT. **All attire must be neutral**.
 - Winners must provide testimonial video while in Italy thanking Platinum Sponsor Galbani Professionale US.
 - Winner is permitted to post to any social media they wish but must wear the generic attire featuring only the Galbani logo and/or their pizzeria logo while in Italy with the USPT.
 - Winners must stay with the competing group during the trip to include group dinners, excursions and shopping trips for preparation.
- 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 are responsible for washing their own dishes and any competition dishes they use. Future allowance to compete in USPT events will be on the line so be clean and respectful of other people's property.





- Competitors must maintain a civil attitude towards their fellow pizzaioli, and all competition and show management.
- **ALL COMPETITORS MUST SIGN AND AGREE TO TERMS** to be eligible to compete.





GENERAL INFORMATION

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.

Submissions **must yield at least 6 traditional-sized slices from 1 pizza.**

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 as well as 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. **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.

Competitors are encouraged to bring a generic plain serving tray to display your pizza to the judges while you present it 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 October 31st.**

Registration gets each competitor **2 PASSES** into the Florida 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.

You must be registered to compete to attend the Meet & Greet reception on Nov. 5th at NYPD Pizzeria, Lake Cay. Each registered competitor may bring one additional guest.





Schedule

Tuesday Nov. 5th:

- Competitors will be able to drop off product for refrigeration and possibly test the ovens before day one of competition.
- 6:00-10:00 pm – Meet & Greet Reception at NYPD Pizzeria, Lake Cay

Wednesday November 6th:

- 8:00 – Competitor meeting
- 9:00 – Begin testing ovens
- 9:15 – Judges arrive
- 9:30 – First Non-Traditional competitor goes into oven
- 12:00 – Largest Dough Stretch
- 14:00 – Fastest Pizza Maker
- 15:30 – Awards Ceremony

Thursday November 7th:

- 8:00 – Competitor meeting.
- 9:00 – Begin testing ovens
- 9:15 – Judges arrive
- 9:30 – First Best Cheese Pizza AND Secret Ingredient competitors go into the ovens
- 12:00 – Fastest Box Folder
- 13:30 – Freestyle Acrobatics
- 15:00 – Awards Ceremony

-Category rules ahead-





NON-TRADITIONAL – 25 MINUTES

- Competitors will get 25 minutes from first touch to hands off.
- Competitors will make a pizza that **must yield 6 traditional-sized slices from a single pizza** for the judges.
- Pizza must be cooked on the deck or a flat screen.
- Pizza may not be cooked in any form of pan with raised edges. Pans will constitute anything with a raised edge larger than .25”
- All parbakes will count towards your total time and must be done in the presence of show competition management.
- Competitors **are encouraged** to make more than one pizza in the time allotted and choose the best to present to the judges. The rest will go to the attendees.
- Competitors may pair beverages with their pizza. No larger than 4 oz portions. No straight hard liquor. **Pairings must be approved before the event** or they will not be allowed.
- **NO EARLY TURN INS.** 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.
- 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.
- Final scores will be announced at the end of the day and the top score will receive the Grand Prize of a trip to the World Pizza Championships in Parma, Italy, April of 2025.





BEST CHEESE PIZZA – 15 MINUTES

- Competitors must make a **round, 14” pizza**. Pizzas may only have a variance of .5”. **Size requirements will be strictly enforced**. Tape measures will be on the tables.
- The average of two measurements will be taken for your pizza so make it round as you can. It will be measured like Largest Dough Stretch.
- Any pizza not meeting the required measurements will be DQ’d out of the oven.
- Each competitor must make a traditional red-sauce based cheese pizza.
- Competitors will get 15 minutes to make a plain pizza using their blend of cheeses and red sauce.
- No ingredients/toppings besides cheese allowed on the pizza. No fresh basil, no drizzles, no dry or after-bake toppings. Only Cheese. Bare bones y’all.
- Pizzas must have a traditional red sauce. No meat, cheese or excessive ingredients allowed in the sauce.
- Dried herbs and oils are allowed on the pizza **before the bake** only.
- **No Parbakes** allowed.
- **No oil** may be added to the crust **after bake**
- **No dried herbs or oils** may be added to the pizza **after bake**.
- **No fresh herbs or dried cheeses** may be added to the pizza **after bake**.
- No after-bake toppings, oils on the crust or any other additional flare will be allowed on this pizza. **Only the dough, cheese, and sauce**. If it goes on your pie, it better go on before the bake.
- Pizza must yield 6 slices (and be 14” (+/- .5”). This will be strictly enforced.)
- **NO EARLY TURN INS**. 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.
- 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.
- All pizzas must be cut into triangular slices for the judges. Competitors will present the best portions to the judges.
- Final scores will be announced at the end of the day.





SECRET INGREDIENT CHALLENGE – 25 MINUTES

- Seats for this category will be limited to 15 competitors.
- Competitors will draw their Secret Ingredient from a **bag on Wed. Nov.6th at 10:30 am.** They will then have 24 hours to figure out how to prepare a pizza featuring this ingredient.
- Each competitors Secret Ingredient will be different.
- Competitors will **get 25 minutes** from first touch to hands off.
- **Competitors may make any style of pizza they desire**, as long as they feature and transform the Secret Ingredient.
- Competitors will make a pizza that **must yield 6 traditional-sized slices/servings from a SINGLE PIZZA** for the judges.
- All parbakes will count towards your total time and must be done in the presence of show competition management. **It is encouraged** to par-bake during your designated competition time.
- Competitors **are encouraged** to make more than one pizza in the time allotted and choose the best to present to the judges. The rest will go to the attendees.
- Competitors may pair beverages with their pizza. No larger than 3 oz. portions. No straight hard liquor. **Pairings must be approved before the event** or they will not be allowed.
- **NO EARLY TURN INS.** 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.
- 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.
- Competitors will be judged on creativity, balance, culinary skill, and grace under pressure.
- Final scores will be announced at the end of the day.





EAST 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 competitors make 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 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 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 GALBANI PROFESSIONALE PIZZA CUP

Sponsored by Galbani Professionale

This Competitor Agreement ("Agreement") is entered into by and between the participant ("Competitor") and Galbani Professionale, The US Pizza Team, The Restaurant Events, LLC., and WTWH Media ("Sponsors"). By participating in The Galbani Professionale Pizza Cup, 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 Galbani Professionale Pizza Cup ("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 wear the colors or logos of any other competitive pizza teams, groups, or organizations (US Pizza Team excluded) during the sponsored grand prize trip to Italy.

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 Florida 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 Florida 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 Florida without regard to its conflict of laws principles.

5. ****Entire Agreement****

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 checking the Agree box on the registration form, the Competitor agrees to the terms and conditions set forth in this Agreement.

**COMPETITOR AGREEMENT FOR THE GALBANI PROFESSIONALE PIZZA CUP
Sponsored by Galbani Professionale**

