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.
- Winner of the **Pizza in the Pan** category will be awarded the **grand prize trip to compete in Italy.** 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 COMPETITIORS 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 accountabili-buddy.**

Only **3 competitors per pizzeria, per category** until additional space is confirmed. (Pizza a Due is allowed up to 3 teams)

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, y9ou 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@arrowfly.com immediately. **No refunds will be given after October 15th.**

Registration gets each competitor **2 FREE COMPETITOR 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 Oct. 24th. Each registered competitor may bring one additional guest.

Schedule

Saturday, Oct. 24th:

- Competitors will be able to drop off product for refrigeration and possibly test the ovens before day one of competition.
- 20:30-22:00 – Meet & Greet, Location TBD

Sunday, Oct. 25th:

- 8:00 – Competitor **meeting for On The Menu & Backyard Pizza Oven** competitors.
- 9:00 – Begin testing ovens
- 9:15 – Judges arrive
- 9:30 – First pizzas go into ovens
- 12:00 – Fastest Box Folder
- 14:00 – Largest Dough Stretch
- 15:30 – Awards Ceremony

Monday, Oct. 26th:

- 8:00 – Competitor **meeting for Pizza in the Pan** competitors.
- 9:00 – Begin testing ovens
- 9:15 – Judges arrive
- 9:30 – First pizza for **Pizza in the Pan** competitors go into the ovens
- 12:00 – Fastest Pizza Maker
- 13:00 – Freestyle Acrobatics
- 15:00 – Awards Ceremony

Tuesday, Oct. 27th:

- 8:00 – Competitor **meeting for Pizza a Due** competitors..
- 9:00 – Begin testing ovens
- 9:15 – Judges arrive
- 9:30 – First pizza for **Pizza a Due** competitors go into the ovens
- 13:30 – Awards Ceremony

-Category rules ahead-

Pizza in the Pan – 30 minutes

- Competitors will get **30 minutes** from first touch to hands off.
- Pizzas must be made in a raised-edge pan and use at least one Galbani Proffesionale cheese in the recipe.
- Pan pizza may be any style of pizza baked in a pan. Roman, Deep-Dish, Detroit, Sicilian, Grandma. Etc.
- Pizzas must **yield at least 6 portions** from a **single pizza.** You will **not be allowed** to serve judges from 2 pizzas**.**
- Competitors may not arrive with a parbaked dough.
- 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 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 2027.

ON THE MENU PIZZA CHALLENGE RULES – 15 Minutes

- Must have a Brick & Mortar Pizzeria
- Competitors will receive **15 minutes from first touch to hands off**.
- This category is open only to **professional pizza makers, pizzeria operators and employees of active foodservice businesses that sell pizza**.
- The entered pizza must be an **established menu item at date of entry**. Temporary items, one-time specials or pizzas added solely for the purpose of entering the competition are not eligible. **Current menu verification will be asked for on registration.**
- The competition pizza must accurately represent the pizza sold at the competitor's establishment. Ingredients, preparation method and overall concept may not be substantially changed specifically for the competition.
- Minor adjustments required by available equipment, ingredient availability or competition conditions must be approved by competition management.
- Competitors may enter any established pizza style, including traditional, specialty, gourmet, pan-baked or other recognized menu styles.
- Pizzas must yield at least **six portions from a single pizza**, with one portion for each judge.
- All toppings, cheeses, sauces and finishing ingredients regularly included on the menu pizza are permitted.
- Before-bake and after-bake finishing ingredients are permitted only when they are part of the pizza as normally served at the competitor's establishment.
- Competitors may not add premium ingredients, additional toppings, garnishes or finishing elements that are not included with the pizza as regularly sold.
- Any required parbaking must be completed in front of competition management. No competitor may arrive with a parbaked crust unless specifically approved in advance.
- Competitors are encouraged to make more than one pizza during the allotted time, when possible, and select the best pizza for presentation.
- Competitors may pair a beverage with their pizza. Portions may not exceed **4 ounces**, and no hard liquor is permitted. Pairings must be submitted and approved before the event.
- Competitors will pose for no fewer than **two photographs** with their finished pizza before presenting it to the judges.
- Before cutting the pizza, competitors will present it to the judges. Judges may ask questions about the pizza's history, ingredients, preparation, customer popularity and place on the restaurant's menu.
- Competitors may cut the pizza before presentation when necessary for the best presentation quality.
- Competitors will then cut and present the best portions to the judges.
- Judging will be based on **bake quality, flavor balance, appearance, execution, menu appeal, representation of its particular style and overall pizza craftsmanship**.
- Competitors must maintain a clean and professional workspace and conduct themselves respectfully toward fellow competitors, judges and event staff.

- Any misrepresentation of menu status, violation of timing procedures or failure to follow competition standards may result in disqualification.
- Final scores will be announced after the event at the end of the day.

Pizza for 2 (Pizza a Due) – 20 minutes

- Competitors will get **20 minutes** from first touch to hands off. *This mirrors the **time limit put forth at the World Pizza Championships***
- For Pizza for Two, a "pizza maker" and a "chef" will compete together.
- The pizza maker will be responsible for making and baking the best dough, while the chef will be responsible for the recipe, with **a special ingredient to be prepared onsite** and used as a topping on the pizza. Collaboration between the two professionals is allowed.
- The chef will have **two induction plates** with pans available to prepare the toppings. Contestants will also be able to use their own utensils.
- Other electric heat sources may replace one or both the induction plates supplied by the Organization, pending approval by convention center, and must comply with safety standards
- Once the pizza is ready, the two contestants will serve it together on its plate or other support, explaining the preparation process, the recipe and other details that they want to provide to the judges.
- **NO PARBAKES ALLOWED.** Any parbaking necessary can be done by the pizza maker while the chef prepares the required topping.
- 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 after the event at the end of the day.

BACKYARD PIZZA OVEN CHALLENGE RULES – 15 Minutes

- Competitors will receive **15 minutes from first touch to hands off**.
- Competitors must prepare their pizza using a **portable, high-heat backyard pizza oven** fueled by propane or electricity.
- This category is open to **both professional and amateur pizza makers**.
- Competitors must prepare a round pizza either on a screen or the stone. **No pans.**
- Pizzas must yield at least **6 portions from a single pizza**, with one portion for each judge.
- Both before-bake and after-bake finishing ingredients are permitted.
- Competitors are encouraged to showcase creativity, balance, originality and technical pizza-making skill while demonstrating effective use of a portable backyard pizza oven.
- No parbakes will be allowed before your time begins.
- Competitors are encouraged to make more than one pizza during the allotted time, when possible, and select the best pizza for presentation.
- Competitors may pair a beverage with their pizza. Beverage portions may not exceed **4 ounces**, and no hard liquor is permitted. Pairings must be submitted and approved before the event.
- Competitors will pose for no fewer than **two photographs** with their finished pizza before presenting it to the judges.
- Before cutting the pizza, competitors will present their pizza to the judges. Judges may ask questions regarding ingredients, dough process, baking method, oven management and overall pizza concept.
- Competitors may cut their pizza before presentation if needed for the best presentation quality.
- Competitors will then cut and present the best portions to the judges.
- Judging will be based on **bake quality, flavor balance, creativity, appearance, proper use of the backyard oven and overall pizza craftsmanship**.
- Competitors must maintain a clean and professional workspace at all times.
- Competitors must conduct themselves respectfully toward fellow competitors, judges and event staff.
- Any violation of timing procedures, event conduct rules or competition standards may result in disqualification.
- Competition management reserves the right to inspect ingredients, preparation methods, ovens and procedures at any time.
- Final scores will be announced after the event 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 U.S. Pizza Team, Restaurant Events, LLC, and Arrowfly (collectively, the "Sponsors"). By participating in the 2026 Galbani Professionale Pizza Cup ("Competition"), the Competitor agrees to the following terms and conditions:

1. Agreement to Abide by Competition Rules

The Competitor acknowledges that they have read, understood, and agree to abide by all rules and regulations governing the 2026 Galbani Professionale Pizza Cup. The official competition rules are incorporated into this Agreement by reference.

2. Exclusivity Clause

a. Prior to Registration

The Competitor represents that they are not currently affiliated with, nor actively negotiating to join, any competing pizza team, organization, or competitive pizza group (excluding the U.S. Pizza Team).

b. In the Event of a Grand Prize Win

Should the Competitor win a Grand Prize trip to Italy, they agree not to wear the uniforms, colors, or logos of any competing pizza team, organization, or competitive pizza group (excluding the U.S. Pizza Team) while participating in any portion of the sponsored trip or related official activities.

3. Rights to Likeness and Competition Materials

The Competitor grants the Sponsors the following rights:

a. Likeness and Image

The Sponsors may photograph, film, and otherwise record the Competitor during the Florida Restaurant Show, Pizza Tomorrow Summit, the Competition, and all related activities. These materials may be used for editorial, educational, promotional, marketing, website, social media, advertising, and archival purposes without additional compensation.

b. Recipe Submissions

The Sponsors may publish, reproduce, edit, distribute, and archive recipes submitted as part of the Competition for editorial, educational, promotional, marketing, website, social media, and advertising purposes.

c. Editorial Coverage

The Sponsors may use photographs, video, interviews, and other content captured throughout the Competition, the Florida Restaurant Show, and Pizza Tomorrow Summit for editorial coverage, promotional materials, websites, social media, advertising, and future event marketing.

4. Grand Prize Travel

Any Grand Prize travel awarded as part of the Competition is non-transferable, may not be redeemed for cash, and is subject to the travel policies, itinerary, and scheduling established by the Sponsors. Winners are responsible for maintaining a valid passport and any other required travel documentation and must comply with all applicable travel requirements. Failure to meet travel requirements or deadlines may result in forfeiture of the prize.

5. 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.

6. Entire Agreement

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

7. Amendments

No amendment or modification of this Agreement shall be valid unless made in writing and approved by the Sponsors.

By checking the "I Agree" box during the online registration process, the Competitor acknowledges that they have read, understood, and agree to be bound by the terms and conditions of this Agreement.

COMPETITOR AGREEMENT FOR THE GALBANI PROFESSIONALE PIZZA CUP
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