

2024 International Pizza Challenge OFFICIAL Rules & Regulations for the Ooni Throwdown

Traditional and Pan Divisions

Schedule

Wednesday, March 20 - International Pizza Challenge Area

9 am – 1 pm

Pan & Traditional Divisions (15 competitors each Division)

2:00 – 3:00 pm

Winners Announced

Traditional Division - Traditional pizzas can be any style cooked directly on the stone. Competitors provide the dough, cheese/cheese blend and spices. They must use a red sauce. No more than two (2) of the following toppings may be added: Pepperoni, Sausage, Bacon, Ham, Mushrooms, Peppers, Tomatoes, Onions, and Olives. Please note that different varieties of these toppings will constitute only one (1) topping. A drizzle of extra-virgin olive oil after baking is acceptable; NO other toppings &/or finishers can be added once the pizza enters the oven, including fresh herbs, other drizzles or cheeses are NOT allowed once your pizza has entered the oven. Pizzas in this division must be traditional round pizzas ranging in size from 12"-18". A competitor's pizza will be disqualified if the judges decide it contains too many toppings or impermissible toppings.

Pan Division - Pan can be any style cooked in a pan or sheet. Competitors provide the dough, cheese/cheese blend and spices. Styles that fall into this category include, but are not limited to, the following: Roman, Chicago, Detroit, Grandma, Ohio Valley, Old Forge and Sicilian. There are no restrictions on dough, sauce, or toppings, except that the pizzas must conform to a pan style. **Par Baking of Dough** will be allowed on-site. Please note that this will not count against your allotted time. See Jeremy Galvin to schedule.

General Rules

- Contestants must provide dough, sauce, cheese, and toppings for two (2) pizzas, it's not a bad idea to have extra dough for potential problems. Please note that some products may be provided by our preferred product sponsors and available for use. A dough prep and temporary kitchen area will be available. Entrants will receive an email detailing equipment, storage and other items provided in these areas.
- Each contestant will have 30 minutes to assemble and bake his or her pizzas. Contestants will be timed by the Pizza Expo staff. In addition, each contestant will be required to clean up his or her assembly space prior to presenting the pizza for judging.

Failure to adhere to time restrictions or to clean up in a presentable fashion will result in an automatic deduction of 5 points on each judge's scorecard.

- Only one entry per contestant will be accepted. Only registered contestants will be allowed in the contest area; no assistants may go into the area. Please note: You must be pre-registered as a Pizza Expo attendee to enter. Entries will not be accepted until registration and contest fees are paid. No on-site entries will be permitted.
- The competition is limited to the first 15 registrations received for each division.
- Entries close in any division once it reaches the above-mentioned maximum number of participants.
- Ingredient preparation will be allowed in the designated prep areas prior to your table time to allow immediate building of the pizza as soon as a competitor hits their table.
- Pizzas for the Ooni competitions will be scored by an expert panel of judges based on taste, creativity, and appearance.
- *Prizes - Winners in each category will win a cash prize of USD \$3,000.00 and up to USD \$2,000.00 of Ooni products available on www.ooni.com.
- Decisions by the judges are final in all aspects of this contest.

****If a winner is resident in the United States, they must complete a W9 form and return it to finance@ooni.com before the prize money is paid. Ooni will submit a 1099 return to the IRS on the winner's behalf.***

****If the winner is not resident in the United States or cannot provide a valid US tax ID number, Ooni will withhold 30% tax on the cash prize. If the winner can provide a form W-8BEN, the tax rate may be reduced under the relevant treaty.***