

State of Origin: Pizza Competition Guidelines

TIMES & DATES

Competition Date: 12th October, 9:30am – 4pm

HEAT NO.	TIME
Heat 1	10:00 AM
Heat 2	10:30 AM
Heat 3	11:00 AM
Heat 4	11:30 AM
Heat 5	12:00 PM
Heat 6	12:30 PM
Heat 7	1:00 PM
Heat 8	1:30 PM
Heat 9	2:00 PM
Heat 10	2:30 PM
Heat 11	3:00 PM

Winner Announcement: 4:00-4:30pm @ Pizza Competition Area

CATEGORIES & ENTRY

The competition is open to any pizzaiolo, pizza chef, pizza maker or pizza cook within the foodservice industry.

Finalists are required to compete in both of the following categories:

SIGNATURE PIZZA

A uniquely crafted speciality pizza that represents your particular style, this pizza must be available on your menu at the time of the competition (3rd-25th of October). This can be any variety of dough type, sauce or ingredients that will set your pizza apart.

1. Competitors must bring pre-made dough (sufficient for two round 30cm pizzas: one pizza will be presented to the judges, the other will be served to the audience).
2. Competitors must bring all their own ingredients, this includes sauce, cheese, and toppings.

CREATIVE PIZZA

Competitors will be judged on their inventiveness & creativity with the inclusions of provided sponsor ingredients.

1. Competitors must bring pre-made dough (sufficient for two round 30cm pizzas: one pizza will be presented to the judges, the other will be served to the audience).
2. Competitors will be given a list of provided ingredients pre-event that they will need to include in their Creative Pizza.
3. Competitors must bring any additional ingredients (outside of the provided sponsor ingredients) that they would like to include in their Creative Pizza.

GENERAL REQUIREMENTS

1. All pizzas must be prepared and cooked on-site.
2. Each contestant will be expected to arrive 30min before their allocated heat. Competitors will not have access to the competition area before their heat time commences.
3. Competitors will have 30minutes to compete (10mins prep, 15mins cook, 5mins clean)
4. Competitors are required to cook two identical pizzas for each category, 'Signature' and 'Creative', in their allocated 30minute heat time. Total of four pizzas.
5. Contestants are responsible for cleaning their workspaces after completion and will be judged on the cleanliness of their station.
6. Cooked pizzas must be placed on the provided wooden pizza boards for presentation to judges and the viewing audience.
7. Only the first pizza that is prepared and cooked will be judged.
8. All ingredients must be transported in labelled containers and comply with Australian Food Safety standards. Correct food handling must be adhered to.
9. Ingredients must be brought in insulated coolers to maintain temperature control prior to your heat. Improperly chilled products will lead to disqualification. On-site refrigeration will be available.

LOGISTICS & SUPPORT

1. Finalists will be assigned a competitor number, and cooking order will be determined by a random draw.
2. Start times will follow a sequential order based on competitor numbers. Each contestant will be assigned a preparation station before their start time.
3. Only the competitor is allowed in the preparation and competition area.
4. Coaching or advice from others in the preparation or competition area is strictly prohibited.
5. Travel, accommodation, meals, health insurance, and pizza ingredients are the responsibility of the competitors (sponsor products will be provided for the Creative Pizza).
6. Competitors will have access to a BOH area, onsite, at the Brisbane Convention & Exhibition Centre, the day of the competition.
7. A competition apron will be provided. Competitors must wear an appropriate, clean uniform consisting of shirt/jacket/t-shirt/hat, kitchen trousers and appropriate footwear.

JUDGING, SCORING & PRIZES

The competition will be point-based, participants will accumulate points across all criteria for both the 'Signature' & 'Creative' rounds, with their total score determining who is the 'Best Pizza Chef' winner.

The accumulation of the average score across both the 'Signature' and 'Creative' rounds for all competitors from their state (ie. NSW or QLD), will determine which state team (NSW or QLD) is the winner of the 'State of Origin Pizza Comp'.

Prizes

1. Overall Winner: Best Pizza Chef: State of Origin Pizza Competition (\$2,000, one Marana Lilly Codroipo Pizza Peel – Pala 3D & entry into Australia's Best Pizza Awards)
*Competitor with the highest overall score across both categories.
2. All competitors on the winning team (\$300 each – up to 10 competitors)

- Pizzas will be graded by an esteemed panel of judges using a universal score sheet.
- The judges' decisions are final.
- For all non-judging matters, the Competition Coordinator's decision is final.
- Prizes are non-transferable and cannot be substituted.

Judging Criteria

- Preparation & execution
- Balance of flavours & ingredients
- Overall look & aesthetic
- Technical execution
- Presentation (competitor & workstation)
- Cooking precision

EQUIPMENT

Competitors will be allocated one of two stations. You will have access to 1x ovens, depending on which station you have been allocated.

Station 1, Oven:

Marana Static Napule Oven

Station 2, Oven:

Marana TTT110 Up&Down Oven

Each station will have access to the following:

Marana Italia 3D Peel	Marana Spinning Wheel Perforated	Marana Rotating Half Moon	Marana Aluminium Screens
Marana Pizza Cutter	Aluminium Pizza Trays	Temp Lazer Probe	Dough Docker
Chopping Boards	Chef Knives	Gloves	Tongs
Kitchen Spoons	Kitchen Ladles	Dessert Spoons	Pizza Rocker
Pizza Lifter	Rolling Pin	Containers	Mixing Bowls
Sauce Bottles	Baking Paper/Cling Wrap	Induction Cooktop	Oil Spray

*Anything not included on this list will need to be provided by the competitor.