

Australia's Best Pizza Competition: Guidelines

TIMES & DATES

Competition Dates: 25th-26th May, 2026, ICC Sydney

Applications Open: W/C 24th Nov

Applications Close: 10th April, 2026

Competitors Notification: 17th April, 2026

| Day 1: 25th May (Classic + Creative) | | Day 2: 26th May (STG) | |
|---|-------------|---|-------------|
| Heat No. | Time | Heat No. | Time |
| Heat 1 | 9:30am | Heat 1 (STG) | 10:00am |
| Heat 2 | 10:00am | Heat 2 (STG) | 10:20am |
| Heat 3 | 10:30am | Heat 3 (STG) | 10:40am |
| Heat 4 | 11:00am | Heat 4 (STG) | 11:00am |
| Heat 5 | 11:30am | Heat 5 (STG) | 11:20am |
| Heat 6 | 12:00pm | Heat 6 (STG) | 11:40am |
| Heat 7 | 12:30pm | Heat 7 (STG) | 12:00pm |
| Heat 8 | 1:00pm | Heat 8 (STG) | 12:20pm |
| Heat 9 | 1:30pm | Heat 9 (STG) | 12:40pm |
| Heat 10 | 2:00pm | Heat 10 (STG) | 1:00pm |
| Heat 11 | 2:30pm | Heat 11 (STG) | 1:20pm |
| Heat 12 | 3:00pm | Heat 12 (STG) | 1:40pm |
| Heat 13 | 3:30pm | Heat 13 (STG) | 2:00pm |
| Heat 14 | 4:00pm | Heat 14 (STG) | 2:20pm |
| Heat 15 | 4:30pm | Heat 15 (STG) | 2:40pm |
| Winner Announcement: 26 th May, 4:00-4:30pm @ Pizza Comp Area | | | |

*4 competitors will compete per heat.

Classic & Creative competitors will have 30minutes to compete (10mins prep, 15mins cook, 5mins clean) Competitors are required to cook two identical pizzas for each category, 'Classic' and 'Creative', in their allocated 30minute heat time. Total of four pizzas.

Neapolitan STG competitors will have 10 minutes to weigh ingredients and to cook one pizza in their allocated heat time. Competitors that exceed 10 minutes will be disqualified. STG Competitors will have 5mins to clean their stations at the conclusion of their cook.

CLASSIC & CREATIVE: 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:

CLASSIC PIZZA

A uniquely crafted traditional Italian style pizza, using direct or indirect dough (biga & polish permitted) & high quality Italian produce & fresh ingredients. No specific STG rules apply.

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.

NB: Classic & Creative competitors will be penalised for going over time:

1 to 60 seconds overtime: - 2 points

61 to 120 seconds overtime: - 3 points

121+ seconds overtime: - 5 points

NEAPOLITAN STG: CATEGORIES & ENTRY

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

Registration Fee: \$150AUD

Cancellation: Registration fees will be refunded if organisers are notified 14 days before the event.

NEAPOLITAN STG (Specialità tradizionale garantita) PIZZA

Pizza Napoletana TSG (Traditional Speciality Guaranteed) competition will take place using wood-fired ovens. Contestants must comply with the Pizza Napoletana **TSG Guidelines**. An inspector will verify that the pizza complies with all the requirements of the TSG Guidelines. Pizzas that, in the inspector's unquestionable view, do not comply with the TSG Guidelines will be disqualified.

1. Neapolitan STG competitors will have 10 minutes to have their ingredients weighed and to cook one pizza in their allocated heat time. Competitors that exceed 10 minutes will be disqualified. Competitors will have 5mins to clean their stations at the conclusion of their cook.
2. One round pizza not exceeding 35cm in diameter with a raised rim, central part is garnished. Central part is 0.4cm thick with a tolerance of $\pm 10\%$ and the rim is 1-2cm thick. The overall pizza must be tender, elastic and easily foldable into four.
3. Restricted to using only the following ingredients:- peeled/small fresh tomatoes (pomodorini), salt, EVOO, oregano, garlic, mozzarella di bufala campana AOP or Mozzarella STG and fresh basil leaves.
4. Dough must include common wheat flour, brewers yeast, sea salt & drinkable water – see **TSG guidelines** for the production method.
5. Pizzas must be cooked in a wood fired oven at 485°, oven dome entry at 430° and must be baked for 60-90secs maximum. See **TSG guidelines** for further instructions on ingredients temperatures.

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. Contestants are responsible for cleaning their workspaces (5mins time allocation) after

cooking completion and will be judged on the cleanliness of their station.

4. Cooked pizzas must be placed on the provided wooden pizza boards for presentation to judges and the viewing audience.

5. Only the first pizza that is prepared and cooked will be judged.

6. All ingredients must be transported in labelled containers and comply with Australian Food Safety standards. Correct food handling must be adhered to.

7. 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 30minutes prior to your heat.

JUDGING, SCORING & PRIZES

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

The STG category is also points based. The competitor with the highest score will win 'best STG Pizza'.

Prizes

Best Signature Pizza: \$500.00 Prize Money

Best Creative Pizza: \$500.00 Prize Money

> Pizza Chef of the Year: \$2,500 Prize Money

Best STG Pizza: \$2,500 Prize Money

-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 four stations. You will have access to 1x oven, depending on which station you have been allocated.

| | | | |
|-----------------|--------------|-----------------|-----|
| Station 1: Oven | TBC - Marana | Station 3: Oven | TBC |
| Station 2: Oven | TBC - Marana | Station 4: Oven | TBC |

Each station will have access to the following:

| | | | |
|-----------------|---------------------------|--------------------|-------------------|
| Peels | Spinning Wheel Perforated | Rotating Half Moon | Aluminium Screens |
| Pizza Cutters | 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.