



Best of the Southwest Pizza Competition Competition Information

- Competitor must bring own pre made dough, sauce, cheese and toppings for 2, 14-inch pizzas. Transport products in plastic containers. Glass containers will not be allowed in the competition area. Bring all products in a insulated cooler cooler. On site refrigeration will be provided.
- Oven testing will start 40 minutes prior to first competitors. Bring extra ingredients if you want to prove the ovens.
- Dough trays and peels will be provided; competitor should bring any other needed tools.
- **The choice of pizza ingredients is strictly up to the discretion of the competitors. There is no requirement that this pizza is on any existing menu but part of the judging criteria is that it be commercially viable. Bring your best pie.**
- You must prepare and cook pizza in competition area.
- Must abide by judges decisions.
- Competitors must agree to judge criteria prior to competition.
- All contestants will be assigned numbers. Show Management will determine order.
- Contestants will remove finished pizza from oven and place either on a wooden peel with nothing else. The pizza will then be escorted to the judging area by a runner who then will describe their creation. The runner will then cut the pizza and allow each judge to choose a slice (piece). The judges will grade, score sheets picked up and table cleared.
- Contestants will give permission for PMQ to use photos and statements in any future media without obligation.

Best of the Southwest Pizza Competition

Pizza Evaluation Sheet

Pizza variety: _____

Contestant No: _____

Point Value

1 - 30

PIZZA APPEARANCE

Points: 30

1 - 25

1. Crust
♦ Baked correctly, shape, thickness, seasoning, pastry style, too thin to hold ingredients, correct for pizza presented, color etc.

Points: _____

1 - 25

2. Cheese & Toppings
♦ Cheese melted, correct use of product, baked evenly, color, arrangement, knife skills, portioning of product, technique, etc.

Points: _____

1 - 25

3. Overall
♦ Impressiveness & Visual Appeal

Points: _____

1 - 50

PIZZA TASTE

Points: 50

1 - 25

1. Crust
♦ Flavor, texture (soggy, dry), aroma, oil content

Points: _____

1 - 25

2. Sauce
♦ Flavor, spice level, salt level, thick, thin amount of sauce, appropriate use of product, color

Points: _____

1 - 25

3. Toppings
♦ Do the flavors compliment each other? Bland, strong, appetizing, correct preparation

Points: _____

1 - 30

PIZZA Viability

Points: 20

1 - 10

1. Practical to make commercially

Points: _____

1 - 10

2. Creativity of ingredients/design

Points: _____

1 - 10

3. Pizza is a representation of the Country of origin

Points: _____

Grand Total Points (Maximum 100):

Judges Initials: _____

Comments: _____

