

EUROPEAN PIZZA CHEF COMPETITION 2024 - RULES & PROCEDURES

PRELIMINARY RULES

The event will be held on 26th and 27th November 2024 at the European Pizza Show hosted at Olympia London.

All pizza chefs affiliated with any professional association or employed by a restaurant/pizzeria, aged 18 or older, are eligible to participate in the European Pizza Chef Competition 2024. The competition categories are:

- Traditional Neapolitan – a Margherita or a Marinara
- Contemporary

Registration applies to both categories unless the contestant explicitly indicates a decision not to compete in one of them.

APPLICATION PROCEDURE

To apply for the competition, it is necessary to fill out the online form at on the European Pizza Show 2024 website. **Applications must be received by 30th September 2024.**

The procedure consists of the following steps:

1. The contestant completes the specific form to submit their application
2. If the application is successful, the contestant receives a confirmation email along with details to make a £100 payment for the registration fee
3. The contestant makes the payment of the registration fee within 48 hours of receiving the acceptance email
4. The contestant receives confirmation from the organisers of the European Pizza Show regarding the receipt of the registration fee and the official confirmation of their registration for the competition.

UNIFORM

Contestants may wear their own shirts, jackets, aprons and other clothing, if they do not display advertisements for companies or sponsors. Shirts and jackets showing the logo or name of the restaurant/pizzeria where they work are permitted.

PREPARATION AREA

The organisers of the European Pizza Show will provide a space for the preparation and storage of products for those chefs who require it. This space will be equipped with a mixer, fridge, and workbenches.

Contestants are required to prepare the traditional and contemporary pizzas within a maximum total time of 10 minutes. The competition sponsors will supply their products to the contestants. The use of ingredients from the European Pizza Show exhibitors or from outside the fair is permitted. At the conclusion of their performance, each contestant must clear their station of all ingredients, leaving the space clean.

Please note: Bringing or displaying any product logos or merchandise on stage is not permitted.

JUDGING & RESULTS

A qualified jury will assess the competitions, and their decisions are final and non-appealable. Results will be announced to all contestants and the audience during the ceremony at the European Pizza Show.

Pizzas will be judged based on:

- Cooking techniques
- Taste and ingredient combination
 - Traditional: Crust, overall taste, adherence to regulations
 - Contemporary: Crust, overall taste, creativity
- Appearance of the pizza

