

The World Calzone Championship

October 8, 2020

Official Rules and Regulations

The World calzone Championship will be limited to the first 25 entrants who are fully qualified, registered and confirmed. The competition is only open to qualified attendees for Pizza & Pasta Northeast.

1. A competitor is defined as a chef, cook, restaurant or bakery owner, operator or manager. To be eligible, a competitor must be 16 years of age at the time of entry.
2. Pizza Today, and Pizza & Pasta Northeast employees and their family members, as well as speakers and presenters are not eligible, nor are employees or representatives of advertisers, exhibitors or other suppliers to the industry or their affiliates.
3. Registration for the competition opens online at PizzaAndPastaExpo.com on or around June 1, 2020 and will remain open until all available places are taken. Competitors may enter the competition when they register to attend; or a spot in the competition may be added later to an attendee registration by logging in to the registration system via the show Web site. A valid registration will constitute acceptance by the competitor of all contest rules. Each competitor will be required to submit an abbreviated calzone recipe that includes the title, list of ingredients and a short description during the registration process.
4. All competitors will be required to submit a printed recipe card with a list of ingredients and a brief description (50 words or less) of their signature calzone prior to the start of the competition. Once recipe cards are submitted, competitors will be permitted to produce only that calzone, without changes and/or substitutions. Provide detail that would allow a chef reviewing the card to recreate your calzone by using only the recipe card. Please note: Judges will ONLY have access to the recipe DESCRIPTION, not the name of the dish or competitor.
5. Your entry must be a baked calzone using any combination of ingredients, cheeses and sauces.
6. Each competitor will be required to provide the dough and all ingredients needed for two (2) calzones.

7. Each competitor will have the use of the following kitchen appliances: deck oven, mixer, butane burner, presentation plates and commercial reach-in refrigeration.
8. Your entry must be a Calzone that you would possibly see on the menu of a pizzeria or Italian restaurant.
9. All competition entries must be prepared onsite during the preparation or competition period. Each competitor will have a maximum of 15 minutes of preparation time and 15 minutes of competition time. No previous cooked or prepared entries will be accepted.
10. Once presentation plates have been issued, each competitor is responsible for his or her plate prior to being presented for judging.
11. All Competitors will be required to use the supplied presentation plates. No custom or personal presentation plates will be permitted.
12. The final judging table will consist of three (3) judges. Each competitor will be required to create three (3) sampling portions, in addition to their presentation calzone.
13. The competing dishes will be presented to a panel of three (3) judges. All scores will be added together to determine the total cumulative score.
14. Competitors must be courteous and respectful at all times. Additionally, competitors should not obstruct pathways or aisles within the prep or kitchen area or interfere with another competitor's entry. Doing so could result in point deduction or disqualification.
15. Competitors are responsible for cleaning their competition station and serve ware. A point deduction will result, if your station has not been cleaned to the satisfaction of the competition coordinator before exiting the area.
16. Each entry will be judged on its own merits as opposed to comparatively against the other entries.
17. A prestigious panel of judges will score the calzones on a 1 to 10 scale on the basis of taste, creativity, execution, visual appearance and ease of preparation. Scoring will be as follows:
 - a. Taste – 50%
 - b. Execution – 25%
 - c. Creative use of ingredients – 10%
 - d. Visual appearance – 10%
 - e. Ease of preparation – 5%

18. Judging Methodology

- a. Taste: Taste will be judged on a scale of 1 (inedible) to 10 (perfect), with 5 being a mid-point or average score. Additional considerations include the balance of flavors and ingredients used by each competitor.
- b. Execution: Each entry will be evaluated by overall and specific judge's interpretations of a dish's structure, edibility, potential featured ingredients, design and preparation. Examples of why a judge would score low for execution would include a burnt or undercooked calzone.
- c. Creativity: Calzones will be judged on creativity and innovation. How did the competitor manipulate the ingredients used? Would the entry be considered innovative or a new adaptation of a traditional classic calzone?
- d. Appearance: While judging each calzone, judges will be instructed to base their assessment on the appearance of the entry, but also consider the overall presentation of its components and flavors.
- e. Preparation: Is the calzone easy to prepare and commercially viable.

19. Prizes – The winner and World Champion will receive \$1,000 and a plaque. Second and third place finishers will receive a plaque.

20. The decisions of the judges are final in all aspects of this contest.

21. Payment of any local, state or federal taxes are the responsibilities of the winners. There will be no substitutions of prizes as offered except at the discretion of Pizza & Pasta Northeast® show management. Prizes are non-transferable.

22. Winners will be expected to provide banking information and taxpayer identification number (W-9/8) at the conclusion of the competition to facilitate the payment.

23. Refunds: No refunds will be processed after August 30, 2020.