PIZZA WORLD CHAMPIONSHIP

COMPETITION RULES

CLASSIC PIZZA – PAN PIZZA – PIZZA ON THE PEEL – PIZZA NAPOLETANA TSG – GLUTEN-FREE PIZZA – PIZZA FOR TWO

0. EVENT

The Pizza World Championship is organized by Pizza New SpA in collaboration with Pizza e Pasta Italiana magazine.

1. CONTESTANTS

1.1 The Pizza World Championship is open to all pizza makers from any industry Association, in a personal capacity or representing their pizzeria, who have turned 16 years of age. A registered contestant will not be allowed to cooperate in any form with any of the companies sponsoring the event during the competition days and in the area of the event.

2. REGISTRATION PROCESS

2.1 Registration for the competitions will be open from 9am on the date officially indicated on the site www.campionatomondialedellapizza.it until available spots are exhausted.

2.2 Registration will be allowed online on the site www.campionatomondialedellapizza.it or by telephone +39/42183148, and will be valid only if including personal details, billing details, competitions in which you want to participate and payment of the relevant fees.

2.3 The registration fee must be paid at the same time as the registration via PayPal or credit card or, in case of telephone registration, by money order within 2 days, or the registration shall be invalid.

2.4 Each contestant can enter a maximum of THREE of the five categories "Classic Pizza", "Pan Pizza", "Pizza on the Peel", "Gluten-free Pizza" and "Napoletana TSG".

2.5 Each contestant may compete representing their country of origin or of the country where they practice the profession.

2.6 Contestants in the "Classic Pizza" category will have to choose whether to compete on the first, second or third day of the competition, until the available spots for each of these are exhausted. If the contestant chooses to compete on the third day, they will also have to choose their competition time from the schedule until the available spots are exhausted.

2.7 Contestants in the "Pan Pizza", "Pizza on the Peel", "Napoletana TSG", "Pizza for Two" and "Gluten-free Pizza" categories will have to choose the competition day and time from their schedule until the available spots are exhausted.

2.8 Contestants must categorically be at the competition area at the day and time chosen at registration.

2.8.1 In case of delay, contestants will still be allowed to compete in the remaining time allocated for each category, considering as starting time the one chosen at registration. In case the dish is served after the allotted time, contestants will not be allowed to compete or obtain any refund of the registration fee.

2.9 The participation fee per competition/per contestant is €250 in case of online registration, or €260 in case of telephone registration and payment by money order, which must take place within 2 working days from the start of the registration process. Any telephone registration whose payment is late will be rendered invalid.

2.9.1 If contestants sign up online by 15 January, they will be entitled to a reduced registration fee of euro 200; if they sign up online between 16 January and 28 February, they will be entitled to a reduced registration fee of euro 230. If contestants enter more than one competition in the same registration, they will be entitled to a 10% discount on the total.

2.10 Participants in the gastronomic competitions should be at Palaverdi [Viale delle Esposizioni 393/A, 43126 Parma, Italy] at 9.00 am on the day of their competition at the Pizza World Championship Secretariat to complete the registration process with the confirmation of their personal details and the collection of their race number.

2.11 Registration at the Palaverdi is not allowed on the days of the event.

2.12 In case of non-participation the registration fee will be refunded only if the Organization is notified at least 15 days before the start of the event.

3. CLOTHING

3.1 To compete in the event, it is mandatory to wear an appropriate and clean uniform consisting of: hat/bandana, shirt/jacket/t-shirt, kitchen trousers and appropriate footwear. It is also forbidden to wear jewellery, bracelets, rings and watches.

3.2 Contestants may wear the uniform of their association or group or of their restaurant, but they may not wear trademarks of any kind or type and logos of companies that are not sponsors of the Championship.

3.3 It will be the responsibility of the Oven Judge to verify compliance with the regulations and, in case of any transgressions, to apply the following cumulative penalties:

3.3.1 No hat: - 10 points

3.3.2 Incomplete/dirty uniform: - 10 points

3.3.3 Jewellery/bracelets/watches/rings: - 10 points

3.4 At the award ceremony, only contestants wearing a pizza maker's uniform without trademarks of any kind or type will be allowed on stage.

4. GASTRONOMIC COMPETITION

4.1 The theme of the gastronomic competitions is "Pizza".

4.2 Dessert pizzas and pizzas cut and stuffed in the manner of a sandwich are excluded from the competition. Traditional calzones are allowed, intended as a round disk of dough that is stuffed and folded onto itself.

4.3 Each contestant must use their own products to prepare their own Pizza.

4.4 During the competition the Organization will provide standard tools.

4.5 An area will be set up for the mixing and storage of dough. Storage of dough will be the sole responsibility of the contestant at all times. The dough mixing area will be open to contestants on competition days from 7am until the end of the last round of the day, and the day before the first day of the competition from 9am to 12pm, and from 3pm to 6pm.

4.6 Each contestant will be entitled to have an assistant with them, who will not be allowed to help make the pizza but will only have a support function. If present, assistants must comply with the same clothing requirements as the contestants, referred to in point 3. Assistants are not allowed in the "Pizza for Two" category (see point 5.6).

4.7 A Championship official will ensure that after the competition each contestant diligently remove from the preparation area all his utensils, ingredients and any other belongings and that they thoroughly clean the space used. Those who do not comply with this provision will be disqualified without the possibility of appeal.

4.8 During the competition, contestants must remain in their assigned position at the ovens and will not be allowed to leave until their pizza is ready.

4.9 From the moment the Oven Judge starts the competition, the pizza maker will prepare a single pizza, bake it, and serve it to the jury on his plate or other support within the maximum time as per category specifications at point 5. The pizza will be served to the jury for tasting exclusively on Organization plates.

4.10 If the contestant goes over the expected time for each gastronomic category the following penalties will be applied:

4.10.1 1 to 60 seconds overtime: - 15 points;

4.10.2 61 to 120 seconds overtime: - 25 points;

4.10.3 121+ seconds overtime: - 50 points.

4.11 The pizza must be served to the jury directly by the contestants; any assistants will not be allowed to talk to the jury. It will be possible to serve the pizza with a matching drink but it will be strictly forbidden to provide utensils, dishes, cutlery and anything else to set the jury table, or offer small gifts or mementos to the jury, under penalty of disqualification.

5. CATEGORY SPECIFICATIONS

5.1 Classic Pizza:

5.1.1 The "Classic Pizza" competition will take place with wood or electric ovens at the choice of the contestant.

5.1.2 For this category the maximum competition time is 12 minutes.

5.1.3 The pizza will have to have a round shape and be baked in the oven, directly on the refractory pizza stone.

5.2 Pan Pizza:

5.2.1 The "Pan Pizza" competition will take place with electric ovens.

5.2.2 For this category the maximum competition time is 30 minutes.

5.2.3 It will be forbidden to use pre-cooked dough except as specified below. If necessary, pre-cooking may be done before the competition, subject to agreement with the oven judges, and exclusively in the ovens made available by the Organization from 7am. The pizza must be laid out in a pan in the presence of the oven judges.

5.2.4 Leavening, if necessary, must be planned subject to agreement with the competition judge. The leavening dough will be placed on special trolleys provided by the Organization and set up in the cooking area.

5.3 Pizza Napoletana TSG:

5.3.1 The "Pizza Napoletana TSG" competition will take place using wood-fired ovens. Contestants must comply with the Pizza Napoletana TSG Guidelines filed with the Ministry of Agriculture and Forestry and available on www.campionatomondialedellapizza.it. 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.

5.3.2 For this category the maximum competition time is 10 minutes.

5.4 Pizza on the Peel:

5.4.1 The "Pizza on the Peel" competition will take place with electric ovens. The pizza must be put in and taken out by means of the 60x35 peel provided by the Organization, and have approximately the same dimensions.

5.4.2 For this category the maximum competition time is 20 minutes.

5.5 Gluten-Free Pizza:

5.5.1 The "Gluten-free Pizza" competition will take place with electric ovens.

5.5.2 For this category the maximum competition time is 12 minutes.

5.5.3 The pizza will have to have a round shape and be baked in the oven, directly on the refractory pizza stone.

5.5.4 All pizza ingredients must be strictly gluten-free. The Organization will check the suitability of the dough ingredients by checking the presence of the wording “gluten free” on the label. As for toppings, both in the case of previously prepared mixes and those prepared during the competition, it will be necessary to provide the judges with the labels of all ingredients with the “gluten free” indication. Compliance with the hygiene rules to avoid any contamination during the preparation and/or transport of such foods is also recommended. As for non-Italian participants, it will be their responsibility to provide the Organization with evidence that the products used do not contain gluten according to the international rules in force. Each participant is required to bring with them any equipment they may need.

5.5.5 Contestants can bring their own ball of dough already packaged, ensuring the safety of the product that will be verified by the staff of the Organization (oven judge), or prepare their own dough. There will be a preparation area dedicated to the “Gluten-free Pizza" category; the dough prepared outside of this area will not be considered gluten-free and therefore not acceptable for this category.

5.6 Pizza for Two:

5.6.1 The "Pizza for Two" competition will take place with electric ovens.

5.6.2 For this category the maximum competition time is 20 minutes.

5.6.3 For Pizza for Two, a pizza maker and a chef will compete together. The chef must present a document certifying their profession, or sign a statement in which they claim to be actively working as a chef.

5.6.4 The pizza maker will be responsible for making and baking the best dough, while the chef will be responsible for the recipe to be created and used as a topping for the pizza. Preparation of ingredients and addition of the toppings should preferably be done in full view of the jury. Collaboration between the two professionals is allowed.

5.6.5 The chef will have two induction plates with pans available to prepare the toppings. Contestants will also be able to use their own utensils with the following limitations:

5.6.5.1 other electric heat sources may replace one or both the induction plates supplied by the Organization

5.6.5.2 in any case, electric heat sources cannot exceed two units at once (excluding the pizza oven), and must comply with safety standards

5.6.6 During the competition the two contestants must remain in their position at the ovens and will not be allowed to leave until the pizza is ready. The competition time will be 20 minutes.

5.6.7 Once the pizza is ready, the two contestants will serve it together on its plate or other support, explaining the preparation process, the recipe and other details that they want to provide to the jury.

5.6.8 The contestants will not be allowed to approach the jury table before serving their own pizza, under penalty of disqualification.

6. JURY, RANKING AND SCORES

6.1 Pizzas will be judged by a qualified Jury.

6.2 There will be only one oven judge for each contestant, who will follow them from the beginning to the end of the competition. The judge will then assign them a score between 1 and 100 for OVEN PREPARATION. In the evaluation the judge will take into account the contestant's professionalism, their uniform, skill, speed, accuracy, cleanliness, technique and timeliness.

6.3 The table jury will consist of four qualified judges. Each of these will give a score between 1 and 100 for TASTE and COOKING, respectively.

6.4 Only in the case of the “Pizza for Two” category will the table jury assign an additional score between 1 and 100 for INNOVATION in the combination of toppings.

6.5 The scores given by each judge will be added up and the total will determine the contestants' ranking. Contestants can reach a maximum score of 900 (1300 in the "Pizza for Two" category).

6.5.1 Should a competitor have family ties of any degree and/or corporate, employment or collaborative relationships or be a member of the same association as one of the judges assigned to him, he shall be obliged to report this situation of incompatibility immediately to the head of the judging panel so that the latter may arrange for his replacement or a different assignment.

6.5.2 Should the incompatibility not be reported, any subsequent discovery of it will result in the candidate being excluded from the final ranking of the relevant category.

6.6 The contestants who will participate in three individual baking competitions among "Classic Pizza", "Pan Pizza", "Pizza on the Peel“, "Napoletana TSG" and "Gluten-free Pizza" will be selected for the special Pizza Triathlon prize. The 3 results of each contestant will be added and the total will determine the winner.

6.7 The prize for Best Ranked for each foreign nation (excluding Italy) will be awarded to the contestant who will have obtained the highest score among all participants representing the same nation in the individual gastronomic competitions, i.e. "Classic Pizza”, “Pan Pizza”, “Pizza on the Peel”, “Napoletana TSG” and “Gluten-free Pizza”.

6.8 The jury's decision is absolute and final, subject to the provisions of point 6.5.2 regarding the incompatibility of judges. No appeals shall be made through video or any other evidence. Any complaints may be made in writing to the Championship Organization from the day after the closing of the event and in any case no later than 10 days from its termination. Acknowledgement of the complaint does not entail a review of the jury's decision.

6.9 The ranking and scores will be published online on www.campionatomondialedellapizza.it at the end of the award ceremony. Each contestant may request to view their scorecard after the end of the Championship at the Organization's headquarters in Caorle (VE) – Italy, by appointment.

7. CODE OF ETHICS

7.1 Pizza New SpA has adopted a model of organization, management and control of the Company pursuant to Legislative Decree no. 231/2001 and to a code of ethics and disciplinary conduct.

7.2 By signing this regulation we also undertake to maintain a conduct in accordance with the rules of law and the principles and rules of the aforementioned Code reported on www.campionatomondialedellapizza.it.

8. OTHER MATTERS

8.1 The Organization reserves exclusively the advertising and image rights concerning the participants in each competition category for one year, and the unlimited use of photographic material, video or other without charge or obligations for the participants themselves.

8.2 The winning contestants in each category must give their availability to participate in one event for free, in Italy or abroad, at the request of the Organization.

8.3 Pizza not consumed during jury tastings remains available to the contestant. If not consumed by the contestant, it may be made available to the audience for tasting.

8.4 The Organization reserves the right to make any changes in order to improve the running of the event.