



EVENT RULES

Eligibility:

- Competitors of the Seattle Pizza Competition must make and sell pizzas in a brick-and-mortar pizzeria, mobile unit or active pizza catering service. Eligibility will be evaluated by competition management.
- All main category competitors must be at least 17 years of age.
- Any non-adherence to written rules or rulings on the floor by competition management will result in instant DQ.
- Competitors must maintain a clean workspace and respect the area and property of other competitors in the prep and competition areas.
- Competitors are responsible for washing their own dishes and any competition dishes they use.
- Competitors must maintain a civil attitude towards their fellow pizza makers, and all competition participants, judges, and staff.
- ALL COMPETITORS MUST SIGN AND AGREE TO TERMS to be eligible to compete
- Competitors are encouraged to bring a generic plain serving tray to display your pizza to the judges while you present to them. There are no points given for presentation displays, this is solely for pizza transportation purposes. Feel free to create a serving display if you like.
- We will have a strict schedule for all events so if you miss your assigned competing time, you will be put to the end of the rotation. Be present and ready to go at all times.
- Competitors must be prepared to go 30 minutes earlier or later than you assigned time in case of any absent competitors or delays in the competition. The schedule may shift. Be prepared.
- The most important time you will be told is your TURN-IN time. This is the time you can submit
- your pizza to the judges. If you finish before your Turn-In time, you will have to wait and your pizza will get cold, so time your build. You will not be allowed to present to the judges early. We will work with any conflicts that arise to ensure all competitors get the chance to turn in a pizza.
- If you registered and cannot compete, contact Isaiah Ruffin at info@seattlepizzacompetition.com immediately. No refunds will be given after October. 3rd, 2026.



General Information

- It is recommended that competitors come prepared with enough product for several pizzas and enough doughs to make at least 3-4 of their pizzas.
- The competition will have limited ingredients such as cheese available.
- Other ingredients may become available, but plan ahead.
- The competition will provide all oven tools such as peels, oven grips, gloves, paper towels and cleaning supplies. The competition will also have dual induction burners available for any onsite stove top prep. If you feel like asking if we have an item, assume the answer is no and bring it to be safe. **Bring your own pans.**
- Competitors must dress professionally for the kitchen. Your picture will be taken with your pizza so dress to impress. A logoed Chef coat or well-kept, logoed T-shirt is recommended, as well as kitchen pants and an apron.



Beer and Pizza CHALLENGE RULES – 20 minutes

- **Competitors must pair beer with their pizza**
- Competitors will receive 20 minutes from first touch to hands off.
- Competitors may make any style of pizza featuring creative, gourmet, or innovative ingredients and flavor combinations.
- There are no restrictions on sauce style, cheese selection, toppings, finishing ingredients, or presentation style, provided the pizza remains a true pizza product.
- Competitors are encouraged to showcase creativity, balance, originality, and technical pizza-making skill.
- Both before-bake and after-bake finishing ingredients are permitted.
- Competitors may use fresh herbs, infused oils, drizzles, sauces, edible garnishes, spices, cheeses, and specialty ingredients after the bake.
- Pizzas must yield at least 6 slices from a single pizza, one slice for each judge.
- No parbakes will be allowed before your time begins.
- Competitors are **required** to make more than one pizza during the allotted time and
- choose the best pizza for presentation.
- Before cutting the pizza, competitors will present their pizza to the judges. Judges may ask questions regarding ingredients, dough process, baking method, and overall pizza concept.
- Competitors may cut their pizza before presentation if needed for best presentation quality.
- Competitors will then cut and present the best portions to the judges.
- Judging will be based on bake quality, flavor balance, creativity, originality, appearance, and overall pizza craftsmanship.
- Competitors must maintain a clean and professional workspace at all times.
- Competitors must conduct themselves respectfully toward fellow competitors, judges, and event staff.
- Any violation of timing procedures, event conduct rules, or competition standards may result in disqualification.
- Competition management reserves the right to inspect ingredients, prep methods, and procedures at any time



Seafood Pizza CHALLENGE RULES – 20 minutes

- **Competitors must create a seafood inspired pizza**
- Competitors will receive 20 minutes from first touch to hands off.
- Competitors may make any style of pizza featuring creative, gourmet, or innovative ingredients and flavor combinations.
- There are no restrictions on sauce style, cheese selection, toppings, finishing ingredients, or presentation style, provided the pizza remains a true pizza product.
- Competitors are encouraged to showcase creativity, balance, originality, and technical pizza-making skill.
- Both before-bake and after-bake finishing ingredients are permitted.
- Competitors may use fresh herbs, infused oils, drizzles, sauces, edible garnishes, spices, cheeses, and specialty ingredients after the bake.
- Pizzas must yield at least 6 slices from a single pizza, one slice for each judge.
- No parbakes will be allowed before your time begins.
- Competitors are **required** to make more than one pizza during the allotted time and
- choose the best pizza for presentation.
- Before cutting the pizza, competitors will present their pizza to the judges. Judges may ask questions regarding ingredients, dough process, baking method, and overall pizza concept.
- Competitors may cut their pizza before presentation if needed for best presentation quality.
- Competitors will then cut and present the best portions to the judges.
- Judging will be based on bake quality, flavor balance, creativity, originality, appearance, and overall pizza craftsmanship.
- Competitors must maintain a clean and professional workspace at all times.
- Competitors must conduct themselves respectfully toward fellow competitors, judges, and event staff.
- Any violation of timing procedures, event conduct rules, or competition standards may result in disqualification.
- Competition management reserves the right to inspect ingredients, prep methods, and procedures at any time



International Flavors Pizza CHALLENGE RULES – 20 minutes

- **Competitors must create a pizza inspired by international flavors**
- Competitors will receive 20 minutes from first touch to hands off.
- Competitors may make any style of pizza featuring creative, gourmet, or innovative ingredients and flavor combinations.
- There are no restrictions on sauce style, cheese selection, toppings, finishing ingredients, or presentation style, provided the pizza remains a true pizza product.
- Competitors are encouraged to showcase creativity, balance, originality, and technical pizza-making skill.
- Both before-bake and after-bake finishing ingredients are permitted.
- Competitors may use fresh herbs, infused oils, drizzles, sauces, edible garnishes, spices, cheeses, and specialty ingredients after the bake.
- Pizzas must yield at least 6 slices from a single pizza, one slice for each judge.
- No parbakes will be allowed before your time begins.
- Competitors are **required** to make more than one pizza during the allotted time and
- choose the best pizza for presentation.
- Before cutting the pizza, competitors will present their pizza to the judges. Judges may ask questions regarding ingredients, dough process, baking method, and overall pizza concept.
- Competitors may cut their pizza before presentation if needed for best presentation quality.
- Competitors will then cut and present the best portions to the judges.
- Judging will be based on bake quality, flavor balance, creativity, originality, appearance, and overall pizza craftsmanship.
- Competitors must maintain a clean and professional workspace at all times.
- Competitors must conduct themselves respectfully toward fellow competitors, judges, and event staff.
- Any violation of timing procedures, event conduct rules, or competition standards may result in disqualification.
- Competition management reserves the right to inspect ingredients, prep methods, and procedures at any time