

Belgium Pizza League

Competition Rules

(Neapolitan Pizza, Classic Round Pizza, Pizza in Pan, Dessert Pizza)

1. CHAMPIONSHIP AND REGIONAL DIVISION

1.1 The Belgium Pizza League competition takes place in Belgium and is divided into two stages: one in Wallonia and the other in Flanders.

1.2 The winners of each stage will be declared champions of the region where they achieved victory and of the specific category they registered for.

1.3 Participants in both stages of the competition (Flanders and Wallonia) compete for the title of “Best Pizzaiolo of Belgium,” for which the scores of the two competitions will be summed up.

1.4 To be ranked as the best pizzaiolo of Belgium, it is mandatory to participate in both competitions within the calendar year.

2. THE PARTICIPANTS

2.1 Anyone aged at least 16 years is eligible to participate in the competition, whether a professional or an amateur.

2.2 The competitor may not display any reference to sponsors or external brands during the competition, except for their personal brand or the logo/name of their restaurant; this applies for the entire duration of the competition.

2.3 Registration for the competition is individual; therefore, no team participation is allowed in a single competition.

2.4 The competitor is committed to maintaining appropriate and respectful behavior toward all attendees, other competitors, the workspace, and equipment during the competition.

2.5 The competitor must wear appropriate attire for the task (e.g., apron or uniform, head covering, etc.).

2.6 Wearing rings or watches is not allowed during the competition.

2.7 Each competitor is responsible for cleaning the oven and workstation before the next competitor begins.

2.8 The setup of the workstation must be carried out solely by the participant; no external assistance is permitted during the preparation for the competition.

2.9 A penalty will be applied for each rule violation.

3. COMPETITION CATEGORIES

3.0 The categories for the Belgium Pizza League competition are defined as follows: “Neapolitan Pizza,” “Classic Round Pizza,” “Pizza in Pan,” and “Dessert Pizza.”

3.1 The categories mentioned in the previous point are defined solely by the internal rules of the competition and will be judged according to the same rules.

- 3.2 The category must be selected by the candidate during the registration phase for the competition.
- 3.3 Each candidate may register for and participate in multiple categories within a single competition.
- 3.4 The categories are individual; team participation is not allowed.
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DEFINITION OF CATEGORIES

4.0 Neapolitan Pizza

4.0 A “Neapolitan Pizza” is a round pizza cooked exclusively in a wood-fired oven, directly on the stone surface. This category aims to reflect the traditional Neapolitan pizza, cooked in a wood-fired oven and adhering to the classic standards considered by the organization as defining characteristics of this product. The pizza dough must be stretched and topped in front of the judges.

- 4.1 The cooking time for the pizza must be between 60 and 90 seconds.
- 4.1 The diameter of the pizza served on the plate must be between 28 and 35 cm. The shape must be round and proportional.
- 4.2 The crust (cornicione) must be slightly raised and not thick or voluminous.
- 4.3 Accepted toppings include: Margherita (tomato base, mozzarella, basil, olive oil) and Marinara (tomato, oregano, garlic, olive oil).
- 4.4 The dough can be prepared with full freedom by the competitor, choosing the type of flour or blends deemed suitable. Only soft wheat (common wheat) is allowed.
- 4.5 The total time available for preparation is 10 minutes.

5.0 Classic Round Pizza

5.0 A “Classic Round Pizza” is a round pizza that must be cooked in a rotating gas oven, directly on the refractory stone surface. There are no particular limitations, and this is a “free” category that allows the competitor to fully express their creativity. The pizza dough must be stretched and topped in front of the judges.

- 5.1 The cooking time for the pizza is not limited, and the oven temperature is at the discretion of the competitor, depending on the available time and oven conditions.
- 5.2 The toppings for the pizza are entirely at the discretion of the competitor, with no restrictions.
- 5.3 The dough and its composition are entirely at the discretion of the competitor. There are no limitations on the use of ingredients, flours, or dough management techniques.
- 5.4 The total time available for preparation is 13 minutes.
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6.0 Pizza in Pan

6.0 A “Pizza in Pan” is a rectangular pizza cooked in an electric oven, which can be either high-chamber or low-chamber. The pizza must be cooked strictly on a pan, and its dimensions are at the discretion of the participant. The pizza dough must be stretched and topped in front of the judges.

- 6.1 The cooking time is not limited, and pre-baking during the competition is allowed. However, bringing or using pre-baked bases from home is not permitted.

- 6.2 The cooking temperature must be between 270°C and 330°C.
- 6.3 Toppings and fillings for the pizza are entirely at the discretion of the competitor.
- 6.4 There is full freedom in the choice of flours and dough management, as well as the final appearance, provided the dimensions of the provided pan are respected.
- 6.5 The total time available for preparation is 30 minutes.
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7.0 Dessert Pizza

- 7.0 A “Dessert Pizza” is a sweet, leavened dough inspired by traditional pizza dough. It must be cooked in either an electric or gas oven, and there is full creative freedom in its preparation.
- 7.1 There are no limitations on cooking temperatures or time.
- 7.2 The choice of ingredients, flours, and type of dough is entirely at the discretion of the competitor.
- 7.3 The total time available for preparation is 13 minutes.
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8.0 Judges: Roles and Evaluation Criteria

- 8.1 The jury is composed of competition judges who will evaluate the finished product through tasting, as well as visual and tactile analysis. They will also assess the preparation and cooking process of the final product. Judges are free to ask the competitor questions about the preparation of the product, which may weigh on the final evaluation.
- 8.2 The president oversees the coordination and management of the aforementioned judges, ensuring that the competition is conducted in full compliance with the rules. The president has the authority to add or remove penalties during and after the competition.
- 8.3 Under no circumstances is it permitted to evaluate the competitor as a person, based on past competitions or mutual sympathy. The sole evaluation criterion is the product created at that moment. The president and the competition organization reserve the right to review and correct any judgment errors stemming from such subjective assessments, and, if necessary, take measures against non-compliant judges.
- 8.4 Scores must be assigned immediately after tasting and any discussions with the competitor. Judges are not allowed to communicate their scores to other judges prior to finalizing their evaluation, to avoid favoritism or manipulation.
- 8.5 Judges may consult with each other to gain a general understanding of the candidate's level, but they must not explicitly discuss numerical scores.
- 8.6 Depending on the category, judges will evaluate the visual appearance of the product, the taste of the dough, its texture, the combination of ingredients, the cooking, originality, and how well the product meets the competition's requirements.
- 8.7 Judges have a maximum of 5 minutes per candidate to complete their evaluation. This time may be adjusted in special circumstances, upon communication with the president or the organization.

9.0 EQUIPMENT AND INGREDIENTS

- 9.1 Competitors are required to use fresh and high-quality ingredients, handled in a way that minimizes the risk of bacterial contamination and degradation of the product's organoleptic

and qualitative properties.

9.2 Ingredients and dough must be brought by the competitor and cannot be prepared on-site, except for small preparations that can be made during the competition and within the allotted time.

9.3 The competitor may bring and use appropriate equipment for the competition. This may include knives and other suitable tools.

9.4 Basic equipment such as oven peels, spatulas, baking trays, oven gloves, thermometers, and flour for dough handling will be provided by the organization.

9.5 The organization, upon request, also provides access to refrigeration for storing ingredients and dough.

10.0 COMPETITION PROCEDURE

10.1 Competitors must arrive at the competition venue at least one hour before their scheduled competition time. The approximate start time will be communicated to each competitor in advance.

10.2 Upon arrival, each competitor must register and will receive a unique identification number valid for the entire competition in their specific category.

10.3 The competition time starts as soon as the judge or the president gives the go-ahead to the competitor. If the competitor is late or absent, the timer will continue to run without exceptions.

10.4 Competitors may not interact with the oven in any way before their turn.

10.5 Competitors may not place anything on the workstation until their turn begins. This includes both dough and ingredients to be used.

10.6 Competitors are allowed to do whatever is necessary to complete their product within the allotted time (e.g., remake a pizza, bake two pizzas simultaneously, pre-baking, etc.), provided everything stays within the rules.

10.7 Competitors who exceed the preparation time will incur increasing penalties based on the extra time taken.

10.8 Competitors finishing more than 5 minutes late will be automatically disqualified, with no exceptions.

10.9 Exceptions may be made on a case-by-case basis for delays that are justified and communicated in advance by the competitor.

11.0 PENALTIES

11.0 Penalties are assigned for rule violations and are issued by the competition judges, the president, or the organization.

11.1 The following penalties and their corresponding values may be applied:

- **Non-compliant uniform:** -15 points
- **Dirty uniform:** -10 points
- **Failure to clean the workstation:** -10 points
- **Failure to clean the oven:** -10 points
- **Exceeding competition time:** -10 points (for each additional minute, up to a maximum of 5)

- **Non-compliant behavior or attitude:** -30 points