

HUNGARY SELECTIONS – PIZZA WORLD CHAMPIONSHIP 2025 – BUDAPEST 5TH OF MARCH

1. At the Hungary Selections for Pizza World Championship 2025 – organized by Pizza New Spa, in cooperation with the magazine “Pizza e Pasta Italiana”, may participate all pizzaioli, being part of any Association, individually or representing one’s own pizza shop. Participants must be at least 16 years of age. Pizza bakers working for sponsoring companies, in any possible way, are not admitted to take part to the Championship.
2. Registration is open until ALL AVAILABLE SPOTS ARE TAKEN. All competitors may compete for their Nation of origin and of work. The registration fee is euro 30,00.
3. All participants should be at HUNGEXPO Budapest Congress and Exhibition Center H-1101 Budapest, Albertirsai út 10. (Expo tér 1.), on 5th of March 2025 day of competition within 10.30 a.m. (under penalty of disqualification, with no reimbursement) turning to the booth staff to sign in for registration, confirming personal data and withdrawing the competition number.
4. The competitors may wear their own organization or group uniform or even the uniform of their own pizzerias but they may not publicize brands other than those present during the World Pizza Championship. Only the competitors wearing a pizzaiolo uniform may take the stage during the prize giving. No companies’ brands on participants’ uniforms are admitted.
It is mandatory for all competitors to wear a proper outfit made up by hat/ bandana, shirt/t-shirt/jacket, work pants, shoes. It is prohibited to wear watches, rings, wrist bands, and other pieces of jewelry.
The oven judge will be responsible to verify the respect of the rules for each competitor and in case of breach, the following penalties to be added up on the oven evaluation:
-Absence of hat: - 10 points
-Incompetence/poor personal hygiene: -10 points -Wearing jewels (watches, rings, bracelets): -10 points
5. The theme for the Championship of the gastronomic category is “Pizza Classica”. Pizzas will be judged by a qualified panel of Judges on PREPARATION, TASTE, and BAKING. Dessert pizzas and stuffed pizzas like sandwiches are excluded from the competition.
6. Each competitor will use his products. If required, the Organization will provide the tools of common use and the mixer for those who want to make the dough on spot. Each competitor will supervise and therefore be responsible for his own dough. A World Pizza Championship officer will monitor so that each competitor, once his division is over, removes from the preparation room all the work tools, ingredients and all the personal material, and thoroughly clean the space used. Those who do not abide by this disposition will be disqualified without appeal.
7. When the Judge gives the go ahead, the competitor will make his pizza, he will show it to the Jury directly on his presentation plate as specified by point 8). During the run, each competitor will take place in front of the oven, not moving anywhere else until his pizza is finished. Each pizza will be shown as a whole and then sliced and served to the jury on the plates of the Organization. Each pizza should be presented directly by the competitor, any assistant will not be able to talk to the Jury and also must wear the work uniform. It is possible to accompany each pizza with an appropriate drink but it is strictly prohibited adding any cutlery or tools on the Jury’s tables as well as offering small gifts or mementos; this all will lead to disqualification.
8. Category specifics:
“Classic Pizza” category is to be duelled only on electric ovens. This kind of pizza is round and baked directly on the refractory stone. Maximum time of 12 minutes.
The following penalties are foreseen for time breach of all cooking categories:
 - From 1 to 60 seconds. -15 points
 - From 61 to 120 seconds: -25 points
 - From 121 and longer: -50 points
9. The Judges will award each pizza points on a scale of 1 to 100 for each required evaluation. The points given by each Judge will be added together and the total will determine the position.
11. The results will be publicly displayed the same day as the prize are given. The chart list will be shown on the following website: www.pizzaepastaitaliana.it . Everybody may request to see their marks at the end of the Championship at the headquarter in Caorle (VE) – Italy, only by appointment.

12. The Organizers reserve all publicity and image rights regarding the contestants of each category for one year and the unlimited use of photographic, video and other material without any obligation to the contestants.

13. The winners will have to give their free availability to whatever event the Organization will ask them for both in Italy and abroad.

14. The Organizer has the right to make any change to improve the carrying out of the event.