

# International Italian Sandwich Championship

## Official Rules and Regulations

The International Italian Sandwich Championship will be limited to the first 30 entrants who are fully qualified, registered and confirmed. The competition is only open to qualified attendees for either International Pizza Expo or International Artisan Bakery Expo.

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, International Pizza Expo, employees and their family members, as well as speakers and presenters at International Pizza Expo and/or International Artisan Bakery Expo, 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 [PizzaExpo.com](http://PizzaExpo.com) or [ArtisanBakeryExpo.com](http://ArtisanBakeryExpo.com) on or around November 11, 2019 and will remain open until all available places are taken. Competitors may enter the competition when they register to attend either show; or a spot in one of the divisions 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 Italian sandwich 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 sandwich prior to the start of the competition. Once recipe cards are submitted, competitors will be permitted to produce only that sandwich, without changes and/or substitutions. Provide detail that would allow a chef reviewing the card to recreate your sandwich by using only the recipe card. Please note: Judges will have access to the NAME of the dish and the recipe DESCRIPTION, not the name of the competitor.
5. Your entry must be a hot or cold Italian inspired sandwich consisting of a any combination of Italian ingredients, sauces, toppings and/or décor/garnishes on any type of bread, roll or bun.
6. Each competitor will be required to provide all ingredients needed for their sandwich.
7. Each competitor will have the use of the following kitchen appliances: consumer range/oven, toaster oven, panini grill, mixer, conveyor sandwich oven, butane grill and commercial reach-in refrigeration.
8. Your entry must be a sandwich that you would possibly see on the menu of a pizzeria, Italian restaurant or bakery.
9. Each competitor will be provided an 18" x 12" rectangular white cater tray for their entry. Each tray will consist of three sandwiches as follows: one (1) appearance sandwich and two (2) sampling sandwiches (one (1) for judging and

one (1) for the audience). Each sampling sandwich is to be cut into five (5) portions.

10. All competition entries must be prepared onsite during the preparation or competition period. Each competitor will have a maximum of 40 minutes of preparation time and 20 minutes of competition time. No previous cooked or prepared entries will be accepted.
11. Once numbered presentation trays/plates have been issued, each competitor is responsible for his or her tray prior to being presented for judging.
12. Other than the official turn-in tray, competitor should provide their own plating for their main dish and samples. We strongly recommend that each competitor use simple affordable plating.
13. The final judging table will consist of five (5) judges. Each competitor will be required to create five (5) sampling portions for judging.
14. The competing dishes will be presented to a panel of five (5) judges, with the highest and lowest scores eliminated from the final scoring. The other three (3) scores will be added together to determine the total cumulative score.
15. 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.
16. Competitors are responsible for cleaning their competition station. A point deduction will result, if your station has not been cleaned to the satisfaction of the competition coordinator before exiting the area.
17. Each entry will be judged on its own merits as opposed to comparatively against the other entries.
18. The sandwiches should adhere to Italian cuisine's basic tenets: technique; presentation; flavor balance and taste.
19. A prestigious panel of judges will score the sandwiches 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%

## 20. 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 bun or soggy sandwich.

- c. Creativity: Sandwiches will be judged on creativity and innovation. How did the competitor manipulate the ingredients used in the construction of their entry? Would the entry be considered innovative or a new adaptation of a traditional Italian sandwich?
  - d. Appearance: While judging each sandwich, judges will be instructed to base their assessment on the appearance of the product, but also consider the overall presentation of its components and flavors.
  - e. Preparation: Is the sandwich easy to prepare and commercially viable?
21. Prizes – The winner and World Champion will receive \$2,000 and a trophy. Second and third place prizes are \$500 and \$250, respectively.
22. The decisions of the judges are final in all aspects of this contest.
23. 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 International Pizza Expo® show management. Prizes are non-transferable.
24. 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. Payment terms will be net 45 days.
25. Refunds: No refunds will be processed after March 17, 2020.