

NATIONAL PRESS RELEASE
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Canada's Gold Standard for Pizza Excellence Comes to Montréal This October

The Gold Pizza Competition brings together professional pizzaioli, industry leaders, and some of the biggest names in pizza for two days of competition, education, and connection.

MONTREAL, QC – September 2026 – Canada's pizza community is getting ready to **Go for Gold**.

Presented by **Saputo**, the **Gold Pizza Competition** will make its Montréal debut **October 6–7, 2026, at the Montréal Science Centre**, welcoming professional pizzaioli from across Canada to compete for national recognition and **\$21,000 in cash prizes**.

Created to set a new benchmark for **pizza excellence in Canada**, the Gold Pizza Competition celebrates the talent, passion, and craftsmanship shaping the industry today. It honours the traditions that built the craft while bringing together the people who will define where it goes next.

Competitors will go head-to-head across **six categories**, each representing a distinct approach to the craft: Neapolitan, Delivery, New York, Detroit/Pan, Roman, and Creative.

In each category, competitors will be vying for **\$2,000 Gold, \$1,000 Silver, and \$500 Bronze prizes. Six categories. Six ways to compete. One opportunity to set the Gold Standard.**

International Judging Panel

The judging program will be led by **Head Judge Diana Cline**, widely known as *Canada's Pizza Queen*, a multiple-time international award-winning artisan pizza chef, competitor, and judge with more than 35 years in the industry.

Joining Cline on the Montréal judging panel will be an accomplished group of pizza and culinary professionals: **Mirko D'Agata, Carmelo Vadacchino, Fabrizio Iocco, Chris Beall, Dexter Leung, Saverio Pileggi, and Sebastien Portuga**, with more names to be announced in the coming weeks.

D'Agata, Executive Chef of Pizzeria NO.900, Director of the AVPN School of Montréal, 2026 Pan Pizza World Champion, and 2026 Best Pizza Maker of the Year will also lead a **Masterclass on the Main Stage on October 6**, giving attendees the opportunity to learn directly from one of the industry's leading voices before the competition begins.

As both a competitor and educator, D'Agata sees the Gold Pizza Competition as an important platform for recognizing talent, advancing the craft, and strengthening Canada's professional pizza community.

"There is so much talent in Canada's pizza community, and competitions like Gold Pizza give pizzaioli an opportunity to challenge themselves, learn from one another, and raise the level of the craft," says Mirko D'Agata. "It's exciting to see an event

bringing the industry together while recognizing the skill, discipline, and passion behind truly great pizza.”

Special Guest Chef Chuck Hughes

Acclaimed Montréal chef and television personality **Chuck Hughes** will join the Gold Pizza Competition on **October 7 as a special guest judge**, bringing a local culinary perspective to the national event as he meets competitors, connects with attendees, and takes part in special programming.

Competitor Registration

Professional pizzaioli interested in competing in Montréal can apply at goldpizza.ca/compete.

Attend the Gold Pizza Competition

The Gold Pizza Competition is an **industry event**, welcoming foodservice professionals, members of the pizza and hospitality industries, as well as guests of registered competitors. General admission provides access to the competition floor, exhibitor area, and Gold Pizza Masterclass programming.

Tickets and event information are available at: goldpizza.ca.

MEDIA CONTACT

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ABOUT THE GOLD PIZZA COMPETITION

The **Gold Pizza Competition** is a national professional pizza competition created to celebrate craftsmanship, innovation, and excellence within Canada’s pizza industry. Bringing together pizzaioli, operators, judges, suppliers, and industry leaders, Gold Pizza combines high-level competition with education, networking and opportunities to strengthen Canada’s professional pizza community. **Canada’s Gold Standard for Pizza Excellence.**

ABOUT SAPUTO

Founded in Montréal in 1954, **Saputo** is one of the world’s largest dairy processors and a leading cheese manufacturer and fluid milk and cream processor in Canada. Through **Saputo Foodservice**, the Company supports restaurants, chefs, and foodservice operators with a broad portfolio of cheese and dairy products designed for professional kitchens. Learn more at saputofoodservice.ca.