



2026 Gold Pizza Competition: Montreal

CREATIVE STYLE / NON-TRADITIONAL PIZZA

Judge: _____ Competitor: _____

Creative Style / Non-Traditional: Competitors provide the dough, sauce, toppings, and spices. There are no restrictions on dough, sauce, toppings, size, or styles in this category.

Judging Criteria Guidance

Judge each pizza against itself using a scale of 1-10 (hundredths place decimal usage is encouraged, for ex: 7.62) using the following guidelines: 10 is excellent, 5 is average, 1 is poor.

- **Visual Presentation:** This is a visual inspection of the pizza's appearance.
- **Bake:** This is a visual evaluation of both the crumb and crust.
- **Crust:** This is a flavour and textural evaluation.
- **Toppings:** Evaluate the flavours of each component as well as the balance between them.
- **Creativity:** Is this an original, creative combo of cheeses, toppings, sauce, spices, and crust?
- **Overall Taste:** Did this pizza make a cohesive statement? Is it balanced? Is it enjoyable?

*Note: Please score 1-10 using the hundredths place (ex: 7.79, 8.53, 9.32)

CATEGORY	SCORE (X.YZ)	FEEDBACK
Visual Presentation		
Bake		
Crust		
Toppings		
Creativity		
Overall Taste		
TOTAL SCORE		

PRESENTED BY

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Foodservice



2026 Gold Pizza Competition: Montreal

NEW YORK STYLE PIZZA

Judge: _____ Competitor: _____

New York Style: Competitors provide the dough, sauce, toppings, and spices. Pizzas must be extended by hand, round, thin in the centre, and with a raised lip at the edge. New York Style pizza must be baked directly on the floor of the oven. It must be at least 18 inches (46 cm) in diameter. Pizza toppings should be limited to tomato sauce, cheese blend, and one (1) additional topping.

Judging Criteria Guidance

Judge each pizza against itself using a scale of 1-10 (hundredths place decimal usage is encouraged, for ex: 7.62) using the following guidelines: 10 is excellent, 5 is average, 1 is poor.

- **Visual Presentation:** This is a visual inspection of the pizza's appearance.
- **Bake:** This is a visual evaluation of both the crumb and crust.
- **Crust:** This is a flavour and textural evaluation.
- **Toppings:** Evaluate the flavours of each component as well as the balance between them.
- **Overall Taste:** Did this pizza make a cohesive statement? Is it balanced? Is it enjoyable?

*Note: Please score 1-10 using the hundredths place (ex: 7.79, 8.53, 9.32)

CATEGORY	SCORE (X.YZ)	FEEDBACK
Visual Presentation		
Bake		
Crust		
Toppings		
Overall Taste		
TOTAL SCORE		

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ROMAN (AL TAGLIO) PIZZA

Judge: _____ Competitor: _____

Roman (Al Taglio) Style: Competitors provide the dough, sauce, toppings, and spices. Roman (Al Taglio) Style includes both thin and thick versions. This style must follow the guidelines below. There are no restrictions on toppings.

- **Teglia Romana:** Baked in a blue steel pan, with dough hydration ranging from 75% to 100%. Par-baking prior to the 20-minute allotment is allowed.
- **Pala Romana:** Baked directly on the stone, with dough hydration ranging from 70% to 80%.
- **Tonda Romana:** A very thin, round-style pizza made with approximately 6 oz (180 g) dough balls, opened by hand or with a rolling pin, with dough hydration of approximately 50%.

Judging Criteria Guidance

Judge each pizza against itself using a scale of 1-10 (hundredths place decimal usage is encouraged, for ex: 7.62) using the following guidelines: 10 is excellent, 5 is average, 1 is poor.

- **Visual Presentation:** This is a visual inspection of the pizza's appearance. Corners should be 90 degrees, not rounded. Thick versions should have a wide-open crumb.
- **Bake:** This is a visual evaluation of both the crumb and crust.
- **Crust:** This is a flavour and textural evaluation. Texture should be crisp on the outside, soft on the inside.
- **Toppings:** Evaluate the flavours of each component as well as the balance between them.
- **Overall Taste:** Did this pizza make a cohesive statement? Is it balanced? Is it enjoyable?

*Note: Please score 1-10 using the hundredths place (ex: 7.79, 8.53, 9.32)

CATEGORY	SCORE (X.YZ)	FEEDBACK
Visual Presentation		
Bake		
Crust		
Toppings		
Overall Taste		
TOTAL SCORE		

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Saputo
Foodservice



2026 Gold Pizza Competition: Montreal

DETROIT / PAN STYLE PIZZA

Judge: _____ Competitor: _____

Detroit / Pan Style: Competitors provide the dough, sauce, toppings, and spices. All pizzas must be baked in pans. Par-baking prior to the 20-minute allotment is allowed. There are no restrictions on toppings. This division includes Sicilian, Detroit, Grandma, Greek, and any other pan style not included in another division.

Judging Criteria Guidance

Judge each pizza against itself using a scale of 1-10 (hundredths place decimal usage is encouraged, for ex: 7.62) using the following guidelines: 10 is excellent, 5 is average, 1 is poor.

- **Visual Presentation:** This is a visual inspection of the pizza's appearance.
- **Bake:** This is a visual evaluation of both the crumb and crust. There should be no gum line.
- **Crust:** This is a flavour and textural evaluation.
- **Toppings:** Evaluate the flavours of each component as well as the balance between them.
- **Overall Taste:** Did this pizza make a cohesive statement? Is it balanced? Is it enjoyable?

*Note: Please score 1-10 using the hundredths place (ex: 7.79, 8.53, 9.32)

CATEGORY	SCORE (X.YZ)	FEEDBACK
Visual Presentation		
Bake		
Crust		
Toppings		
Overall Taste		
TOTAL SCORE		

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NEAPOLITAN STYLE PIZZA

Judge: _____ Competitor: _____

Neapolitan Style: Competitors provide the dough, sauce, toppings, and spices. They must submit either a Pizza Margherita, a Pizza Margherita Extra, or a Pizza Marinara as defined below:

- **Pizza Margherita:** crushed plum tomatoes, fresh mozzarella, grated cheese, extra virgin olive oil, fresh basil
- **Pizza Margherita Extra:** crushed plum tomatoes, chopped cherry tomatoes, fresh mozzarella, grated cheese, extra virgin olive oil, fresh basil
- **Pizza Marinara:** crushed plum tomatoes, salt, fresh garlic, oregano, olive oil

*NOTE: All ingredients must be added prior to baking and finished pizza must not exceed 35 cm.

Judging Criteria Guidance

Judge each pizza against itself using a scale of 1-10 (hundredths place decimal usage is encouraged, for ex: 7.62) using the following guidelines: 10 is excellent, 5 is average, 1 is poor.

- **Visual Presentation:** This is a visual inspection of the pizza's appearance.
- **Bake:** This is a visual evaluation of both the crumb and crust. There should be no gum line, skid marks, or otherwise mis-cooked elements.
- **Crust:** This is a flavour and textural evaluation.
- **Toppings:** Evaluate the flavours of each component as well as the balance between them.
- **Overall Taste:** Did this pizza make a cohesive statement? Is it balanced? Is it enjoyable?

*Note: Please score 1-10 using the hundredths place (ex: 7.79, 8.53, 9.32)

CATEGORY	SCORE (X.YZ)	FEEDBACK
Visual Presentation		
Bake		
Crust		
Toppings		
Overall Taste		
TOTAL SCORE		

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DELIVERY STYLE PIZZA

Judge: _____ Competitor: _____

Delivery Style: Competitors provide the dough, sauce, toppings, and spices. They must use a red tomato sauce. **No more than three (3)** of the following toppings may be added: Pepperoni, Sausage, Bacon, Ham, Mushrooms, Peppers, Tomatoes, Onions, and Olives. **Please note that different varieties of these toppings will constitute only one (1) topping.** NO par-baking. Once the pizza enters the oven, **ONLY** a drizzle of extra virgin olive oil (infused or not) is acceptable; NO other toppings, fresh basil, cheeses, spices and/or finishes can be added once the pizza enters the oven. Pizzas in this division must be traditional round pizzas ranging in size from 12 inches to 18 inches (30.5 cm to 46 cm). A competitor's pizza will be disqualified if the judges decide it contains too many toppings or impermissible toppings.

Judging Criteria Guidance

Judge each pizza against itself using a scale of 1-10 (hundredths place decimal usage is encouraged, for ex: 7.62) using the following guidelines: 10 is excellent, 5 is average, 1 is poor.

- **Visual Presentation:** This is a visual inspection of the pizza's appearance.
- **Bake:** This is a visual evaluation of both the crumb and crust.
- **Crust:** This is a flavour and textural evaluation.
- **Toppings:** Evaluate the flavours of each component as well as the balance between them. Do the toppings enhance the pizza? Do they damage the pizza?
- **Overall Taste:** Did this pizza make a cohesive statement? Is it balanced? Is it enjoyable?

*Note: Please score 1-10 using the hundredths place (ex: 7.79, 8.53, 9.32)

CATEGORY	SCORE (X.YZ)	FEEDBACK
Visual Presentation		
Bake		
Crust		
Toppings		
Overall Taste		
TOTAL SCORE		

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