



MICHIGAN RESTAURANT & LODGING ASSOCIATION

Pizza Challenge

W E D N E S D A Y , O C T O B E R 1 6 , 2 0 1 9
M I C H I G A N R E S T A U R A N T & L O D G I N G S H O W
S U B U R B A N C O L L E C T I O N S H O W P L A C E



MICHIGAN
RESTAURANT
& LODGING
SHOW



MICHIGAN
RESTAURANT
& LODGING
ASSOCIATION

RULES AND PROCEDURES

Entry/Registration Process

- Contest is open to pizzerias operating in Michigan.
- Limit of one contestant per pizzeria concept/franchise.
- The contestant must be 18 years of age.
- Contestant must register using the MRLA Pizza Challenge Registration Form by 5 p.m. on Monday, September 23. Space is limited.
- Contestant are limited to preparing a pizza that is on the restaurant menu, and a copy of the menu must be submitted with the **registration form**.

Rules of the Competition

- Contestants are required to attend a 9:00 a.m. orientation meeting on the day of competition (October 16, 2019). Contestants who are late will receive a deduction from their score of 1 point for each 5 minutes tardy.
- Contestants will be notified of their bake order on Wednesday, October 9.
- Six (6) contestants will compete per round; three cooking in a deck oven and three cooking in a conveyer oven. A winner from each round will advance to the championship round. Number of contestants per round based on total number of contestants.
- Contestants are limited to preparing a pizza that is on the restaurant menu, and a copy of the menu must be submitted with the **registration form**.
- Each contestant will have 30 minutes to prepare their pizza.
- Show management will provide the following: prep tables, refrigeration for contest products, one conveyor oven, and one deck oven. Pizzas must be prepared and baked only in the competition area with the supplied ovens.

- Contestants must bring enough supplies (pre-made dough, sauce, cheese, and toppings) for four pizzas.
- Contestants must bring their own work utensils (ladles, pans, screens, rollers, etc.), and must transport those utensils in plastic containers only—no glass!
- Pizza size must be a minimum of 12” and a maximum of 16”.
- Participants must prepare two pizzas per round – one for the judges to sample and one for Show attendees to sample. Participants may not make more than two pizzas per round.
- Pizzas will be presented to the judges in their entirety. Event staff will cut into sample sizes in the judging area.
- Only registered contestants are allowed in the competition area (assistants are not permitted in the competition area). Once contestants have submitted their pizzas, they must clean and sanitize their prep areas. Contestants are not permitted in the judging area.
- Tasting judges will be sequestered, and a competition number will be assigned to each contestant and the final product.
- There will be one floor judge to ensure proper sanitation.
- The findings of the judges are final.
- MRLA reserves the right to limit participation.

Prize Package

- 1st place winner will receive:
 - Entry into the International Pizza Challenge, (Date TBD) at the Las Vegas Convention Center provide by Pizza Today
 - Airfare to Las Vegas provided by the Michigan Restaurant & Lodging Association
- Trophies, press release, and professional photos of the winner will also be provided for the top three places.

REGISTRATION FORM

Contestant Name: _____

Date of Birth: _____

Restaurant/Pizzeria Name: _____

Address: _____

City: _____

State: _____ Zip: _____

Phone: _____

Cell: _____

E-mail: _____

- Select One:** Cooking in Deck Oven
 Cooking in Conveyer Oven

Oven Cooking Temperature Needed: _____



MICHIGAN
RESTAURANT
& LODGING
SHOW



MICHIGAN
RESTAURANT
& LODGING
ASSOCIATION

**Return this
form to:**

Michigan Restaurant & Lodging Association
Emily Daunt

225 W Washtenaw
Lansing, MI 48933

Contact edaunt@mrla.org
Fax: 517-702-3955

For any questions about the MRLA Pizza Challenge, call 800-968-9668.