

2025 Pizza Fest Challenge Montreal: CREATIVE

Judge: _____

Competitor: _____

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 flavor and textural evaluation.

Toppings: Evaluate for the flavors of each component as well as the balance between them.

Creativity: Is this an original, creative combo of cheeses, toppings, sauce, spices, & 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		

2025 Pizza Fest Challenge Montreal: NEW YORK STYLE

Judge: _____

Competitor: _____

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 flavor and textural evaluation.

Toppings: Evaluate for the flavors 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		

2025 Pizza Fest Challenge Montreal: ROMAN PIZZA AL TAGLIO

Judge: _____

Competitor: _____

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 flavor and textural evaluation. Texture should be crisp on the outside, soft inside.

Toppings: Evaluate for the flavors 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		

2025 Pizza Fest Challenge Montreal: PAN PIZZA

Judge: _____

Competitor: _____

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 flavor and textural evaluation.

Toppings: Evaluate for the flavors 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		

2025 Pizza Fest Challenge Montreal:

PIZZA NAPOLETANA STG

Judge: _____

Competitor: _____

Judging Criteria Guidance

Judge each pizza against itself using a scale of 1-10 using the following guidelines: 10 is excellent, 5 is average, 1 is poor.

THREE OPTIONS:

1. Pizza Marinara: crushed plum tomatoes, salt, fresh garlic, oregano, olive oil.
2. Pizza Margherita Extra: crushed plum tomatoes, chopped cherry tomatoes, mozzarella di bufala, grated cheese, extra-virgin olive oil, fresh basil.
3. Pizza Margherita: crushed plum tomatoes, fresh mozzarella, grated cheese, extra virgin olive oil, fresh basil

*NOTE: All ingredients must be added prior to baking

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 flavor and textural evaluation.

Toppings: Evaluate for the flavors 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		

2025 Pizza Fest Challenge Montreal:

GOURMET

Judge: _____

Competitor: _____

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 flavor and textural evaluation.

Toppings: Evaluate for the flavors of each component as well as the balance between them.

Creativity: Is this an original, creative combo of cheeses, toppings, sauce, spices, & 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		

2025 Pizza Fest Challenge Montreal:

Traditional North American Delivery

Judge: _____

Competitor: _____

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 flavor and textural evaluation.

Toppings: No more than two (2) 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. Evaluate the flavors of each component as well as the balance between them. Do the toppings enhance the pizza? Do they damage the pizza? Evaluate for the flavors 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		