



2020 WORLD'S FASTEST PIZZA MAKER

Complete Competition Rules

Welcome to the Domino's Pizza WFPM Competition

This year we will use the same rules as the 2018 competition. For the 2018 competition, the rules were changed to better match the way we make pizzas in our stores every day. The 2018 competition showed the world that our pizza makers are not only the fastest, but also make the greatest pizzas in the world!

Rules:

Ingredient and Material Preparation:

- Dough will be properly proofed, monitored and prepared by an SCC representative
- All competitors will be using the same age dough – all efforts will be made to ensure dough consistency from one competitor to the next
- Each competitor will get one tray (six dough balls) of 14" dough
- Prior to the starter saying, "BEGIN!":
 - Competitors will NOT be allowed to touch the dough
 - Competitors can place discs/screens anywhere they would like
 - The dough scraper MUST be on table
- Competitors will start with a clean stretch table and makeline
- All competitors must use the provided finely ground corn meal
- All competitors must use an SCC-approved dough scraper
 - Plastic putty knife scrapers and plastic wide blade scrapers will be available
 - You may use your own scraper as long as it's SCC-approved
- All competitors must use the provided 14" pizza quick discs or pizza screens
- Red-handled 4.25 ounce spoodles and "Flyin' Brians" will be available
 - If you choose to use something other than a spoodle or Flyin' Brian, it will need to be Domino's approved
- Prior to the competition beginning, the judge will:
 - Weigh three doughballs and record the average weight on the scorecard
 - Weigh 40 pepperoni three times, and record the average weight as the ideal

Starting the Competition:

- Competitors will have two minutes after the previous competitor to prep
- The competitor must top their pizzas in this order:
 - Pepperoni
 - Mushroom
 - Cheese

Stretching:

- Competitors may throw cornmeal into the dough tray AFTER the judge says "BEGIN!"
- Competitors will remove the dough (all at once or one at a time, the choice is theirs)
- Competitors will define the entire edge all the way around the dough ball BEFORE they begin to stretch
- Competitors will stretch the pizza to size on the table – they may not slap to size
- Excessive slapping, thin centers or holes larger than a quarter will be called for a remake

- A judge will provide feedback during this part of the competition on things like holes in the pizza, overhang or thin centers

Saucing:

- Sauce will be prepped: three bags to one round 12-quart container
- Sauce will be room temperature
- Your spoodle can be placed in the sauce bucket before starting
- Placement will be judged using the Great/Remake Product Standard criteria
- Valleys, ridges or inconsistent spreading of the sauce will need to be smoothed before cheesing
- Sloppy borders will need to be cleaned and/or fixed
- A judge will provide feedback during this part of the competition on things like sauce borders and inconsistencies
 - If the competitor doesn't make the suggested stretching AND saucing changes before continuing on to cheesing, a 15-second penalty will be added

Cheesing:

- Each competitor will start with a full makeline bin of cheese
- Portion and placement of cheese will be judged according to Great/Remake Product Standards once the competitor has completed their round

Toppings

- All competitors will start with a 1/3 makeline pan full of pepperoni and fresh mushrooms
- Portion and placement of toppings will be judged according to Great/Remake Product Standards once the competitor has completed their round

Timing

- Dough/sauce judge will ask competitor if they are ready
- Once confirmed, dough/sauce judge will ask timers if they are ready

Once confirmed, the dough judge will raise their arm and begin the round by stating: "Ready. Set. Begin. After "Begin," the timers start their watches and the participant may proceed

Ending the Competition:

- **Time ends when the competitor says "STOP!"**
- The competitor may continue to work on all three pizzas before stopping their time
- Once time has stopped, competitors may not make any additional changes. Any attempt to do so will result in disqualification.
- The pizzas will then be moved to a grading area to be judged and weighed. Once the pizzas have been judged and any penalties have been added, the final time will be announced.
- Judging must be done in under two minutes to accommodate the next competitor's start time.
- Competitors are not allowed in the judging area.
- Grading is performed on three criteria (dough/sauce, portion, placement). A time penalty can be given for failing to meet any piece of criteria.

Penalties:

Fifteen second time penalties will be **added per pizza** for the following reasons:

1. Failure to complete judge's requested changes during dough/saucing
2. Improper placement
3. Pizzas underweight by more than 1.0 oz. or overweight by more than 2.0 oz.

There could be a max number of nine penalties, three for each pizza. See the grading score card at the bottom of this document for more details.

In Addition:

- No coaches are permitted
- Competitors needing a translator will be allowed one
- The translator may not act as a coach for the competitor
- Competitors can be disqualified for unsportsmanlike conduct
- The judge has the right to call a remake for any issue they deem extreme

** REMINDERS: Proper Portioning

- 14-inch dough will be used during the competition
- Pizza sauce portion = 6 oz. (170g)
- Cheese portion on cheese only pizza is 10.5 oz. (298g)
- Cheese portion on pepperoni and mushroom pizza is 7 oz. (198g)
- 14-inch pepperoni-only portion = 40 pepperoni
- 14-inch fresh mushroom-only portion = 5 oz. (142g)
- Cheese is a shredded cheese
- Auto cheesers and scales will not be permitted during the competition
- There will only be one judge who will give feedback during dough and saucing
 - Judges will not give feedback while the competitor is topping the pizza

Training for the Competition

- Three calibrated scales should be used to weigh the pizzas at each step of the pizza-making process (saucing, cheesing, topping)
- NOTE: Stores running the competition only need one scale for final judging
- You will need two stop watches for the timers