

#PizzaAward Regulations



INTRODUCTION

Building on the success of previous editions, MySocialRecipe confirms the format of the contest of previous years and doubles, with a special evening during which the Pizza Oscars will be awarded.

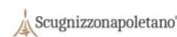
Two situations in one, united by the desire to focus the spotlight on the world of pizza, in continuous and constant ferment.

Plenty of room then for the contest which has already made a name for itself in previous years, with the participation of pizza makers and recipes from around the world and a panel of judges which will assess the competitors both with regard to category 1 (Oscar #pizzAward2018 described in par. 4.a) and the following categories: Best foreign pizza (4.b), Best Healthy Pizza (4.c), Oscar in pink (4.d), Best Gluten-Free Pizza (4.e) and Pizza Chef (4.f).

A special committee, called the Pizza Academy, made up of a panel of experts in the field, will be responsible for awarding the Oscars in the other categories with a system of scores which will determine first nominations and then a winner. The competing categories are: Oscar to the Pizza Maker Protagonist of the Year (4.g), Lifetime Achievement (4.h), for Special Effects (4.g), for Best New Pizzeria of the year (4.i).

Also important are the special mentions attributed by the main sponsors of the

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contest

1. All pizza makers **aged over-18** who are professionally engaged or who have successfully attended a training course in the pizza sector can take part in the #pizzAward2018 contest.
2. **Free registration** of recipes will begin at 8.00 am on Monday 7 May 2018 and will end at 12.00 noon on Tuesday 7 August 2018. On Tuesday 11 September the nominations will be announced for each Oscar together with the 10 finalists selected by the Panel of Judges, who will be invited to Naples to take part in the final on 16 October (subject to updates communicated in good time, but no later than 1 October) at the Molino Caputo. The selected pizzas will undergo a tasting test by the panel of judges, which will express an opinion on each original creation, attributing a score based on the visual aspect (1 to 5), fragrance (1 to 5) and taste (1 to 10). The winner will be presented with his/her prize on the same day, during the "The Pizza Oscar Night" event, during which the Oscars and Accolades referred to in par. 4 will be presented.
3. **Requirements for participation** in the #pizzAward2018 contest:
 - a. The pizza must be an original and own creation.
 - b. Creations already presented to the public may also compete.

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c. The name of the pizza must be original and different from all those on the www.mysocialrecipe.com website

4. In addition to the #pizzAward2018 contest, ten **Oscars** and six **Special Mentions** will be presented. Below is a list of the award categories and the reasons behind the awards:

a) **Oscar #pizzAward2018 to the winner of the contest - Best Pizza 2018**

Open to all professional pizza makers or those who have attended a course for pizza makers, whose creations meet the requirements indicated in par. 6.

Attributed by the Panel of Judges, on the basis of the criteria indicated in par. 2 and 7.

b) **Oscar to best Foreign Pizza**

To the pizza uploaded from abroad which has obtained the best score
Awarded by the Panel of Judges

c) **Oscar for Best Healthy Pizza**

To the pizza with the best balance from a nutritional and health viewpoint.
Awarded by the Panel of Judges

d) **Oscar in Pink**

Dedicated to women professionally engaged in the pizza sector

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Awarded by the Panel of Judges

e) Oscar for Best Gluten-Free Pizza

To the pizza which, despite being prepared with gluten-free flours, in terms of appearance, flavour and consistency, is able to compete with those made using traditional flours.

Awarded by the Panel of Judges

f) Oscar to the Pizza Chef

To the pizza maker who has best combined the dough with a dish idea.

Awarded by the Panel of Judges

g) Oscar to the Pizza Maker Protagonist of the Year

To the pizza maker who has distinguished him/herself in the context of his/her job with some special initiative.

Awarded by a special committee, called the Pizza Academy, made up of a panel of experts in the field.

h) Oscar for Lifetime Achievement

To the pizza maker who over the years has brought renown, prestige and innovation to the category.

Awarded by the Pizza Academy

i) Best New Pizzeria of the year

To the pizzeria that in 2018 has imposed itself as novelty and beauty and functionality

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Awarded by the Pizza Academy

j) Oscar to Golden Heart Pizza Maker

To the pizza maker that has stood for commitment and generosity as part of its activities during 2018.

Awarded by MySocialrecipe.com

k) Oscar to Social Pizza Maker

To the pizza maker who has obtained the largest number of log-ins on mysocialrecipe.com.

Awarded by MySocialrecipe.com

Special mentions attributed by the partners:

ι. AIS Mention to the Sommelier Pizza Maker

To the pizza maker who has managed to propose the best combination of his/her original pizza and the suggested accompanying wine.

φ. Olitalia Mention to the Best Fried Pizza

To the pizza which in terms of appearance and ingredients better expresses the values of lightness and flavour.

κ. Ferrarelle Mention to the Best Dough

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To the pizza which expresses careful research to obtain the best leavening, the best flavour and maximum digestibility

λ. La Fiammante Mention to the Best Tomato Pizza

To the creation which has best exploited, including in an innovative way, one of the major ingredients of pizza tradition.

μ. Consorzio del Parmigiano Reggiano Mention to the Best Pizza with Parmigiano Reggiano Cheese

To the pizza which offers the best interpretation of the unmistakable flavour of Parmigiano Reggiano Cheese.

ν. Caputo Mention for the Up-and-Coming Pizza Maker

To the young pizza maker who has distinguished him/herself in terms of qualitative and media growth in the last year.

The Oscars assessed by the Pizza Academy Commission will be awarded irrespective of registration on mysocialrecipe.com.

5. Participation in the contest is free of charge. To take part, register on www.mysocialrecipe.com and register your original recipe. 3 high-resolution photographs can be attached, one of which strictly from above and representing the pizza in its entirety, and/or a video (lasting up to 3 minutes) showing the overall appearance, the

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honeycomb of the pizza and its perfect cooking. It is also compulsory to indicate all the ingredients used (for the dough and for the dressing) and to clearly describe the preparation process. The use of video materials recounting the competing pizzas is particularly welcome. Please note that the video upload can only take place from your profile, after the recipe has been registered.

6. Participants can present up to 5 recipes. With the exception of the Oscars mentioned in par. 4b, 4d, 4f, 4.g and 4.h, only recipes that develop a creative idea based on compliance with the typical requirements of Neapolitan pizza will be considered:
 - a. The dough ingredients are water, flour, salt and yeast; the dough may be hand or machine kneaded. Personal processing is permitted.
 - b. Long rising time is preferable for the formation of the dough (at least 30 minutes) and the subsequent phase of at least 4 hours.
 - c. The dough disc must be shaped by hand on a thin sprinkling of flour to prevent the dough from sticking; the dough must be handled in a rotary fashion, pressing on it with the fingers of both hands to form a 'cornice'.
 - d. The pizza must be baked in the oven (wood, gas or electric) using a peel (wood or aluminium) and baked evenly

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around the circumference.

e. The pizza must have a raised, golden rim (cornice). It must be soft to the touch and in the mouth, and easily foldable.

7. The panel of judges of the #pizzAward2018 contest will, according to its own undisputable judgement, assess all the proposals received on the basis of the following criteria:
- a. Preparation of the dough, which can be traditional, creative and personal.
 - b. Balance of dressing, albeit with the fusion of the ingredients typical of the different countries.
 - c. Creativity of the conception and elaboration (in the choice of ingredients and in the processing of the dough).
 - d. Technique and cooking methods.
 - e. Appearance of the pizza (through one or more images and video, if any).
 - f. Clarity of the registered recipe (precise indication of the ingredients and the procedure) including making the dough.

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8. The use is preferred of the following dedicated hashtags:
#OscarDellaPizza #pizzAward20182018 #mysocialrecipe
9. The sharing is preferred of the official contest banner among all the participants through their social accounts (Facebook, Twitter, Instagram), with the words "with this recipe I participate in the #pizzAward2018 MySocialRecipe" contest.
10. There are no cash prizes.
11. References, either direct or indirect, in the text are not allowed to trademarks, photos and videos, except for those of the sponsors and official partners of the contest.
12. The images and videos made during the #pizzAward2018 contest will be used on social channels, on national television networks and/or on the websites of the organizers, partners or sponsors taking part in the event. Each participant, by registering and participating in the contest, expressly authorizes the use of such photographic images and videos and/or the dissemination of recipes made during and after the period of duration of the contest.
13. Participation in the contest automatically implies acceptance of these rules in their entirety. The organization reserves the right to make any changes that may be necessary to these rules, as well as to cancel the contest and related activities. It also reserves the

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sole right to publish the works as well as to exclude (select) the participants not in compliance with these rules at the sole discretion of the committee.

14. Participation in the contest automatically implies authorization to process personal data. Privacy notice pursuant to art. 13 Legislative Decree No. 196 dated 30.06.2003, as amended. The processing of personal data is carried out by MySocialRecipe Srl in full compliance with the provisions of Legislative Decree No. 196/2003. The processing of data, the utmost confidentiality of which is guaranteed, is carried out for administrative contest management purposes and to manage other activities relating to the MySocialRecipe.com website. The data may be used for the creation of a file for the purpose of sending via email proposals and future initiatives of MySocialRecipe.com and its members. The data in the possession of MySocialRecipe can be accessed at any time and all rights under Art. 7 of the law may be exercised (updating, amendment, supplementing, cancellation, transformation or blocking of data processed in violation of the law, opposition to data processing, etc.) by sending a written request to the data controller (MySocialRecipe Srl) at the email address: info@mysocialrecipe.com

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