



#VERAPIZZACONTEST regulation

The TRUE PIZZA contest offers all pizza lovers the opportunity to express their ability to **make a Neapolitan Pizza at home** and to win free training courses.

With the AVPN International Disciplinary's help, available at https://www.pizzanapoletana.org/it/ricetta_pizza_napoletana, participants can choose to make a Margherita, a Marinara or a creative variant with other ingredients.

The essential requirement, without any derogation, is to bake **in a domestic-type electric oven**. Please be aware that pizzas baked in semi-professional and professional electric ovens and pizzas cooked with the combination method are excluded from the competition. Pizzas baked in a domestic gas oven and those cooked on a refractory stone or steel plate placed inside the oven (electric or gas) are allowed.

The aesthetically judged most beautiful pizza and conforming to a True Neapolitan Pizza will be awarded by an authoritative jury.

Participation in the contest is completely free.

The contest is open to anyone and is divided in two phases:

1. FIRST PHASE

It will last **from 12.00 (GMT +1) on Thursday the 25th of February and from 12.00 (GMT +1) on Thursday the 25th of March 2021.**

Those wishing to participate must:

- follow the Facebook profile @verapizzanapoletana
- send to the AVPN the photo of your homemade pizza via Messenger indicating its name, the participant's personal details (name and surname) and the photo of the electric oven.

In order for us to accept the pictures, participants have to make sure they either provide a picture where the pizza is in the foreground or a picture showing the participant holding a clear and visible pizza.

The photos sent will be published in the "Vera Pizza Contest" album on the Facebook page @verapizzanapoletana and can be voted by everyone with a simple like.

The 20 most voted photos at the end of the first phase, (12.00 GMT +1 on March the 25th) will be entitled to access the second phase.



2. SECOND PHASE

The second phase involves a **final evaluation of the 20 most voted photos** by a jury made up of 10 pizza experts who will decide, at its sole discretion, the final ranking by 29 March.

The judges will express themselves taking into account the shape, cooking, flavour and finally the filling of the pizza.

The composition of the jury and its members will be announced by the 25th of March.

AWARDS

The 1st classified will win:

- a 9-day basic professional course to be held at the AVPN School of Naples, as indicated on the website https://www.pizzanapoletana.org/it/corso_base, or alternatively a basic 5-day professional online course, such as indicated on the site https://www.pizzanapoletana.org/it/web_school/2-webcorso_base_vera_pizza_napoletana
- n.1 Ooni Koda 16 oven
- n.3 Molino Casillo kit - "Let the flavor begin"
- n.1 selection of typical products La Fiammante
- n.1 selection of the Creamery Sorrentina's products chosen from the primotaglio.it site
- n.1 Campania Artec card 365 Gold
- "A casa Mia" kit + plate + pastry board from the Amica Gi.Metal line.

The 2nd classified will win:

- an advanced professional course of 2 or 3 days to be held at the AVPN School of Naples, freely chosen from those listed on the site https://www.pizzanapoletana.org/it/corsi_avanzati or alternatively an online course 2/3 days advanced, as indicated on the website https://www.pizzanapoletana.org/it/web_school/corsi_avanzati_online
- n.2 Molino Casillo kit - "Let the flavor begin"
- n.1 selection of typical products La Fiammante
- n.1 selection of the Creamery Sorrentina's products chosen from the primotaglio.it site
- n.1 Campania Artec card 365 Gold
- "A casa Mia" kit + plate from the Gi.Metal Amica line

The 3rd classified will win:

- a 4-hour amateur course to be held at the AVPN School of Naples, as indicated on the website



https://www.pizzanapoletana.org/it/pizzaiolo_napoletano_per_un_giorno or, alternatively, a 2-hour online amateur course as indicated on https://www.pizzanapoletana.org/it/web_school/19-pizzaiolo_napoletano_per_un_giorno_on_line

- n.1 Molino Casillo kit - "Let the flavor begin"
- n.1 selection of typical products La Fiammante
- n.1 selection of the Creamery Sorrentina's products chosen from the primotaglio.it site
- n.1 Campania Artecard 365 Gold
- "A casa Mia" kit from the Amica Gi.Metal line

The winners have the opportunity to give the prize to another person.

The contest is governed by these regulations, such as requirement for participants to consult before joining.

Please note:

The participant assigns and authorizes the True Neapolitan Pizza Association to use and publish, both in paper and multimedia (internet, radio and television) versions of the recipe, photos and material sent, created and published for participation in the contest.

By participating in this contest, the on Facebook photo owners confirm and certify that:

- the material uploaded on Facebook for the purpose of participating in the competition is actually created by themselves;
- each participant has the responsibility to ensure that the published photographs would not raise any kind of legal dispute;
- the organizer has the right to remove from the competition any photographs deemed unsuitable and don't meet the aforementioned criteria, as well as deeming not to publish them on its channels, after sending a private message to the participant

The processing of the data collected on the occasion of this initiative will take place, in compliance with the current regulations on privacy, with the DPR Regulation (EU) 2016/679 which entered into force on 25 May 2018, for the purposes of managing the Contest, of the initiatives of AVPN connected to the contest and the assignment of merit awards.