



## #VERAPIZZACONTEST regulation

The VERA PIZZA contest offers the possibility to all pizza lovers to express their **ability to make a Neapolitan Pizza at home** and to win free training courses. Inspired by the International Regulations of the AVPN, available on [https://www.pizzanapoletana.org/en/ricetta\\_pizza\\_napoletana](https://www.pizzanapoletana.org/en/ricetta_pizza_napoletana), participants can choose to make a margherita, a marinara, a creative variant with other ingredients or even a fried pizza.

The prerequisite, without any exceptions, is the home cooking of the pizza, **in a domestic wood-fired, electric or gas oven or frying in a pan or fryer**. Pizzas cooked with the combo method, on a refractory stone or steel plate placed inside the home oven (electric, wood or gas) are allowed. The pizza judged to be aesthetically more beautiful and compliant with 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 consists of two phases:

#### 1. FIRST PHASE

It will last **from 00.00 (GMT +1) on Monday 17 April to 24.00 (GMT +1) on Sunday 7 May 2023.**

Those wishing to participate must:

- follow the Facebook profile [@verapizzanapoletana](https://www.facebook.com/verapizzanapoletana)
- send via Messenger to the AVPN:
  - a) the photo of your homemade pizza indicating the name of the pizza and the personal details of the participant (name and surname)
  - b) the photo of the participant holding the pizza
  - c) the photo of the oven or fryer used
  - d) For fried pizza, is also required a photo of the inside of the sliced pizza.

Only the close-up photo of the pizza and the participant holding it clearly will be admitted.

The photos sent will be published in the album "Vera Pizza Contest" on the Facebook page [@verapizzanapoletana](https://www.facebook.com/verapizzanapoletana)

A jury made up of 3 Master Instructors from the Associazione Verace Pizza Napoletana and/or professionals in the sector will select the best 10 pizzas every week. In particular, 10 pizzas will be selected from all those sent in each of the following weeks:

- From 17 to 23 April 2023
- From 24 to 30 April 2023
- From 1 to 7 May 2023

The date and time of the photo receipt on Messenger will prevail. The composition of the jury and its members will be communicated by April 20th.



## 2. SECOND PHASE

The second phase provides for a **final evaluation of the 30 most voted photos** by a jury composed of 10 master pizza-makers and/or professionals in the sector who will decide, by May 10th and at its sole discretion, **the first 3** without ranking order.

The judges will express themselves considering the shape, cooking, palatability and lastly the pizza toppings or filling.

The composition of the jury and its members will be announced by 7 May.

## 3. THIRD PHASE

The 3 participants selected during the second phase will be hosted in Naples for the grand final from 29 to 30 May.

On the 29th they will have to make their own dough on site, on the following day they'll have to present to the jury a margherita, for which all the ingredients will be provided, and their own pizza for which they will have to bring the ingredients. The jury will have the task of drawing up the final classification and proclaiming the winner.

If one or more of the 3 participants fails to be present in the final, the subsequent ones in the ranking will be invited to participate.

## AWARDS

The **1st place** will win:

- a 9-days basic training to be held at the AVPN School in Naples, as indicated on the website [https://www.pizzanapoletana.org/en/corso\\_base](https://www.pizzanapoletana.org/en/corso_base), or a 5-days professional basic online training, as indicated on the website [https://www.pizzanapoletana.org/en/web\\_school/2-webcorso\\_base\\_vera\\_pizza\\_napoletana](https://www.pizzanapoletana.org/en/web_school/2-webcorso_base_vera_pizza_napoletana)
- n.1 oven of choice between Karu 16 or Koda 16 or Volt
- 1 madia (traditional wooden box for dough kneading) and a supply of Caputo flour
- 1 Pagnossin Vita Mia mixer
- n.1 selection of typical products La Fiammante
- n.1 selection of Pizzolium and Frienn oils from Olitalia
- "A casa Mia" kit + plate + pastry board from the Gi.Metal Amica line.

**Second place** will win:

- a 3-days professional advanced course to be carried out at the AVPN School in Naples, freely chosen from those indicated on the website [https://www.pizzanapoletana.org/en/corsi\\_avanzati](https://www.pizzanapoletana.org/en/corsi_avanzati) or, alternatively, a 3-days advanced online course, as indicated on the website [https://www.pizzanapoletana.org/en/web\\_school/corsi\\_avanzati\\_online](https://www.pizzanapoletana.org/en/web_school/corsi_avanzati_online)
- 1 madia (traditional wooden box for dough kneading) and a supply of Caputo flour
- n.1 selection of Pizzolium and Frienn oils from Olitalia
- n.1 selection of typical products La Fiammante
- Kit of 4 plates Pagnossin "Pizza Vita Mia"
- "A casa Mia" kit and a plate from Gi.Metal Amica line.



**Third place will win:**

- a 4-hours amateur course to be held at the AVPN School in Naples, as indicated on the website [https://www.pizzanapoletana.org/en/pizzaiolo\\_napoletano\\_per\\_un\\_giorno](https://www.pizzanapoletana.org/en/pizzaiolo_napoletano_per_un_giorno) or, alternatively, a 2-hour amateur online course as indicated on [https://www.pizzanapoletana.org/en/web\\_school/19-pizzaiolo\\_napoletano\\_per\\_un\\_giorno\\_on\\_line](https://www.pizzanapoletana.org/en/web_school/19-pizzaiolo_napoletano_per_un_giorno_on_line)
- 1 madia (traditional wooden box for dough kneading) and a supply of Caputo flour
- n.1 selection of Pizzolium and Frienn oils from Olitalia
- n.1 selection of typical products La Fiammante
- Kit of 4 plates Pagnossin "Pizza Vita Mia"
- "A casa Mia" kit from Gi.Metal Amica line

Winners have the chance to give the prize to another person.

The **first 30 classified** win a free membership for the Club of Friends of True Neapolitan Pizza and the True Pizza Box including a video lesson.

The contest is held according to this regulation, which the aspiring participants are required to consult before joining.

**Notes**

The participant assigns and authorizes the Associazione Verace Pizza Napoletana to use and publish, in both paper and multimedia versions (internet, radio and television) the recipe, photos and material sent, created and published for participation in the contest. By participating in this contest, the authors of the photographs on Facebook confirm and certify that:

- The material uploaded on Facebook for the purpose of participating in the competition is created by themselves;
- it is responsibility of each participant to ensure that the publication of the photographs does not raise any type of legal controversy;
- the organizer has the right to eliminate from the competition photographs deemed unsuitable and which do not meet the criteria, as well as not to publish them on its channels, subject to notification by private message to the participant.

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