



2026 ACF Atlanta Chefs Artisan Pizza Chapter Challenge

Official Application & Competitors Competition Requirements

Students & Professions will compete together. There is only one category!

Full Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Email: _____

Cell Phone #: _____ ACF Member ID #: _____

ACF Chapter: _____ School or Work Location: _____

Signature: _____ Date: _____

Select your type:

Student ACF Member/ Non-member \$25 ACF Professional / Non- Member \$25

Students *Must* be registered in a Culinary School or Program (High School or Technical School)

We are limited to # 14 Competitors only

Competition Date Monday April 20th - Registration ends on April 17th
or until all slots are full

Fee's to be paid via online Payment link once application is received and approved!

Please email the application page 1 only to Director@ACFatlantachefs.org

Attn: Pizza Chapter Challenge

1st Place - \$150 + an ACF Atlanta Chapter Medal + Trophy

2nd Place - \$100 + an ACF Atlanta Chapter Medal + Trophy

3rd Place - \$50 + an ACF Atlanta Chapter Medal + Trophy



LOCATION ADDRESS:

The Hansen Group
1770 Breckinridge Pkwy #500
Duluth, GA. 30096

EVENT PARTNERS:





2026 ACF Atlanta Chefs Artisan Pizza Chapter Challenge

ACF Atlanta Chapter Artisan Pizza Chapter Challenge! Individual Competition – Student & Professional Hot Food Competition

EVENT DETAILS:

EXECUTION & SERVICE

- Competitors are to arrive by 3:30pm at The Hansen Group
 - 25 minutes to prepare a 10" or larger pizza
 - All work must be completed within the allotted time
 - Competitors walk, cut, and serve their own pizzas to the judges
- Clean-up begins immediately after service to flip for the next competitor

Competitors May Bring

- One (1) prepared ingredient (e.g., sauce, dough, etc.)
- Personal tools: knives, bowls, smallware's

PROVIDED ON-SITE

- Doughs: raw & par-baked
- Sauces, cheeses, toppings
- Equipment: screens, peels, pans
- Ovens: deck, impinger, conveyor, rotating, high-speed convection

KITCHEN STATION REQUIREMENTS

- All competitors work in the same kitchen
- Each competitor has an individual workstation
- Stations must remain clean, organized, and competition-ready

SANITATION & PROFESSIONALISM

- Good hygiene and sanitation are always required
- Demonstrate clean, crisp workmanship
- Judging follows hot-food competition standards:
 - Taste / Execution of skills / Presentation / Proper cooking techniques & flavor combinations

JUDGES

5 judges: Industry Professionals from: MT Pizza, Your Pie, Mellow Mushroom, Antico, Yandys (subject to Change)

Judges Criteria 20 points per judge x 5 judges = 100 possible points

Appearance (0-4)	Creativity (0-4)	Taste (0-4)	Smell (0-4)	Would I Order (0-4)
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Award Ceremony to follow starting at 6:45pm! The Judge's decision is final!

Sample Timeline:

Competitor #1	Competitor #2	Competitor #3	Competitor #4	Competitor #5
4:00 – 4:25pm	4:10 – 4:35pm	4:20 – 4:45pm	4:30 – 4:55pm	4:40 – 5:05pm
Presentation Time	Presentation Time	Presentation Time	Presentation Time	Presentation Time
4:25pm	4:35pm	4:45pm	4:55pm	5:05pm

Competitor #6	Competitor #7	Competitor #8	Competitor #9	Competitor #10
4:50 – 5:15pm	5:00 – 5:25pm	5:10 – 5:35pm	5:20 – 5:45pm	5:30 – 5:55pm
Presentation Time	Presentation Time	Presentation Time	Presentation Time	Presentation Time
5:15pm	5:25pm	5:35pm	5:45pm	5:55pm

Competitor #11	Competitor #12	Competitor #13	Competitor #14	Calculate Scores
5:40 – 6:05pm	5:50 – 6:15pm	6:00 – 6:25pm	6:10 – 6:35pm	
Presentation Time	Presentation Time	Presentation Time	Presentation Time	Award Presentation
6:05pm	6:15pm	6:25pm	6:35pm	6:45pm