

Pizza Challenge Evaluation Criteria



Pizza Appearance (No more than 10 points total for this category)

Crust versus Sauce Ratio

(1 to 5 points)

Appropriate amount/good ratio (*not too soggy or dry*)

Cheese & Toppings

(1 to 5 points)

Cheese and toppings distributed evenly, color enhances appearance, pleasing arrangement.

Pizza Taste (No more than 10 points total for this category)

Sauce

(1 to 5 points)

Flavor, spice level, salt level, thick, thin amount of sauce, appropriate use of product, color

Combination of Toppings

(1 to 5 points)

Do the flavors complement each other? Bland, strong, appetizing, correct preparation