



Below is an example of a breakdown of the 4 pillars of criteria, please note this is just a sample of what entrants will be scored against.

APPEARANCE	FLAVOUR / INNOVATION	SUSTAINABILITY	SERVICE
<div>Does it look appealing to eat?</div> <div>Does the pizza look as it should, based on type of pizza?</div> <div>Does the dough / base deliver optimum texture and taste based on the intended format?</div> <div>How does the colour of the base and cheese appear once cooked?</div> <div>Do the pizza toppings look fresh?</div>	<div>Do the toppings (including the cheese) taste good?</div> <div>Are they complementary to one another?</div> <div>Are the flavours innovative, exciting and on-trend?</div> <div>Are the flavours equally balanced?</div>	<div>Does the business (and the pizza) have good sustainability credentials?</div> <div>Are they minimising or reducing waste with their pizza?</div>	<div>How was the overall customer experience? Was the wait time acceptable?</div> <div>Was the customer service good?</div> <div>Would you revisit the establishment?</div> <div>Would you recommend the establishment to others?</div> <div>How would you rate the visit?</div>