

## PIZZA EVALUATION RUBRIC



SCAN FOR RUBRIC

To evaluate a pizza (straight from the oven), read each statement and find the numbered sentiment below that corresponds. Ideally, you want to score a 5 for each statement, a lofty goal that will keep you engaged in the process and key you in to where there's room for improvement. Be quick, as you don't want the pizza to get cold as you assess it. Scan the QR code to download and print additional rubrics.

The underlined statements apply to the round pie only.

- 1=Statement is not true at all
- 2=Statement is barely true but mostly incorrect
- 3=Statement is somewhat true but neutral
- 4=Statement is mostly true but not perfect
- 5=Statement is completely true and accurate

### A. The Dimensions

1. The pizza is of the appropriate overall size, between 28 and 31 cm (11 and 12 in)
2. Topping diameter is between 22 and 28 cm (8.5 and 11 in)
3. Rim diameter is between 15 and 30 mm (0.6 and 1.2 in)
4. Rim height is between 15 and 30 mm (0.6 and 1.2 in)
5. Crust center height is between 3 and 5 mm (0.1 and 0.2 in)

### B. The Build

1. The structural integrity is sound
2. A slice can be held by the rim and stand horizontally without the point of the slice drooping downward (zero tip sag)
3. The toppings are held securely on top of the crust without sliding
4. The cheese to sauce ratio is appropriate. Of the topping diameter:
  - a. 60 percent of the area is cheese
  - b. 20 percent is tomato sauce
  - c. 20 percent is a rosy, pink blend of cheese and sauce
5. The sauce, cheese, and toppings are distributed evenly throughout the topping area

### C. The Bake

1. There is no gumline (a layer of underbaked dough beneath the sauce)
2. The undercarriage is firm and crisp
3. The undercarriage is fully brown with no areas of white
4. The undercarriage is not burned; there are no areas of black
5. The pizza can be picked up and held in the air without any bending of the structure
6. There are no holes or tears in the undercarriage
7. There is no ash or oven debris on the undercarriage or on top of the pizza
8. The crust is not burned, charred, or black (one spot less than 2 cm is acceptable)
9. The rim is deeply caramelized throughout
10. Oven spring (the expansion and rising of the rim as the pizza bakes, page 108) was even and lively around the entire circumference (round) / perimeter (pan)
11. The sauce is moist and velvety—not over-reduced, thick, dry, pasty, or acidic
12. The cheese is completely melted, with visible areas of gentle browning
13. The cheese has not broken due to overbaking (no oily puddles on top of cheese)
14. There are no pools of moisture on top due to excess or underbaked toppings
15. There is an audible crackling sound and feel when the slicer cuts through it

#### D. Fermentation

1. \_\_\_ The rim has a thin, eggshell-like outer crust and will shatter when teeth bite through it
2. \_\_\_ The crust is fully aged/mature—there are many shades of browns, reds, and grays
3. \_\_\_ The crust is not underproofed. These are the signs of underproofed dough:
  - a. Thick outer crust, little to no oven spring
  - b. Monotone in color
  - c. Underproofed dough takes longer to caramelize in the oven leading to broken cheese and over-reduced sauce
  - d. Underproofed dough does not typically spring to the desired rim dimensions
  - e. Underproofed crust lacks the desired aroma and flavor
4. \_\_\_ The interior of the rim is open and airy with many (not just one or two) gas pockets
5. \_\_\_ The numerous gas pockets in the rim are separated by thin cell walls that are springy
6. \_\_\_ The texture of the interior rim is light and delicate—not tight and dense
7. \_\_\_ There is an unmistakable ethereal aroma of fermented wheat
8. \_\_\_ A perceptible yet gentle acidity is present when tasting the crust (sourdough pizza only)
9. \_\_\_ The acidity is not harsh and vinegar-like or off-putting (sourdough pizza only)
10. \_\_\_ The color of the interior rim is creamy off-white
11. \_\_\_ The color of the interior is not bright white

#### E. Ingredients

1. \_\_\_ The cheese is fully melted yet not broken
2. \_\_\_ The cheese will pull in a long strand when stretched
3. \_\_\_ The cheese is buttery and rich in flavor
4. \_\_\_ The cheese flows into the sauce with no clear line defining the end of the cheese and beginning of the sauce
5. \_\_\_ The tomato has a gentle acidity
6. \_\_\_ The tomato has a bright red color (not brown, rusty, or maroon)
7. \_\_\_ The texture of the tomato is accurate based on the intention
8. \_\_\_ The tomato has apparent sweetness without being cloying
9. \_\_\_ The tomato sauce tastes like a tomato
10. \_\_\_ The salt content of the tomato is appropriate—not too salty yet definitely seasoned
11. \_\_\_ There are no negative flavor attributes present in any of the toppings
12. \_\_\_ The flavor of extra-virgin olive oil is present without there being a pool of oil
13. \_\_\_ There are sporadic bites with a pop of salinity from coarse sea salt

#### F. Taster Opinion

1. \_\_\_ The pizza was built and baked with care
2. \_\_\_ The pizza was easy to consume without excess/mess left on the plate
3. \_\_\_ The pizza was greatly enjoyed during the moment of consumption
4. \_\_\_ The pizza left a deeply emotional and long-lasting positive impression
5. \_\_\_ The pizza was easy to digest—no feeling of lethargy or bloating
6. \_\_\_ The pizza was served at the appropriate temperature (HOT!)
7. \_\_\_ The pizza was accurately produced based on your intentions