

PIE NUMBER STAFF USE ONLY	YOUR NAME:
	YOUR PROGRAM:
	CATEGORY: <input type="checkbox"/> SWEET <input type="checkbox"/> SAVORY
	YOUR PIE'S NAME:
MY PIE IS: VEGETARIAN VEGAN MEATATARIAN GLUTEN FREE <small>(CIRCLE ONE)</small>	

PIE PARTY BAKING CONTEST OFFICIAL ENTRY FORM



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GRADUATE PIE PARTY BAKING CONTEST OFFICIAL RULES

1. Eligibility:

Graduate students only! Entrants may submit **ONE** homemade pie **PER CATEGORY** (Savory or Sweet), for a maximum of two entries into the contest. Only one pie per category, per student. Please indicate if your pie is Vegan, Vegetarian, or Gluten Free, as applicable.

2. Contest Registration:

Bring your pie to the Falvey Hall lobby (located in Brown Center) between 5:00 and 6:00 PM on the day of Pie Party, **ready for judging** and with a **completed Official Entry Form for each entry**.

All pies must be present by 6:00 PM to be considered.

3. Judging:

Judging begins promptly at 6:00 PM. Our well-groomed panel of judges will put it all on the line to sample and rate each of your creations. Pies in each category will be rated on a scale of 1-10 for the following criteria:

APPEARANCE | CRUST | FILLING | OVERALL TASTE | CREATIVITY

4. Prizes:

Awards will be presented for Best Sweet Pie, Best Savory Pie, and Prettiest Pie (Best Presentation). The **Grand Champion Trophy** will go the program that has the most highest-ranking pies as a group. The winning program is determined by number of entries as well as quality of pies in relation to program size.