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2025 PIZZA TOMORROW SUMMIT & FLORIDA RESTAURANT SHOW TO HIGHLIGHT INDUSTRY'S TOP TRENDS AND OPPORTUNITIES WITH DYNAMIC EDUCATION PROGRAM

Register by October 6 for a discounted rate

ORLANDO, FL, September 30, 2025 – The [Pizza Tomorrow Summit](#) and [Florida Restaurant Show](#) return to Orlando's Orange County Convention Center on November 11-13, 2025. Co-located for the third consecutive year, these two powerhouse events will bring together nearly 300 exhibitors, showcasing the latest innovations in food, beverage, kitchen equipment, and technology solutions. One admission provides access to both shows, which have been expanded to three-days, offering pizzeria, restaurant, and foodservice professionals an unmatched opportunity to connect, learn, and discover. The Florida Restaurant Show is sponsored by the [Florida Restaurant & Lodging Association](#) (FRLA), and both events are produced by Restaurant Events, LLC.

All attendees will have access to more than 40 hours of complimentary education, along with live culinary demonstrations and competitions that highlight the creativity and resilience of the industry.

"Our three-day education program is designed to tackle the key challenges in today's pizzeria, restaurant, and foodservice industry, from technology to sustainability," said Glenn Celentano, CEO of Restaurant Events, LLC. "We focus on practical strategies that attendees can implement immediately. This year, we've brought together top industry experts to provide real solutions. Our goal is to equip attendees with the tools they need to thrive and stay competitive."

The 2025 education program is designed to deliver actionable takeaways and fresh ideas across leadership, operations, marketing, and culinary innovation. While full session descriptions can be found in the 2025 [Program-at-a-Glance](#), sessions will explore:

- **Leadership and workforce development**, including How to Become the Boss Nobody Wants to Leave, Transformational Hospitality, and Stories from the Break Room.
- **Business growth and financial strategies** such as From Kitchen to Capital: Tax Strategies, Leasing Restaurant Space – Negotiate to Win, and How to Make Sure There Is Some Money Left Over for Yourself.
- **Marketing and customer engagement tools** with Grow Your Personal Brand Through PR, Restaurant Rescue Plan, and How Restaurants and Vendors Can Use AI and LinkedIn Together.
- **Panel discussions** with leading operators, caterers, and experts addressing the most pressing challenges and opportunities across the industry.

The [Culinary Innovation Theater](#), powered by Unox; featuring their latest in Combi oven technology paired with fresh ingredients from Sysco, will host live demonstrations and competitions, including:

- **Chef Kelsey Barnard Clark** – *Top Chef* winner and Netflix's *Next Gen Chef* co-star, redefining Modern Southern cuisine.
- **Disney World Chefs** – Daniel Contreras (Animal Kingdom), Matthew Eiler (BoardWalk), and Noah Estabrook (Grand Floridian Resort & Spa).
- **Glenn Cybulski**, founding member of Chefs Feeding Kids, demonstrating Detroit Style Pizza while highlighting cost-management strategies.
- **Sierra Jepsen**, butcher educator, presenting a cutting demo of beef top sirloin butt, followed by the hands-on Rapid-Fire Competition Powered by Unox. Chefs interested in participating in the Rapid Fire: Combi Oven Challenge can [apply here](#).
- **Brian Connors**, wine educator, guiding restaurateurs through the business impact of perfect food-and-wine pairings.
- **ACF-Sanctioned Competitions**, presented with the American Culinary Federation Central Florida Chapter, including the Art of Autumn Fruit & Vegetable Carving and Cake Decorating contests, showcasing regional talent. Chefs interested in participating in these two competitions can [apply here](#).

At The [Pizza Tomorrow Summit](#), the U.S. Pizza Team (USPT) will host the 2025 Galbani Professionale Pizza Cup & Acrobatic Trials (GPPC). Talented pizzaioli and pizza athletes will compete in categories such as Non-Traditional Pizza, Best Cheese Pizza, and Pizza Acrobatics. These two full days of competition and demonstrations will give operators fresh ideas to elevate their pizza programs.

Attendees may also register separately for two [advanced training opportunities](#): Restaurant Management 201 and Restaurant Management 301, the new growth track, building upon the foundations showcased in RM201. Led by Darren Dennington and Alison Anne, top leadership and operations experts, these workshops focus on team development and operational efficiency. Pricing begins at \$149, and they can be added to any registration package.

[Advance registration](#) rates are in effect through October 6, 2025. General admission includes exhibits, education sessions, and competitions. Specialty workshops require separate registration. Visit the [Pizza Tomorrow Summit](#) and [Florida Restaurant Show](#) websites for full program details, exhibitor listings, and sponsorship opportunities.

The [Pizza Tomorrow Summit](#) and [Florida Restaurant Show](#) are owned by Restaurant Events, LLC, which also produces the [New York Restaurant Show](#) and the [California Restaurant Show](#). Together, these events deliver access to the hottest menu trends, state-of-the-art equipment, and the best in business education, serving restaurant and foodservice professionals across all segments of the industry.

Follow on social media: @pizzatomorrowsummit and @floridarestaurantshow (Facebook, LinkedIn, Instagram).

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