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For Further Information, Contact Amy Riemer, Media Relations 978-502-4895 (cell) amy@riemercommunications.com

CALIFORNIA RESTAURANT SHOW RETURNS TO ANAHEIM AUGUST 3–5 WITH STAR CHEFS, EXPERT WORKSHOPS, AND THE PIZZA TOMORROW SUMMIT

Walk-In Talk Podcast to Provide Exclusive Audio and Video Coverage from The Show Floor

ANAHEIM, CA – May 19, 2025 – The <u>California Restaurant Show</u>, featuring the <u>Pizza Tomorrow Summit Pavilion</u>, one of the West Coast's premier events for the restaurant, pizza and foodservice industry, returns to the Anaheim Convention Center from August 3–5, 2025. Attendees will experience celebrity chef appearances, expert-led workshops, three full days of US Pizza Team Competitions, and hundreds of exhibitors showcasing the latest innovations in food, beverage, equipment, and technology. Registration is now open, with early bird registration discounts available, at www.californiarestaurantshow.com.

"The California Restaurant Show, recently honored with three Fastest 50 awards by *Trade Show Executive* magazine for year over year percentage growth in square footage, exhibitors and attendance, is a vital resource for restaurateurs, chefs, investors, suppliers, and foodservice professionals looking to connect, learn, and grow," said Glenn Celentano, CEO and Partner of Restaurant Events, LLC. "We're excited to return to Anaheim in August for this dynamic three-day event, sponsored by the <u>California Restaurant Association</u>, bringing together the culinary community for unparalleled networking, education, and inspiration."

This year's trade show will host 220+ exhibiting companies, with 50% new to the show, introducing cutting-edge food, beverages, tech, equipment, and tableware. Adding a new layer of engagement, the show is partnering with Walk-In Talk Media, producers of the #1 food podcast on Apple Charts, Walk-In Talk, hosted by Carl Fiadini. As the official podcast of Restaurant Events, LLC, Walk-In Talk will provide exclusive audio and video coverage from the show floor, including behind-the-scenes insights, exhibitor interviews, and industry commentary.

This year's Culinary Innovation Theater will feature two celebrated chefs including **Chef Nyesha Arrington** – *Top Chef* fan favorite and advocate for sustainable cuisine; and **Chef Justin Pichetrungsi** – James Beard Award-nominated chef and owner of Anajak Thai in Los Angeles, named *Restaurant of the Year* by the *Los Angeles Times*. Both will host live cooking demonstrations, sharing their signature techniques, philosophies, and creative insights.

The education program, developed in partnership with the California Restaurant Association and a <u>Conference Advisory Board</u>, will feature dozens of expert speakers, culinary competitions, live demos, and tasting events. The show's education program includes a robust lineup of seminars

and hands-on workshops focused on the industry's most pressing challenges and emerging opportunities. Paid workshops include:

- Restaurant Management 201 & 301 In-depth sessions on operational leadership, profitability, guest experience, and workforce development
- From Risk to Readiness: PAGA Reform & Wage Law Compliance
- Increasing Sales & Service Through Wine & Other Fine Beverages A hands-on session designed for managers and their service teams.

For the 2nd year on the show floor, the Pizza Tomorrow Summit Pavilion, will feature the California Pizza Challenge (CPC), sponsored by REAL California Milk, celebrating the state's long-standing excellence in cheese production. Hosted by the U.S. Pizza Team, the CPC includes four culinary competitions showcasing California cheese; and four Pizza Athletic categories, adding fun and flair to the floor.

The 2025 California Restaurant Show and Pizza Tomorrow Summit Pavilion will be held August 3–5 at the Anaheim Convention Center. Registration is available at www.californiarestaurantshow.com. For information on exhibiting and sponsorship opportunities visit https://www.californiarestaurantshow.com/exhibitor-resources.

The events are produced by Restaurant Events, LLC, which also organizes the <u>Florida Restaurant Show</u> and <u>Pizza Tomorrow Summit</u> taking place at the *November 11–13, 2025 – Orange County Convention Center, Orlando, FL*; and the <u>New York Restaurant Show</u> taking place *March 3–5, 2026 – Javits Center, New York City.*