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**CALIFORNIA RESTAURANT SHOW UNVEILS 2026 EDUCATION PROGRAM FEATURING HOT TOPICS INCLUDING COST CUTTING, GLP-1S, AI, FOOD SAFETY, AND PROFITABILITY**

*Conference Sessions, Workshops, Culinary Demonstrations, and Fireside Chats Deliver Actionable Insights for Restaurant Operators and Hospitality Professionals*

**Anaheim, CA – June 10, 2026** — The [California Restaurant Show](#) returns to the Anaheim Convention Center from August 23-25, 2026, with an expanded education program designed to help restaurateurs, chefs, managers, marketers, and culinary professionals navigate today's rapidly evolving foodservice landscape. The three-day event will bring together industry leaders and innovators for hands-on presentations, thought-provoking discussions, and interactive learning experiences focused on the trends and challenges shaping the future of hospitality.

Developed in partnership with the [California Restaurant Association](#) and a dedicated [Conference Advisory Board](#), the 2026 education program features more than 40 hours of complimentary educational content covering operations, marketing, technology, workforce development, food and beverage trends, and business growth strategies. Attendees will gain practical insights from industry experts on topics ranging from GLP-1 medication and the artificial intelligence impact on consumer behaviors, to cost cutting, food safety, profitability, branding, and legal compliance.

"The restaurant industry continues to evolve at an incredible pace, driven by advances in technology, changing consumer expectations, workforce challenges, and new regulatory requirements," said **Glenn Celentano**, Partner and CEO of Restaurant Events LLC. "Our goal with the 2026 education program is to provide operators with actionable strategies they can implement immediately while helping them prepare for the future. Whether attendees are looking to leverage AI, strengthen compliance, improve profitability, or better understand emerging dining trends, they'll hear directly from operators and experts who are helping shape the next generation of hospitality."

Among the educational highlights are sessions addressing some of the industry's most pressing issues:

- When Guests Eat Less: The GLP-1 Trend Reshaping Menus, Margins, & Behaviors
- California's New Food Allergy Rules: Compliance, Risk, & Readiness
- When Diners Ask ChatGPT for a Restaurant, Who Shows Up?
- Hospitality 2026: Trends, Insights, and Strategies to Drive Business
- Menu Development as a System
- How Restaurant Leaders are Using AI to Drive Revenue & Efficiency
- Cook Up Financial Security: Safeguard Your Restaurant from Lawsuits & Taxes
- The Future of Food Safety and Its Impact on Restaurants

In addition to complimentary conference sessions, attendees can deepen their learning through immersive paid workshops. Hospitality experts Darren Dennington, Founder of Service with Style, and Alison Anne, Program Coach for Restaurant Revolution, will lead **Restaurant Management 201: Foundation Track** and **Restaurant Management 301: Growth Track**, providing practical tools for strengthening leadership, enhancing guest experiences, developing teams, and improving operational performance.

Restaurant coach David Scott Peters will present **Restaurant Transformation Formula: The Systems That Turn Chaos into Profit**, a full-day workshop focused on proven systems and processes that help restaurant operators increase profitability, improve efficiency, and build sustainable long-term success. To register for these workshops, [click here](#).

The **Culinary Innovation Theater** will feature culinary demonstrations, mainstage conversations, and interactive presentations, including:

- A fireside chat with acclaimed restaurateur, author, and Food Network host **Tyler Florence**. The first 100 attendees will receive a complimentary copy of his newest book, *American Grill*.
- Legendary restaurateur **Drew Niepoorent** will discuss his new book, *I'm Not Trying to Be Difficult*, with complimentary copies available for the first 100 attendees.
- A **Yellow Fin Tuna** Carving Demonstration.
- A **Food and Wine Pairing Experience** with Brian Connors, Managing Partner of Connors Davis Hospitality.
- The **Future of Kitchen Performance Competition**, presented by UNOX, showcasing professional chefs competing in a rapid-fire culinary challenge using a UNOX Combi Oven. Professional chefs who are interested in competing can apply [here](#).

Beyond the education program, attendees will have access to more than 225 exhibiting companies showcasing the latest food and beverage products, equipment, technology solutions, tabletop innovations, and operational services designed to help restaurants improve efficiency and profitability.

The popular [Pizza Tomorrow Summit Pavilion](#) returns to the show floor and is home of the California Pizza Challenge (CPC) sponsored by REAL California Milk. Hosted by the [US Pizza Team](#) and celebrating California's long history of producing some of the country's finest cheese, the CPC will feature four culinary events highlighting California cheese as well as pizza athletic events designed to bring excitement, creativity, and entertainment to attendees.

**Registration** is now open at [www.californiarestaurantshow.com](http://www.californiarestaurantshow.com) for the 2026 California Restaurant Show and Pizza Tomorrow Summit Pavilion. For exhibiting or sponsorship opportunities, visit <https://www.californiarestaurantshow.com/contact-western-team>.

The events are produced by Restaurant Events, LLC, which also organizes the [Florida Restaurant Show](#) and [Pizza Tomorrow Summit](#) taking place at the *October 25–27, 2026– Orange County Convention Center, Orlando, FL*; and the [New York Restaurant Show](#) taking place *March 7–9, 2027 – Javits Center, New York City*.

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