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For Further Information, Contact

Amy Riemer, Media Relations

978-502-4895 (cell)

amy@riemercommunications.com

**CALIFORNIA RESTAURANT SHOW ANNOUNCES COMPREHENSIVE EDUCATION PROGRAM
FOR 2024 EVENT TAKING PLACE AUGUST 25-27 AT LA CONVENTION CENTER**

Culinary Demonstrations by Rocco DiSpirito, Stephanie Izard, Nina Curtis and others

LOS ANGELES, CA, July 29, 2024 – The [California Restaurant Show](#) (previously the Western Foodservice & Hospitality Expo) is excited to announce the launch of its highly anticipated education program for this year's event, taking place August 25-27, 2024 at the Los Angeles Convention Center. The program is designed to provide restaurant professionals with the latest industry insights, trends, and practical knowledge to help them succeed in the rapidly evolving food service landscape. The education program will feature a diverse range of sessions, workshops, and panel discussions led by industry experts and thought leaders. Attendees will have the opportunity to explore topics such as sustainable practices, technological innovations, culinary trends, and effective business strategies.

“We are thrilled to offer an education program that is not only comprehensive but also highly relevant to the current needs of the restaurant industry. Our goal is to provide attendees with actionable insights and practical tools that they can implement immediately to enhance their operations and drive success,” said Glenn Celentano, Partner & CEO of Restaurant Events LLC, producers of the event. “We invite all industry professionals to review our schedule and make time to gain knowledge and insight from industry icons, watch fantastic culinary demonstrations and source new products on our expansive trade show floor filled with delicious new food and drinks.”

- The [Educational Sessions](#) were developed in partnership with the [California Restaurant Association](#) and a brand-new [Conference Advisory Board](#), and will focus on topics, including Increasing Catering Orders, Food Friendly Financials, Steps to Great Service, Digital Hospitality, Effective Leadership, Team Building, Food and Beverage Trends, Legal Advice, Workplace Violence, FDA's Traceability Rule, Reducing Food Loss and Waste, AI's Impact on Foodservice, Direct Mail, Negotiating Leases and much more.
- The [Culinary Innovation Theater](#) will feature Distinguished American Chef **Rocco DiSpirito**, James Beard Award Winning Chef **Stephanie Izard**, Plant-based Chef **Nina Curtis**, Master Sommelier **David Glancy**, Founder of Chefs Feeding Kids **Glenn Cybulski**, and Chef and Author **Eric Greenspan** showcase their skills and share their culinary secrets. The stage will be hosted by Deanna “Bomb Chica” Colón, Chef and Food Personality, Dishing with Deanna Chef Colón who will interview the Chefs during their culinary demonstrations.
- The Culinary Innovation Theater will also feature the [Rapid Fire Challenge Sizzling Skirt Steak Competition](#) sponsored by Sysco. Chefs who are interested in participating for the chance to win \$1,000 and recognition, [click here](#) to submit an application.
- All attendees are invited to register for the [Restaurant Management 201 Workshop](#) led by Darren Denington and Alison Anne who will guide the entire management team through the process of becoming a cohesive team with strong leadership.

- For pizzeria owners, or those interested in adding pizza to their menu, the [Pizza Tomorrow Summit Pavilion](#), provides new sourcing opportunities, plus several educational opportunities including a culinary demo by Chef Glenn Cybulski, a certified Italian Pizzaiolo, and Kira and Mark Zabrowski owners of Much Ado About Pizza, and the [US Pizza Team](#) Competitions.

The expansive trade show floor will feature [over 200 exhibitors](#) showcasing new products, services, and technologies from leading suppliers and innovators in the industry. [Pizza Tomorrow Summit Pavilion](#) – a new feature area on the show floor and will become the new 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 to showcase California cheese, as well as four Pizza Athletic categories. [Coffee Fest Los Angeles](#) offers a trade show, education program and competitions for those involved with retailing coffee, tea and related products while staying at the forefront of emerging trends.

The [California Restaurant Show](#) is sponsored by the [California Restaurant Association](#), the uniting force of the restaurant industry throughout California. To register for the trade show and conference, [click here](#). For exhibitor information contact Paul Pedrow at (484) 823-9608 or paul@therestaurantevents.com. The California Restaurant Show is owned by Restaurant Events, LLC which also produces the [Florida Restaurant & Lodging Show](#) and [Pizza Tomorrow Summit](#), to be held November 6-7, 2024 at the Orange County Convention Center in Orlando, FL, and the [New York Restaurant Show](#) taking place March 23-25, 2025 at the Javits Center in New York City. .

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