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2025 CALIFORNIA RESTAURANT SHOW TO FEATURE 225+ EXHIBITORS, PIZZA TOMORROW SUMMIT, TASTE OF ASIA, CULINARY DEMOS, AND EXPERT-LED EDUCATION

Trade Show and Conference Returns to Anaheim August 3–5

ANAHEIM, CA, July 24, 2025 – The [California Restaurant Show](#), featuring the [Pizza Tomorrow Summit Pavilion](#) will take over the Anaheim Convention Center from Sunday, August 3 to Tuesday, August 5, uniting the region's most passionate restaurant and foodservice professionals for three dynamic days of innovation, inspiration, and connection. With over 225 exhibitors, a full slate of live culinary demonstrations, cutting-edge educational sessions, and special features like the Taste of Asia Pavilion and California Pizza Challenge, the Show promises to be the ultimate gathering for restaurant owners, chefs, and hospitality leaders from across the state.

What to Expect at This Year's Show:

- The [Culinary Innovation Theater](#): A center of creativity and flavor, this stage will spotlight celebrated chefs and trendsetters including **Chef Nyesha Arrington**, a *Top Chef* alum and sustainability champion, Disneyland Resort **Culinary Director John State** who will prepare Caramel Apple Bread Pudding a highlight of the parks upcoming fall offerings. Attendees can also catch a Detroit-Style Pizza demo with **Glenn Cybulski** and a live beef-cutting session with **Butcher/Educator Sierra Jepsen**, who will co-judge the [Rapid-Fire Sirloin Roulette Competition](#) — where one lucky chef will walk away with a \$1,000 prize.
- Led by industry experts, the [Education Program](#) will dive into the topics that matter most to today's operators—think AI integration, online engagement, team building, strategic partnerships, and scalable growth. Add on workshops include *From Risk to Readiness: PAGA Reform & Wage Law Compliance*; *Restaurant Management 201: Foundational Track*; and *Restaurant Management 301: Growth Track*.
- A show floor favorite, the [Pizza Tomorrow Summit Pavilion](#) brings together pizza professionals, chefs, and innovators to explore the booming pizza segment. Hosted by the [US Pizza Team](#) and sponsored by REAL California Milk, the Pizza Tomorrow Summit Pavilion features the California Pizza Challenge (CPC) with four culinary and four pizza athletic events.
- The expansive trade show floor will feature [over 225 exhibitors](#) offering everything from premium ingredients and back-of-house solutions to technology, packaging, equipment, and services.
- New to the show floor will be the [Taste of Asia Pavillion](#), highlighting the vibrant flavors, techniques, and ingredients of Asian cuisine. It includes an education theater for cultural demos, product showcases, and business insights.

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](#). 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 11-13, 2025 at the Orange County Convention Center in Orlando, FL, and the [New York Restaurant Show](#) taking place March 8-10, 2026 at the Javits Center in New York City.

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