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**5TH ANNUAL PIZZA TOMORROW SUMMIT AND FLORIDA RESTAURANT SHOW ANNOUNCE
2026 EDUCATION PROGRAM**

Three-day Orlando event offers pizzeria and restaurant operators practical strategies for profitability, workforce, technology, marketing and growth

ORLANDO, FL, September 1, 2026 -- Pizzeria and restaurant operators looking for practical solutions to today's most pressing business challenges will find more than 40 hours of education at the 5th Annual [Pizza Tomorrow Summit](#), co-located with the [Florida Restaurant Show](#), taking place October 25–27 at the Orange County Convention Center in Orlando.

The three-day [education program](#) will address the issues operators are confronting every day - from rising food and labor costs and workforce challenges to artificial intelligence, marketing, leadership, profitability and changing consumer expectations. Most sessions, demonstrations and competitions take place directly on the show floor and are included with show admission, allowing attendees to easily combine education with networking and discovering new products, equipment and solutions in the exhibit hall.

The Pizza Tomorrow Summit, celebrating its fifth year, will feature education specifically focused on the opportunities and challenges facing today's pizzeria operators. "So You Want to Run a Restaurant with Rick Rosenfield," a live podcast taping featuring California Pizza Kitchen co-founder Rick Rosenfield with Spencer Michiel and Nick Florek of the *So You Want to Run a Restaurant?* podcast.

Other Pizza Tomorrow Summit highlights include Melinda Carbajal, Simply Pizza, will present "The Pizza Pipeline: Leveraging the CTE Revolution to Build Your Future Workforce," exploring new approaches to developing the next generation of industry talent. Suzy Badaracco, Culinary Tides Inc., will present "Comfort 2.0: Reinventing Nostalgia in the Pizza Category," examining evolving consumer preferences and opportunities to put a fresh spin on familiar favorites.

The program will also address mental wellness and the unique pressures facing pizzeria professionals. Vincent Tropepe, Hospitality Mental Wellness Initiative USA, will present "Keeping the Slice Together: Mental Health Strategies for Thriving in the Pizza Industry," focusing on the challenges associated with long hours, staffing pressures, peak service periods and business ownership.

Beyond pizza-specific programming, attendees of both events will have access to a broad lineup of business-focused education designed to help operators strengthen their financial and operational performance. Featured sessions include Al Kanbar, Silver Spoon Mia, presenting "90-Day Restaurant Rescue Strategy: Stop the Bleeding and Build a Restaurant That Lasts"; Kenneth Knief, Hospitality

Resource Group, presenting “Easy Money for Nothing”; Mark Kelnhofer, Restaurant Institute LLC, presenting “Increasing the Accuracy of Recipe Costing”; and Dale Willerton, The Lease Coach, presenting “Leasing Restaurant Space – Negotiate to Win.”

AI and technology will also be a prominent theme, with sessions focused on practical applications that can drive business results. Kenneth Scharlatt, Savage Orchid Hospitality, will present “AI + Predictive Marketing: Smarter Campaigns, Less Discounting,” while Henry Kaminski Jr., BrandToTable.com, will present “How Restaurants Are Using AI to Increase Engagement and Loyalty.” Additional sessions will explore using technology to increase revenue, improve efficiency and create a competitive advantage.

Workforce challenges and leadership will be another major focus. Daniel O'Neill, Job Today, will present “How to Hire the Right People Fast,” while Matthew Fried, EHS Recruiting Company, will lead “Stop the Revolving Door: How to Find and Lock In Top Restaurant Talent.” Leadership sessions include Alison Anne, Restaurant Revolution, presenting “How Do I Get Everyone to Care As Much As I Do?: The Keys to Effective (and Fun!) Leadership”; Christopher McFadden, The McFadden Group, presenting “Building Profitable Restaurants by Building Better People”; and David Potesta, presenting “Why Pressure Is Killing Your Bottom Line.”

Marketing and customer engagement will also take center stage. Brooke Adams and Stephanie Slagle, Graham Media, will present “Turn ‘Hungry Nearby’ Into ‘Regular,’” while Benson Fischer, ZivZo Marketing Group, will offer “10 Free Ways to Market Your Restaurant.” Alexis Quintal, Rosarium Collective, will present “From Kitchen to Brand: Building Visibility for Modern Restaurateurs,” and Darren Denington, Service With Style, will share strategies for using marketing, promotions, events and catering to drive sales.

Operators seeking more intensive professional development can participate in two [in-depth workshops](#) led by Darren Denington, Service With Style, and Alison Anne, Restaurant Revolution. Restaurant Management 201: Foundation Track focuses on the skills and systems needed to effectively manage daily operations, while Restaurant Management 301: Growth Track addresses profitability and preparing a restaurant for future growth. Both workshops require separate registration. Pricing begins at \$119, until September 11, and they can be added to any [registration package](#).

Education will extend beyond traditional sessions to the [Sunshine Plate Challenge Arena](#), sponsored by Unox and Bar Harbor Seafood, where American Culinary Federation competitions featuring pork, seafood and beef will bring culinary talent and excitement to the show floor. In addition, the Pizza Tomorrow Summit will feature the [2026 Galbani Professionale Pizza Cup & Acrobatic Trials](#) throughout the three-day event.

Together, the sessions, workshops and competitions will provide pizzeria and restaurant professionals with practical strategies they can put to work in their businesses - from embracing new technology and strengthening their workforce to improving marketing, profitability, leadership and long-term growth.

The 5th Annual Pizza Tomorrow Summit and co-located Florida Restaurant Show will take place October 25–27 at the Orange County Convention Center in Orlando. Most educational sessions, demonstrations and competitions are included with show admission. For the complete lineup of sessions and speakers, visit the [2026 Education Program](#).

[Advance registration](#) rates are in effect through September 11, 2026. 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.

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