

**Monday, October 20**

Day begins at 8:00 am, with an hour lunch on your own.

- **Registration**
- **Current and Future Trends and Demographics of the Pizza Industry** — What's new, what's emerging and what to look for in the future.  
*John Khoury*
- **Function of Ingredients** — Basic functions of flour, salt, yeast, sugar, oil, and their roles in making pizza doughs.  
*Thomas Lehmann*
- **The Role of Additive Ingredients in Pizza Dough Production** — What are they, how do they work, and do you really need them?  
*Thomas Lehmann*
- **Dough Technology for Retail Pizza Operators** — What the pizza operator needs to know to produce a consistent quality dough and crust.  
*Tom Lehmann*
- **Pizza Sauce Basics** — How to formulate a sauce for optimum performance in different pizza applications.  
*Steve Rouse - Stanislaus*
- **Cheese a Critical Ingredient** — An overview of Italian cheese varieties to include definition, characteristics, proper preparation and storage.  
*Grände Cheese Company*

**Tuesday, October 21**

Day begins at 7:45 am with an hour lunch on your own.

- **Meat Toppings** — Varieties of meat toppings used on pizza, both traditional and nontraditional.  
*Burke Corp.*
- **Pizza Pans and Tools** — A discussion of specialty pizza pans and tools.  
*John Crow — Lloyd Industries*
- **Equipment and Suppliers Presentations** — Presentations from the manufacturers of pizza equipment and suppliers represented in the AIB pizza lab sessions.
- **Pizza Lab** — Preparation of various pizza doughs and sauces for use on the following day.  
*Thomas Lehmann and Jeff Zeak*

**Wednesday, October 22**

Day begins at 7:45 am

- **Take and Bake Pizza** — Guidelines for the production of this growing pizza trend.  
*Thomas Lehmann*
- **How to Successfully Produce Frozen Pizzas at the Pizzeria** — Guidelines for freezing, sauce selection, and toppings will be given in this presentation.  
*Thomas Lehmann*
- **Pizza Lab and Lunch** — Lab and working lunch with soft drinks provided by AIB. Instruction on thin crust varieties will include pizzas made by both hand and machine forming methods.  
*Thomas Lehmann, Diana Coutu and Jeff Zeak*

**Vegetable Toppings** — Discussion of ready to use vegetable toppings used in pizza production  
*Gilroy Foods*

- **Pizza Lab** — Instructions on thick crust pizza varieties, take and bake pizza concept and topping “oven-rising” pizza crusts. Preparation of other pizza-type related items including calzones, breadsticks, Chicago-style pizza and The “Dough Doctor’s” dessert pizza.  
*Thomas Lehmann, Diana Coutu, Jeff Zeak*

**Thursday, October 23**

Day begins at 7:45

- **Marketing** — Making a good pizza is only the beginning of having a successful pizzeria. It's a big piece but in today's market it is not enough. Owners need to know how they will attract and keep business in order to thrive in the marketplace.  
*Diana Coutu*
- **Healthy Pizza** — Fad or Trend? With pizza being lumped with “fast foods” and if all fast foods are “bad,” what is a pizza operator to do? Can “healthy” pizza taste good?  
*Eric Shinsato, Corn Products Corp.*  
*Joyce Baird, Nu-Mega*
- **Baking Oven Rising Pizzas**  
*Thomas Lehmann, Diana Coutu and Jeff Zeak*

- **Specialty Pizzas Lab and Lunch; Putting it all Together** — Lab and working lunch with soft drinks provided by AIB. Instruction will include the preparation of unique style pizzas using a variety of fresh and prepared ingredients and savory cheeses.  
*Diana Coutu, Jeff Zeak*

**Friday, October 24**

Day begins at 8:00 am

- **Food Safety** — Issues faced by the pizzeria/restaurant and how to begin addressing them  
*Jon Anderson*
- **Review and Discussion** — An open appointment with Tom Lehmann, The “Dough Doctor,” to discuss all your pizza problems.  
*Thomas Lehmann*

**Featuring Diana Coutu**

- “Canada’s Best Pizza Chef 2005, 2006, 2007 and 2008”
- Ranked 20th in the World 2008 World Pizza Cup Games, Naples, Italy
- Featured columnist Canadian Pizza Magazine
- Co-owner of Diana’s Gourmet Pizzeria in Winnipeg, Manitoba, Canada.

