



# Consultant Events and Classes



## Class 3

**To arrange visit  
please call:**

**Michael Quinn**

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1.800.988.8103

### LOCATION:

**Wood Stone Corp.** 1801 W.  
Bakerview Rd. Bellingham, WA  
98226

### CREDITS:

**5 CEUs**



## Maximum Utilization of Stone Hearth Ovens

Attendees will know how their customers can do more with their stone hearth ovens than “pizza for lunch, pizza for dinner,” and be able to advise them of operational and menu possibilities to warrant the investment of dollars and floor space in their kitchens.

### SYLLABUS

#### Hands-on utilization | Make breakfast, prep for lunch

#### Menu development with a stone hearth oven

- Does it have to be Italian?
- Can menu flexibility be built in?

#### Hands-on utilization | Prep for dinner

- What kitchen tools (cookware, pans, storage, refrigeration, etc.) are needed to fully utilize the oven?

#### How do you mass-produce pizza?

- Here’s how different operations use different techniques, tools and manpower

#### Question session with the chefs (pick their brains!)

#### Factory Tour

Changing the Way You Cook **since 1990**

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