



## LOOK FOR THE SEAL.

California Milk Advisory Board

<b>WHAT:</b>	Pizza Master Class
<b>WHEN:</b>	Wednesday June 19, 2024
<b>WHERE:</b>	St. Philip's College, San Antonio, Texas
<b>TIME:</b>	1:00 pm – 4:00 pm
<b>INSTRUCTOR:</b>	Chef Spencer Glenn
<b>LIMIT:</b>	20 attendees
<b>FEE:</b>	\$25 per person per class

**Chef Spencer Glenn will take participants through the fundamentals of building award-winning pizzas from dough basics to toppings, with a special emphasis on cheese selection, as well as baking options from wood fired to specialty pizza ovens, use of pizza stones, etc.**

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**CLASS ATTIRE:** Basic “chef” attire is appropriate. (Close toed shoes, hair pulled back/fastened, bring your own chef’s jacket/apron, extra apron – keep in in mind that this is a hands-on chocolate class).

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### ABOUT THE INSTRUCTOR:



#### **Chef Spencer Glenn, Executive Chef, Pizza My Heart**

Chef Spencer Glenn got his first pizza job at 15 in a small shop in Salinas, Calif. After high school, he gained experience by journeying across the state working at a half dozen other pizzerias. In 2007, he joined Pizza My Heart, a Northern California chain with a cult following. Shortly thereafter, he was invited to attend the World Pizza Games in Las Vegas, Nev. where his obsession with all things competitive pizza was born.

In 2009, Chef Spencer became a fixture in the freestyle dough tossing scene and took first place in the challenging but unsung category of largest dough stretch. To win again in 2015, he stretched an 18 ounce dough ball to a record-setting width of 45 inches. He won multiple competitions that same year, and was invited to join the World Pizza Champions, a team of decorated pizzaiolos dedicated to spreading the love of pizza through charity work and community outreach. He started competing as a chef and pizza baker in 2017, quickly becoming known for his visually beautiful pizzas using unique pizza ingredients. Victories in that category followed, highlighted with two category wins and the Grand Prize award at the Real California Pizza Contest in 2021. He is currently the executive chef for Pizza My Heart and resides in Monterey, Calif.