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FOR IMMEDIATE RELEASE

Pieology Pizzeria Founder Honored with Excellence in Entrepreneurship Award

Rancho Santa Margarita, California (March 30, 2015) – Pieology Pizzeria, where pizza lovers go to create custom pizzas in endless flavor combinations, is proud to announce that company founder, Carl Chang, is a 2015 recipient of the Excellence in Entrepreneurship Award, sponsored by the *Orange County Business Journal*. According to the publication, this program is designed “to recognize those individuals who exemplify the American entrepreneurial spirit – individuals who, by their creativity and determination, have established and nurtured successful business ventures.” Of nearly 150 nominees, Chang was recognized as one of five award recipients at the 14th Annual Excellence in Entrepreneurship Luncheon.

“I’d like to share this honor with my family and extended family, the Pieology team, who have all supported my vision and helped to build a solid foundation for Pieology to continue to thrive,” said Chang. “To be recognized for doing what I love, and bringing smiles to those in the communities we serve is truly indescribable.”

Although Chang’s family experienced financial challenges while he was growing up, Chang’s inspiration for Pieology developed from his favorite childhood memories of gathering around the kitchen table and sharing meals with family and friends. These experiences served as Chang’s motivation to create Pieology.

Founded in 2011, Pieology Pizzeria is the true “pie-oneer” in the fast casual custom pizza sector, evolving from the simple idea to turn America’s most crave-able food into an affordable and

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interactive experience. Today, a leading contender in the competitive category, Pieology is on schedule to open 110 restaurants by the end of 2015, with commitments for 500.

In addition to building custom pizzas and delivering a memorable dining experience, Chang has always envisioned Pieology as a charitable member of the communities it serves. A passion and commitment to supporting for-cause organizations is a key quality Chang looks for in all who join the growing Pieology family.

The Pieology experience starts with fresh house-made dough that is pressed into 11.5-inch thin pizza crusts. Guests first select from eight signature sauces, moving down the line to choose from more than 30 fresh and flavorful meats, cheeses, vegetables, herbs, and spices. The customized pizzas are then stone oven fired to perfection in less than three minutes. To finish, guests have the option to add after-bake “Flavor Blast” sauces, including fiery buffalo, pesto and BBQ, to their own unique creation. Most custom pizzas with unlimited toppings are \$8.00 or less. Pieology also offers gluten-free crust, Daiya vegan mozzarella cheese (select locations), whole wheat crust and a selection of seven signature pizzas, which can be customized upon request.

About Pieology Pizzeria

Using only the freshest ingredients along with signature sauces and crusts, award-winning Pieology Pizzeria offers hand-crafted, personally-inspired pizzas in unlimited flavor combinations that are stone oven fired in less than three minutes. Founded in 2011 by Carl Chang, Pieology is the true “pie-oneer” in the fast casual custom pizza sector, evolving from the simple idea to turn America’s most crave-able food into an affordable and interactive experience. The mission of Pieology Pizzeria is to inspire individual creativity in a positive atmosphere where guests can gather with family and friends, while enjoying their delicious pizza creations. Along with providing great food and a memorable dining experience, Pieology is committed to making a positive difference in the communities it serves, one pie at a time. Pieology is on schedule to open 110 restaurants by the end of 2015, with commitments for 500. For more information, visit www.pieology.com, and follow us on [Facebook](#), [Twitter](#) and [Instagram](#).

