



2026 Blue Flame Alliance Food Service Boot Camp

Foundational Training on Gas Kitchen Equipment Efficiency & Effective Energy Use
October 19 -21, 2026 in Pleasanton, CA

What: Join us in Pleasanton, CA for a learning experience you will never forget.

Commercial Food Service (CFS) is a \$1.5 trillion dollar industry that represents a major Utility customer base. But CFS is also a diverse and complex industry that most Utilities don't fully understand. The Commercial Food Service Boot Camp is an opportunity for Natural Gas Utility Reps from across the Nation to travel to the epicenter of food service energy knowledge, the Frontier Energy Food Service Tech Center, to gain a foundational training in equipment efficiency and effective energy use. Interact with engineers, chefs, manufacturers, and utility energy experts and leave with tools that will help you better service your national accounts as well as your local schools, independent restaurants, and institutional customers.

Where: Food Service Tech Center, 1075 Serpentine Ln, Pleasanton, CA 9456



Registration: The cost of this workshop is \$450. Members of the Blue Flame Alliance may register at a discounted rate of \$250. [Register Here](#) Space is limited in this facility, so register and secure your spot today.

Hotel information: [Hyatt House Pleasanton](#), 4545 Chabot Drive, Pleasanton, CA 94588 (about 3.5 miles from the Food Service technology Center). Discount Code: 230420 for registration. Hotel: 925.730.0075

Airport Information: San Francisco (SFO) is about 40 miles away and Oakland International Airport (OAK) is about 25 miles away.

Learn more about the Blue Flame Alliance [HERE](#)

Agenda

Monday October 19th

3:00 to 6:00 pm - Networking, Appetizers, and Tour of the Frontier Energy Food Service Tech Center (FSTC) (*Learn about the new Food Service Tech Center and meet the engineers and researchers performing the lab and field work on high efficiency cooking, ventilation, and hot water systems.*)

Tuesday October 20th

8:00 to 9:00 am	Breakfast, Sign-in, and FSTC Tours	All-Optional / FSTC Team
9:00 to 9:15 am	Welcome and Safety Message	David Zabrowski (FE)
9:15 to 9:30 am	Purpose & Goals for this Event / Brief BFA Update	Eric Burgis (ESC)
9:30 to 10:15 am	History of CFS Equipment Testing: Learn how to use 40 years of research to immediately provide better service to your CFS customers.	Richard Young (FE)
10:15 to 10:30 am	Break & Networking	
10:30 to Noon	<u>Hands-On</u> Deep Dive into Combination Oven Use and Programming – What Customers are Missing and How Utilities Can Help Them Increase Production and Decrease Labor	Chef Mark Duesler and Chef Will Morris, Manufacturer TBA
Noon to 1:00 pm	Lunch	
1:30 to 2:00 pm	Commercial Food Service – Market Segments 101: CFS is much more than restaurants. Learn about the size and types of the many different market segments from cafes to universities.	BFA – Ann, Eric, Will
2:00 to 3:00 pm	Gas Broilers: <u>Hands-On</u> Look at Design Innovation and Labor Automation for an Important Gas End Use	Manufacturers TBA – Chef Mark and Chef Will
3:00 to 3:30 pm	Break & Networking	
3:30 to 4:00 pm	Operator Perspective I: Equipment Experts Explain How Gas Utilities Can Help Operators Survive and Grow in a Challenging Marketplace	National Account Operator TBA
4:00 to 5:00 pm	Where to Begin: Interactive Discussion for Utilities that Want to Strengthen their CFS Customer Support: Ask questions, share challenges and learn about customer service tools including Incentives, Training, and Demonstration Kitchens	Led by ESC, FSTC, and BFA Teams
6:00 to 8:00 pm	Reception at a Local California Winery	

Wednesday October 21st

8:00 to 8:45 am	Breakfast	All-Optional / FSTC Team
8:45 to 9:00 am	Welcome and Safety Message	David Zabrowski (FE)
9:00 to 10 am	Battle the Heat: Learn how to use high efficiency kitchen exhaust, demand controlled ventilation (DCKV), and direct outdoor air systems (DOAS) to save energy and create safer and more comfortable kitchens	FSTC Team and Manufacturer TBA
10:00 to 10:10 am	Break	
10:10 to 11:10 am	Save Energy and Save Water with High Efficiency Gas Water Heating: Learn about gas HPWHs, hybrid systems, high efficiency boilers, and heat recovery	FSTC Team and Manufacturer TBA
11:10 to 11:40 am	Operator Perspective II: Equipment Experts Explain How Gas Utilities Can Help Operators Survive and Grow in a Challenging Marketplace	National Account Operator TBA
11:40 to 12:00 pm	Closing Remarks, Next Steps and Industry Call to Action	Eric Burgis and David Zabrowski
12:00 pm	Adjourn	