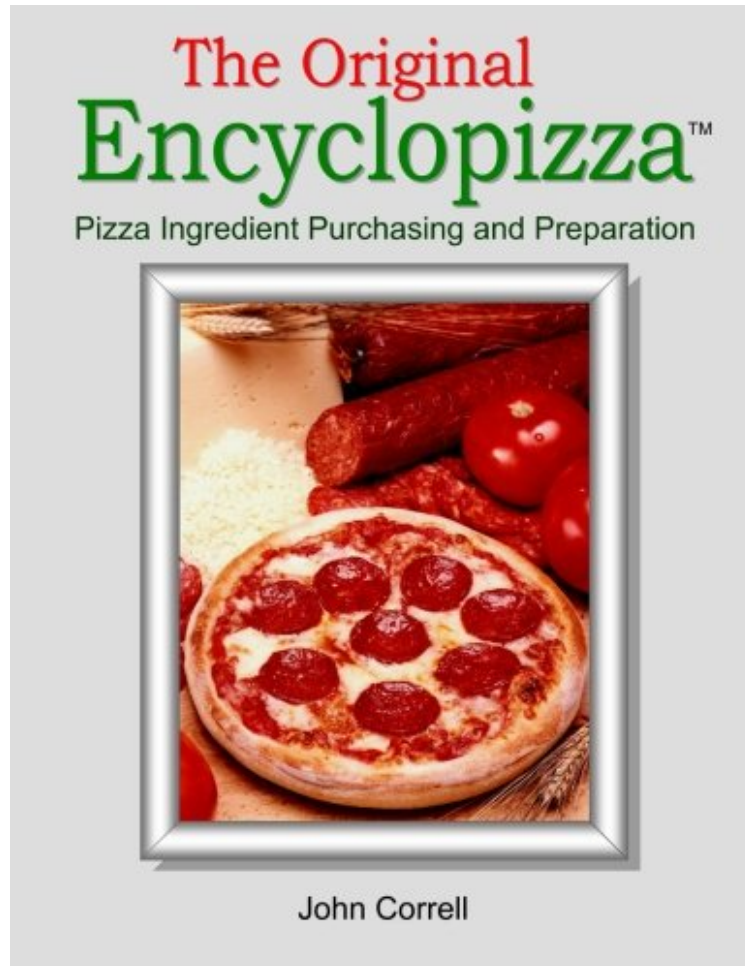


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# The Original Encyclopizza: Pizza Ingredient Purchasing and Preparation

John Correll

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About the AuthorJohn Correll is a full-time writer. His background includes pizzeria and restaurant manager, training director, corporate VP, entrepreneur, college instructor, business consultant, and, more recently, packaging designer and inventor (holding 43 patents). Nearly all facets of his professional background pertain, directly or indirectly, to the pizzeria and restaurant industry. He enjoys fishing, hiking, and long-distance bicycling. The principles of pizza-making and pizzeria business management have been an abiding interest of his for the past 45 years. (Bio: [correllconcepts.com/correll\\_bio.htm](http://correllconcepts.com/correll_bio.htm))