



Theresa Geiger Of Euless, Texas, Named Pie Five Pizza National General Manager Of The Year

July 10, 2023

DALLAS, July 10, 2023 -- Pie Five Pizza – known for its made-from-scratch dough, garden-fresh toppings, and real block mozzarella – is proud to announce that Theresa Geiger has been named National General Manager of the Year.

General manager of the Euless, TX, location since 2018, Geiger has held positions of increasing responsibility over her eleven-year career with the innovative pizza restaurant chain.

"Theresa was working at a popular juice bar chain in 2012 when one of our team members happened to stop by and notice her friendly, customer-service attitude," said Aaron Archuleta, Pie Five Pizza director of operations. "Feeling she would be a good fit for our brand, he suggested she consider working for us. Theresa came on board part-time, transitioned soon after to a full-time employee, and the rest is history."

After coming on board as a team member at the then-new Las Colinas restaurant, Geiger was promoted to shift lead, then assistant general manager. In 2014, she was appointed general manager of the Greenville location. Four years later, after serving as GM at the Las Colinas and Southlake restaurants, she settled at the Euless location where she has proudly remained ever since.

A mother of six, Geiger attributes her success in large part to the incredible team she has developed over the past five years. This group of dedicated employees includes several family members that not only ensure the restaurant runs smoothly, but also help her achieve balance in her personal and professional lives.

With three young children at home, I couldn't do what I do without my 'village,'" exclaimed Geiger. "This includes my mother, who is my assistant manager, and my two older sons who also work in the restaurant. I'm blessed to be able to work with my family, and with an entire team that I can count on every day to create delicious food and take great care of our guests."

"Theresa is exactly what we look for in a leader," added Mike Burns, COO of Pie Five Pizza. "She trusts and empowers her people, and creates a warm, nurturing environment where they feel supported and want to come to work. Theresa is also extremely passionate about our brand – she's always the first to raise her hand to test new product introductions, remembers her loyal guests by name, and takes pride in giving everyone who visits her restaurant an exceptional dining experience."

About Pie Five Pizza

Pie Five Pizza re-conceptualized the fast casual pizza category by accelerating the baking time of its craft pizzas without compromising quality. Pie Five offers individual handcrafted pizzas with house-made dough—made from scratch, in every store, every morning. The craft pizzas also feature house-shredded whole milk mozzarella, house-made marinara sauce and hand chopped garden-fresh vegetables made to order in less than five minutes. The innovative pizza and crust creations at Pie Five include Mike's Sticky Fingers, Panzano Pan, Parmesan Crust Stuffed Crust and Impossible™ Tuscan. Pie Five has been recognized as Fast Casual's Top "Movers & Shakers" for three consecutive years, "Best Franchise Deal" by QSR Magazine, Hot Concepts winner by Nation's Restaurant News and more. For more information, visit PieFivePizza.com and on Instagram @piefivepizza.

About RAVE Restaurant Group, Inc.

Dallas-based RAVE Restaurant Group [NASDAQ: RAVE] has inspired restaurant innovation and countless customer smiles with its trailblazing pizza concepts. Opening in 1958, Pizza Inn's house-made crust, delicious pizza buffet and friendly service helped the brand become America's hometown pizza place. More than 60 years later, Pizza Inn's house-made dough, fresh ingredients and small-town vibe remain hallmarks today in its more than 160 restaurants in the U.S. and in 6 countries. In 2011, RAVE introduced Pie Five Pizza, pioneering a fast casual pizza brand that transformed the classic pizzeria into a concept offering personalization, sophisticated ingredients and speed. Ready in just five minutes, Pie Five's craft pizzas are made with house-made dough baked every morning and feature creative recipes and crust creations in more than 30 restaurants domestically. For more information, please visit www.raverg.com and stay connected on Instagram @pizzainnofficial and @piefivepizza.

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