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Stone Hearth Pizza Co. Biographies

Christopher Robbins **Co-founder/Co-owner**

Christopher Robbins brings over 15 years of entrepreneurial experience to Stone Hearth Pizza Co., with prior work in corporate sales, marketing and business development for the hospitality, commodity, consulting, technology and fashion industries, in addition to experience in the purchase and management of franchise concepts. He holds an undergraduate degree from the University of Vermont and a MBA from Babson College in Wellesley, Mass. Robbins is responsible for restaurant development initiatives, financing and investor relations.

Jonathan Schwarz **Co-founder/Co-owner**

Over the past 15 years, Jonathan Schwarz has built business experience by developing brands in food service, retail and technology markets. He previously held management positions in marketing, product management and sales with Allied Domecq's QSR division, which operates Dunkin' Donuts, Baskin Robbins and Togo's, as well as with the Timberland Company, Corex Technologies and VeriSign. Schwarz earned an undergraduate degree from Connecticut College and attended Boston University's MBA program. Schwarz is responsible for managing restaurant operations and marketing.

Michael Ehlenfeldt **Chef/General Manager**

Before joining the Stone Hearth Pizza Co. team, Michael Ehlenfeldt worked for 14 years as chef de cuisine at Hamersley's Bistro, one of Boston's top fine dining establishments. Ehlenfeldt possesses a depth of knowledge that allows him to consistently serve quality food, while his unsurpassed attention to detail helps him build restaurant operations and train employees. He is responsible for developing pizza dough and salad recipes and serves as general manager and director of employee training. Ehlenfeldt has wide-ranging restaurant experience and always aims to combine a sense of whimsy with his rigorous standards and integrity.

Melissa Klein **Operations Manager/Finance Director**

Melissa Klein has over 15 years of restaurant industry and financial experience at the Four Seasons Hotel, The Waldorf-Astoria Hotel, and The Century Café in New York City. At Stone Hearth Pizza, she is responsible for recruiting, training and managing front-of-the-house employees and handling all cash controls, accounting, bookkeeping and financial reporting. Klein works with Stone Hearth's staff to ensure that its team members are knowledgeable and empowered with creativity, as she is dedicated to making Stone Hearth Pizza one of the area's best places to work.

Erin McMurrer **Consulting Chef**

As test kitchen director for *Cook's Illustrated* magazine since 2001, Erin McMurrer brings a wealth of cooking skill to the job. Her restaurant experience includes eight years in the kitchen of award-winning Hamersley's Bistro (three of which were spent as sous chef) and positions with the Back Bay Restaurant Group, both in Boston, Mass. McMurrer is responsible for developing recipes for pizza sauce and topping combinations, establishing procurement standards and shaping the overall menu direction.