FUSION

PROFILE

KIRAN DHALIWAL

Dough of inspiration

By Peeyush Agnihotri

izza Master Fusion is a pizza shop in Calgary that. besides serving the cheesy topped-up baked dough, also serves up dollops of inspiration. The reason? It's owned and managed by a very able quadriplegic woman of immigrant background -Kiran Dhaliwal - who has not let physical impediment come in the way of achieving her goals.

Dhaliwal, an IT professional, one hugely motivated and ever-smiling person, is excelling as an who

entrepreneur as well giving back philanthropically to the community.

Tell us in brief about yourself?

I am a 39-year-old information technology professional from an immigrant background. My parents are from Ludhiana, India. Eldest of the three siblings, I have been married for 12 years. My husband is a neurology doctor, who just completed his residency in Canada and had his initial



medical education from a reputed college in Pune, India. He is a paraplegic. I worked with various oil and gas companies as a software professional, before devoting myself full time to PizzaMaster Fusion, a pizza shop that now boasts some celebrity customers, including the present Mayor of Calgary!

How is Pizza Master Fusion different from the rest? Why the word 'fusion' in it?

Some of the toppings are so very us in the sense that all our sauces are natural and freshly made. No canned stuff. Then we never caramelize the dough. The Indian taste has been fused with the Italian recipes and hence the word "fusion." In fact, in 2013 we received Calgary's third-best pizza shop award. (According to Calgary Sun's reputed food columnist: "Their Punjabi wings are a must.") The logo has Italian tricolours superimposed on the turban of a mustachioed man, a tribute to both - the Italian and the Indian culture.

How do you manage this enterprise with "restrictive" abilities?

Automation is the key. I call my husband the vice-president of expansion [she laughs]. He helped me digitize the screen, helped me develop a differently abled-friendly POS system. The whole shop is wired to be managed from our home or from any other place of our convenience. Video-feed, Bluetooth-enabled phone orders, ordering system to work off the PC. You name it!

philanthropically cause is dear to you?

Empowering kids is a cause very dear to me. I support teenaged children fundraising events with materials and donations, and help in community engagement activities by enabling and helping them build social capital.

Any future plans of business expansion?

We are coming up with another pizza shop in the northwest Calgary community of Sage Hills and the concept is fast casual. Called Velocita Pizza, it would offer six varied mouthwatering tastes and would be delivered across the counter in three-and-a-half minutes. It will hopefully get going by next summer. *

