

CALENDAR ALERT

FOR IMMEDIATE RELEASE

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THE PROFESSIONAL CULINARY INSTITUTE OF THE SILICON VALLEY OFFERING HOBBY CLASSES FOR BOTH NOVICE AND EXPERIENCED CHEFS

Wine Tasting, Thai Cuisine, Cake Decorating, Vegetarian Cookery, Provençal Style Classes and More!

CAMPBELL, Calif. – September 4, 2007 – The Professional Culinary Institute of the Silicon Valley (PCI) located in Campbell, California invites amateur and novice chefs to experience learning from world-class chefs in exclusive weekend cooking programs. Participants can enjoy a variety of classes from wine tasting and Thai cuisine to cake decorating and vegetarian cookery.

PCI's weekend curriculum is designed to bring the revolutionary *Artisense* method for culinary instruction used in professional courses, to the amateur chef. Every technique is explained and demonstrated by PCI's award-winning instructors in state-of-the-art demo kitchens before the cooking begins. To register for a hobby class, call 408-370-9190 or send an email to info@pcichef.com for more information. The cost of the class includes an apron and recipe packet. Weekend hobby classes are offered year round. The maximum number of students per class is 16, and the deadline to register is 72 hours prior to the class or based on space availability.

Hobby classes scheduled for September include the following:

Saturday, September 15

Baking Fundamentals I

Instructor: Chef Stephany Buswell

10:00 a.m. – 2:30 p.m.

\$150 per person

Make bakery quality breakfast pastries in your own home! Learn how to create traditional Danish dough and several pastries such as: fruit snails, cinnamon rolls, cheese pockets and bearclaws. Students will also make healthy muffins and English scones to brighten the breakfast table. Items on the menu include: assorted Danish, blueberry muffins and lemon currant scones.

Thai Buffet

Instructor: Chef Chat Mingkwan

10:00 a.m. – 2:30 p.m.

\$150 per person

Learn to make a classic Thai buffet dinner, understand Thai culinary culture and recognize Thai tastes and flavors through hands-on preparation of a delicious meal. Students will make popular dishes that can be prepared in advance and put together just before setting the buffet table. Learn to use basic Thai herbs, spices and seasonings such as lemongrass, galangal, kaffir lime, fish sauce, and tamarind. Participants will learn to transform fresh, local ingredients into exotic Thai dishes. Items on the menu include: grilled chicken and pork with lime chili sauce, hot and sour shrimp in lemongrass soup, crunch fish with green mango salad, beef with red panang curry, stir-fried chicken with cashew nuts, fried banana and ice cream, steamed Thai jasmine rice and Thai iced tea.

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Saturday, September 22

Outrageous Vegetarian Specialties

Instructor: Chef Peter Maguire

10:00 a.m. – 2:30 p.m.

\$150 per person

This class will enter the world of vegetarian cuisine as students are invited to take a fresh look at the vegetables of summer with a twist from various backgrounds and ethnic origins. The use of fats and oils, how to choose produce and the health benefits of vegetarian cuisine will be discussed. Items on the menu include: crostini with white bean, calamata olives and tomato with basil, wild mushroom soup, grilled and marinated vegetables and pickling, baked lasagna casserole, stir fry and simple dips and spreads to pair with crackers, flatbreads and chips. The desert will consist of chocolate decadence with caramelized walnuts.

Cake Decorating III

Instructor: Chef Stephany Buswell

10:00 a.m. – 2:30 p.m.

\$150 per person

The third and final cake decorating class of the series begins with a lecture and demonstration about baking cakes (butter based and the French Genoise), and what icings to use. In the lab, students will make a butter based cake and a Swiss buttercream icing. Participants will then be invited to design and decorate their cake using all of the techniques learned in the three classes. At the end of class, guests are welcome to bring their decorated cake home.

Entertaining Provençal Style

Instructor: Chef Evelyne Slomon

10:00 a.m. – 2:30 p.m.

\$150 per person

Participants will enjoy a fabulous Niçoise feast that is both easy and delicious taught by Chef Evelyne Slomon, co-owner of Nizza La Bella Restaurant. Items on the menu include: roasted eggplant and garlic dip with raw vegetables, traditional Niçoise chickpea hearth cake, roast garlic studded leg of lamb with fennel, tomatoes Provençal, carrots with sweet vermouth glaze, crispy herb infused potatoes and rustic free-form fresh fig tart with lavender honey-lemon cream.

Wine Roulette

Instructor: Master Sommelier Catherine Fallis

12:30 p.m. – 2:30 p.m.

\$60 per person

Students will enjoy this interactive wine tasting class that is both pleasant and challenging. In this 90-minute workshop, guests are able to apply what they learn immediately. After profiling and tasting eight varietals (grape types) as a group, participants will split up into teams and table hop to eight stations where each varietal is presented blind. The team that gets the most correct guesses wins!

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About The Professional Culinary Institute

Founded by Chef Richard Battista in 2005, The Professional Culinary Institute of the Silicon Valley (PCI) is a premiere chef-owned culinary school located in the heart of the Silicon Valley in Campbell, California. Offering full and part time programs in culinary arts, baking and pastry arts, wine, and hospitality management, PCI offers small class sizes, renowned instructors, state-of-the-art equipment and facility, a required paid externship and an Artisan method of teaching that is unique to PCI. Degrees and diplomas offered at PCI include: Diploma of Essential Professional Culinary Skills, Diploma of Essential Professional Baking and Pastry Skills, Certified Sommelier, and Associates of Occupational Science in

Hospitality Management. To learn more about PCI, visit www.pcichef.com or call toll free, 1-888-PCI-LEARN.