

PRESS RELEASE

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PROFESSIONAL CULINARY INSTITUTE OFFERS GRADUATE ENHANCEMENT PROGRAM

New Program Offers PCI Graduates the Opportunity to Expand Wine, Culinary, Pastry and Baking Skills

CAMPBELL, Calif. – September 10, 2007 – The Professional Culinary Institute of the Silicon Valley (PCI) recently announced the addition of the Graduate Enhancement Program, offering PCI graduates the opportunity to expand on industry specific skills in their respective area of expertise. The Graduate Enhancement Program stemmed from the understanding that the expectations within all industries are ever changing. To ensure the continued success of its graduates, PCI is extending these professional development courses to graduates for two years after graduation at no additional cost.

“This program allows our graduates to remain up-to-date on the most cutting-edge trends in the culinary and wine industries,” says Chef Richard Battista, president of PCI. “The Graduate Enhancement Program offers PCI graduates the opportunity to constantly evolve in their chosen careers and instill the value of lifelong learning.”

Alumnae are eligible to attend one, four-day workshop each year for two consecutive years after graduation from the Culinary Arts, Baking and Pastry Arts Program, as well as the Certified Sommelier Program. The program specific workshops address relevant and current topics including: new techniques, equipment, plating and presentation, menu design, new software applications and management skills. Workshops are taught by PCI’s renowned staff, boasting some of the Bay Area’s most celebrated food and wine professionals. Additionally, each workshop takes place in PCI’s state-of-the-art facility, offering beautiful classrooms and showroom-style kitchens featuring new, top-of-the-line professional equipment.

Enrollment in PCI’s Graduate Enhancement Program is on a first come, first served basis. All workshops require a minimum of 10 students and a maximum of 16 students for kitchen classes and 24 students for theory and lecture classes. Classes are offered Monday through Thursday from 12:30 to 5:30 p.m. or two consecutive weekends from 10:00 a.m. to 3:30 p.m., allowing culinary professionals a flexible class schedule. A certificate of completion is awarded at the conclusion of each course.

To learn more about PCI’s Graduate Enhancement Program and its related requirements, visit www.pcichef.com or call toll free 1-888-PCI-LEARN.

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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 Artisense 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.