

PRESS RELEASE

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MASTER SOMMELIER, DAVID GLANCY BRINGS THE WORLD OF WINE TO THE PROFESSIONAL CULINARY INSTITUTE OF THE SILICON VALLEY

Students Earn Internationally Recognized Wine Credential

CAMPBELL, Calif. – September 24, 2007 – Many people in the wine industry will attest to the fact that achieving the title, Master Sommelier is no easy feat. The complex world of wine encompasses thousands of regions and hundreds of varietals. Throughout his career, David Glancy, winner of the 2003 Wine Appreciation Guild Award, and one of only 76 Americans (and 142 people worldwide) to have earned the title Master Sommelier, noticed a lack of training in the wine industry. This void prompted Glancy to join the Professional Culinary Institute of the Silicon Valley (PCI) with the common interest of building a certified sommelier program that would offer students thorough knowledge in wine, spirits, cigars and service.

“We offer students the only Certified Sommelier curriculum to have received the approval of the Court of Master Sommeliers,” says Glancy. “The tasting room cellar is not the only place we study wine; we provide hands-on service training and field trips to local wineries including Copper-Garrod Vineyard in Saratoga and Ridge Vineyard in Cupertino.”

Glancy began his tenure with PCI in 2006; in that time, he has developed one of the finest sommelier programs in the world. The program performance thus far has been highly successful. Since 2006, there have been four graduating day classes and two graduating night classes. Out of 81 total graduates, 100% passed the Court of Master Sommelier introductory exam and 86% passed the Court of Master Sommelier certified exam. The students who do not pass the exam the first time are invited back to take the exam free of charge until they pass.

“Much of the success the students in our Certified Sommelier program experience can be attributed to David Glancy,” says Richard Battista, president of PCI. “David’s wealth of knowledge in the wine industry is complemented by his ability to effectively convey the complexities behind wine to students who vary in level from novice to connoisseur.”

Glancy’s role in developing the program included a vast array of responsibilities from designing the layout of the high-tech wine cellar classroom that rivals the world’s finest tasting rooms, to developing the curriculum of the Certified Sommelier program that includes students tasting over \$12,000 worth of wine in the course of their study. As a Master Sommelier, Glancy builds his wine knowledge through on-going travel, seminars and hands-on practice. In October, Glancy will be touring Argentina to experience the vineyards, wines, food and culture of the region.

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For more information about David Glancy or the Certified Sommelier program at PCI, visit www.pciwine.com or call toll free 1-866-318-CHEF.

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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, a certified sommelier program, and a hospitality management program, 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.