

PRESS RELEASE

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**PROFESSIONAL CULINARY INSTITUTE GRADS TREATED TO COMMENCEMENT TALK
DELIVERED BY AUTHOR AND EXECUTIVE CHEF TO THE KENNEDYS, NEIL CONNOLLY**

Renowned Chef Speaks to Culinary Graduates at Campbell Heritage Theater

CAMPBELL, Calif. – October 29, 2007 – Renowned chef and author, Neil Connolly presented the commencement speech at the Campbell Heritage Theatre for the Professional Culinary Institute of the Silicon Valley's (PCI) graduation on Saturday. Recently, Connolly published, *In the Kennedy's Kitchen: Recipes and Recollections of a Great American Family*, a book of the Kennedy family's photos and stories collected by Connolly, personally, throughout his 15 year tenure with the family as Rose Kennedy's personal chef.

Connolly spoke to over 850 people that included 110 graduates from Culinary Arts, Baking and Pastry Arts and Sommelier Programs. "We are so pleased that Neil was able to join us for our Fall Commencement Ceremony," says Richard Battista, president of PCI. "It is my hope that Neil provided inspiration to our talented graduates. With his rich history, and extensive experience in the culinary world, his stories have become quite popular among many aspiring chefs and culinary students."

The Culinary Arts and Baking and Pastry Arts programs are eight months in length with six months spent in classes and two months spent in a required paid externship. The Sommelier full time program is 11 weeks in length and the part time program is 19 weeks in length. PCI's job placement program along with the required externship increases a graduate's chance of finding a position right out of school. A recent study through Purdue University found that the restaurant industry continues to employ students with a culinary education; additionally, this same study found that culinary schools with a job placement program benefits culinary arts students over those that do not have job assistance. The schools with a dedicated program had a placement rate of 94 percent versus an 82 percent placement rate at schools without a job placement assistant program.

For more information about PCI and its programs, visit www.pcichef.com or call toll free, 1-888-PCI-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 premier 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.