

PRESS RELEASE

FOR IMMEDIATE RELEASE

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THE PROFESSIONAL CULINARY INSTITUTE OF THE SILICON VALLEY PROVIDING VENUE FOR CORPORATE TEAM BUILDING IN EXCITING, FUN ENVIRONMENT

Food and Wine Pairing, Hands-On Cooking and More at the Silicon Valley's Premier Culinary School

CAMPBELL, Calif. – November 5, 2007 – As the weather cools off and the holidays near, several companies throughout the Bay Area will begin their holiday planning. The Professional Culinary Institute of the Silicon Valley (PCI) fosters learning and fun-filled participation through entertaining private cooking parties and wine tastings that are perfect for corporate team building. Providing a friendly environment, PCI's venue can accommodate anywhere from 12 to 60 people, and provides several options for a variety of occasions from hands-on cooking to specialized wine tastings.

"Team building events are always a big hit at PCI," says Richard Battista, president of PCI. "Whether it's a basic hands-on cooking class, or a more high-end interactive food and wine pairing event, people find that this is a great opportunity to get to know each other outside of the work environment, in a more relaxed setting."

Cooking parties are offered in a lunch or dinner format, where creating a meal is part of the celebration. Guests learn specific techniques, while PCI chef instructors and assistants are on hand to guide participants through their recipes. From the eager novice to the experienced chef, the PCI staff is prepared to accommodate all levels.

Team building with a wine focus may include seminar or reception themes ranging from a comparison of wines from two or more regions to comparing a single grape from all over the globe. The focus can be local, regional, national, or international with an emphasis on blind wine tasting technique, wine and food pairing, or any other wine topic. Additionally, PCI can obtain virtually any vintage of any wine in the world, making each event unique and unforgettable.

Typically, parties run three to three and a half hours, which includes "mingle" time, a tour of the facility, a glass of wine, chef demonstration, and then on to the kitchen where participants prepare their entrees. Once the menu is complete, guests sit down to enjoy a full-service, three-course meal. Every special program can be tailored to meet the needs of the specific event; from time constraints to dietary restrictions.

To learn more about PCI, special events and team building parties, 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 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.