



## CALENDAR ALERT

FOR IMMEDIATE RELEASE

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### **THIS DECEMBER BRINGS HOBBY CLASSES FOR BOTH NOVICE AND EXPERIENCED CHEFS AT THE PROFESSIONAL CULINARY INSTITUTE**

*Christmas Dinners and Cookies, Secrets of Fish, Dim Sum Cooking Classes and More!*

**CAMPBELL, Calif. – November 12, 2007** – The Professional Culinary Institute (PCI), located in Campbell, California, invites experienced and novice chefs to learn from world-class chefs in exclusive weekend cooking programs. Participants enjoy a variety of cooking classes from Italian Christmas Dinners and Christmas Cookie Baking to the Secrets of Fish and Dim Sum, Asian Snacks.

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 demonstration kitchens before the cooking begins.

To register for a hobby class, call 408-370-9190 or send an email to [info@pcichef.com](mailto: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 December include:

#### **Saturday, December 1, 2007**

##### Seafood Secrets and Fish

Instructor: Chef Peter Maguire

10am–2:30pm

\$150 per person

This class will utilize and discuss a wide array of techniques and procedures to better understand how to work with fish. Fish butchery skills will be a part of this class; additionally, students will learn to make traditional fish soup. Featured fish will include: grilled swordfish, sautéed scallops, crawfish etouffee stew, potato crusted halibut and oven roasted black bass. Additionally, students will learn to make sauces and complimentary starches to serve along with these wonderful seafood creations.

##### Italian Christmas Dishes – Festa Italiano

Instructor: Chef Evelyne Slomon

9:30am-2:30pm

\$150 per person

Gather your family and friends "a tavola" around this sumptuous Italian-style feast. Perfect for holiday entertaining, these easy to prepare dishes can be enjoyed individually and throughout the year. Chef Evelyne Slomon has put together a class featuring some of her favorite Italian seasonal holiday classics that are easy and delicious. Items on the menu include: bruschetta with prawns, roasted tomato and shaved pecorino; capellini with fresh clams, white wine, parsley and garlic; balsamic-glazed

roast turkey with white panzanella and fennel sausage stuffing; baked polenta with parmigiano reggiano crust; winter greens with warm bacon dressing; and warm panettone bread pudding with dark chocolate.

#### Dim Sum – Asian Snacks

Instructor: Chef Chat Mingkwan

10am-2:30pm

\$150 per person

Dim Sum means "to gladden the heart," and these little savories and sweets are sure to gladden the heart and the palate. Dim sum can be served as an elegant and fun appetizer, light lunch, snack, or as a special treat. Students will learn to use a variety of specialty ingredients seasonings to create popular items. Additionally, students are taught the techniques of filling and wrapping their creations as they prepare delicious dim sum snacks. Items on the menu include: pork dumplings, shrimp dumplings, chicken wrapped with crunchy noodles, pot stickers, BBQ pork buns, steamed Chinese broccoli, coconut tarts, sesame seed balls and assorted teas.

#### **Saturday, December 15, 2007**

##### Christmas Cookies

Instructor: Chef Stephany Buswell

10am-2:30pm

\$150 per person

Students will learn to prepare several easy cookies and candies that make great Christmas gifts. The school will provide the packaging, demonstrating how easy and inexpensive it is to make wonderful and tasty presents that both friends and family are thrilled to receive. Students will make Mexican tea cakes, savory cheese cookies, candied orange peel dipped in chocolate, simple and easy almond Roca candy, and in honor of New Orleans, buttermilk pralines.

##### Nigiri & Sushi

Instructor: Chef Chat Mingkwan

10am – 2:30pm

\$150 per person

Students will be surprised at their ability to transform plain rice and fresh seafood into a healthy Japanese meal. Students will learn to make sushi rice and use it in nigiri (finger roll) and maki nori (seaweed hand roll). Japanese techniques of filling and wrapping will be practiced by hands-on preparation of a variety of nigiri and sushi with popular toppings and fillings. Items on the menu include: sushi rice and dressing; nigiri: ebi, hamachi, inari, maguro, tamago, unagi; gunkan nigiri: ikura, tobiko, uni; hosomaki: cucumber roll, spicy roll; uramaki: California roll, Philadelphia roll; temaki: assorted fish and vegetables; miso soup; green bean salad; green tea ice cream; tea and sake.

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#### **About The Professional Culinary Institute**

Founded by Chef Richard Battista in 2005, The Professional Culinary Institute (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](http://www.pcichef.com) or call toll free, 1-888-PCI-LEARN.