

PRESS RELEASE

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**PROFESSIONAL CULINARY INSTITUTE STUDENT GOES ON TO
HANS BUESCHKENS WORLD JUNIOR CHEFS' CHALLENGE IN DUBAI**

Keriann Von-Raesfeld of PCI Travels to Dubai to Compete for Title, "Best Young Cook in the World"

CAMPBELL, Calif. – January 16, 2008 – Keriann Von-Raesfeld, a recent graduate of the Professional Culinary Institute's (PCI) culinary arts program, and soon-to-be enrolled in PCI's baking and pastry arts program, won an invite-only competition in Chicago, Illinois sponsored by the American Culinary Federation on Monday, January 14, 2008. Von-Raesfeld was one of two finalists chosen to compete for the honor of representing the United States in the Hans Bueschkens World Junior Chefs' Challenge at the World Association of Chefs Societies' (WACS) biennial 2008 Congress in Dubai, May 12-15, 2008. The two finalists competing for this honor were given three and a half hours to prepare a three-course meal with ingredients provided in a "mystery basket." Von-Raesfeld's meal consisted of seafood stew, duet of chicken and upside-down peach cake.

"We value strong leadership and different venues for our students to succeed," says Richard Battista, president of PCI. "Our mission of excellence, from our on-site team manager, Chef Randy Torres, and chef instructors who bring with them a wealth of real-world experience, allows us to be the very best culinary school in the world. We offer our students unique educational opportunities that mirror what the culinary industry is looking for, and this shows in Keriann's most recent achievement."

Von-Raesfeld, along with twenty other junior chefs from around the world, will compete in the Hans Bueschkens World Junior Chefs' Challenge. The junior chefs will complete a test which aims to challenge both their culinary and organizational skills by requiring them to create a menu, as well as a meal, within six hours. The Hans Bueschkens World Junior Chefs' Challenge is one of three major international competitions held at the conference. The junior chefs vie to win the Hans Bueschkens Memorial Trophy, and to be known as the "best young cook in the world".

Accompanying Von-Raesfeld to the competition in Dubai is Team Manager and Culinary Arts Department Chair of PCI, Chef Randy Torres. "We are proud of Keriann and we are confident in her abilities as a culinary professional," says Torres. "She worked very hard to get here, and this win is well-deserved. I believe Keriann is a wonderful candidate to represent the United States in this highly regarded competition, and I wish her all the luck in the world."

WACS is a global network of chefs associations first founded in October, 1928 at the Sorbonne in Paris. The biennial WACS Congress brings together over 1,000 of the world's leading leisure industry professionals. Operating in more than 73 member countries, WACS represents over 10 million professional chefs, and is recognized as a global voice on all issues related to the culinary industry.

The PCI campus, located in Campbell, in the heart of the Silicon Valley, includes seven teaching kitchens, all designed by chefs; two ultra modern kitchen demonstration theatres; a wine cellar classroom; a student library and resources center, complete with computer terminals, wireless internet access and a wide range of reference material; and computer labs. For more information about PCI and its culinary, baking and pastry, hospitality arts and sommelier programs, visit www.pcichef.com or call toll free 1-888-PCI-CHEF.

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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 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.