

PRESS RELEASE

FOR IMMEDIATE RELEASE

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**CULINARY HOBBY CLASSES OPEN TO NOVICE AND EXPERIENCED
CHEFS AT THE PROFESSIONAL CULINARY INSTITUTE IN FEBRUARY**

Exquisite Puff Pastry, French Cuisine, Pasta & Pizza, Vietnamese Cooking Classes and More!

CAMPBELL, Calif. – January 16, 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 Vietnamese cuisine and Chinese stir-fry to exquisite puff pastry and regional pasta and pizza.

PCI's weekend curriculum is designed to bring the 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 for more information. The cost of the class includes an apron and recipe packet. Weekend hobby classes are offered year round, and gift certificates are available for purchase. 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 February include:

Saturday, February 2, 2008

Mardi Gras Festival

Instructor: Chef Peter Maguire

10am–2:30pm

\$150 per person

This festive class offers students a taste of the South, with Mardi Gras themed culinary cuisine that includes seafood, sausage and of course some serious sweets. The class will begin with cocktail party appetizers, shrimp remoulade and crawfish etoufee followed by a sausage and chicken gumbo, a Louisiana soup or stew that reflects and blends the rich cuisines of regional Indian, French, Spanish, and African cultures. Students will then take a classic filet Oscar and blacken the beef to create a nice twist of Cajun and elegant entrée. To finish the meal, students will enjoy praline cheesecake, a favorite everywhere!

Exquisite Puff Pastry

Instructor: Chef Anne Baldzikowski

10am – 2:30pm

\$150 per person

This class will teach the techniques used to create a simplified version of the classic French Mille Feuilles pastry. Students will make a quick puff pastry by rolling multiple layers of butter into the dough, creating layers of delicate paper-thin pastry. Then, students will shape the pastry into savory cheese straws as well as sweet and crunchy palmier cookies.

Saturday, February 9, 2008**French Connection – Fine Dining**

Instructor: Chef Peter Maguire

10am – 2:30pm

\$150 per person

Students will enjoy tasty French-inspired starters, sure to entertain party guests, including exquisite canapés of cream cheese and smoked salmon, and potatoes stuffed with bacon and crème fraîche. The menu will include wild mushroom soup, filet of sole Veronique, and a light salade meele, followed by an entrée of chateau Briand. To finish, students will prepare a Grand Marnier soufflé.

Popular Vietnamese Dishes

Instructor: Chef Chat Mingkwan

10am – 2:30pm

\$150 per person

With influences from Chinese and French cultures, Vietnamese cuisine has an East meets West blend of subtle tastes and flavors. Students will explore the components of Vietnamese cuisine that make it so popular – including its healthy reputation. This class will cover the simple techniques used in preparing popular Vietnamese dishes, and it will teach students to use fresh herbs, such as Vietnamese mint – *Rau Ram*, basil – *Rau Que*, and *Ngo Gai*. Items on the menu include: lemongrass chicken; mango and pumpkin pie; beef and noodles salads; shrimp moo shu fresh spring rolls; clay pots; pork and young coconut juice stew; sauces *nouc cham* and dressings; and steamed rice.

February 16, 2008**Chinese Stir-fries**

Instructor: Chef Chat Mingkwan

10am – 2:30pm

\$150 per person

This class will teach Chinese wok and stir-fry cuisine. Students will learn to create quick and easy dishes, using fresh ingredients, taking little time to cook, and employing simple techniques. Students will make the delicious and popular dishes found in most Chinese restaurants with a healthy and personalized twist. Items on the menu include: pepper shrimp; beef and broccoli; eggplant and basil; ribbon noodles with black beans; sweet and sour chicken; chow mein noodles; and fried rice.

Pasta and Pizza – CA, Chicago & NY

Instructor: Chef Peter Maguire

10am – 2:30m

\$150 per person

Students will get a taste of Italy in this class as they learn about the variations of each region's pizzas. This class will introduce the specific regional styles of pizza in Chicago, New York and California. Homemade fettuccini with shellfish and capellini noodles dressed in tomato, basil, garlic, parmesan and mozzarella will accompany the pizzas. The pizza and pasta will be garnished with a few basic sauces; additionally, students will create a tasty dessert of cannolis.

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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 or call toll free, 1-888-PCI-LEARN.