

MEDIA ALERT

FOR IMMEDIATE RELEASE

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THE PROFESSIONAL CULINARY INSTITUTE ANNOUNCES ACF CALIFORNIA STATE CHAMPIONSHIP WINNERS

Local Bay Area Culinary Institute Hosted Over 20 Chefs and Five Teams for Culinary Competition

CAMPBELL, Calif. – January 23, 2008 – The Professional Culinary Institute, in conjunction with the Santa Clara Chefs Association, was the host of The American Culinary Federation (ACF) California State Championship on Saturday, January 19 and Sunday, January 20, 2008. This renowned competition brought more than 20 chefs from throughout California to compete in the Cold Food, Hot Food and Team competition categories.

"We are thrilled to have had the opportunity to host this wonderful event," says Richard Battista, president of PCI. "I believe our facilities offer the perfect environment for a competition such as this. With two demonstration theatres and seven teaching kitchens, we are equipped with only the best, cutting-edge technologies, all of which allowed for a fun and exciting event."

The Hot Food and Cold Food competitors were competing for the gold, silver and bronze medals, along with several local prizes. The Team competitors were competing for the right to represent California in the ACF Western Regional Conference in Salt Lake City, Utah in April, 2008. The first day of the competition brought more than 20 chefs to compete in the Hot and Cold Food individual competition categories, and the second day of the competition brought five teams to compete in the team competition category. Judging the event was Ronald Henin, C.M.C., C.C.E., A.A.C.; John Hui, C.E.P.C., A.A.C.; Charles Carroll, C.E.C., A.A.C.; and Shawn Hanlin, C.E.C.

The winners for the Individual Competition were: PCI student, Keriann Von Raesfeld who won first place; PCI student, Kevin O'Connor who won second place; and former Orange Coast College student, Marissa Gelach who won third place.

The winners for the team competition were: first place, Orange Coast College of Costa Mesa: Coach Keith Noriega, and team members Hannah Smiley, Brent Omeste, Brodie Curtis, Chad Urata, and Conrad Malaya. Second place, PCI: Coach Randy Torres, and team members Matthew Brewer, Chad Sasaki, E Bryant Talimoro, Tran H Trinh, and Samya Lima. Third place, Los Angeles Mission College of Los Angeles: Coach Rudy Garcia, and team members Ricky Leece, David Gutierrez, Julio Quequezana, Magdalena Padron, and Harout Hadninian. The Art Institute of California Los Angeles and Team Sacramento were recognized for their participation in the event.

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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.