

CALENDAR ALERT

FOR IMMEDIATE RELEASE

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**CULINARY HOBBY CLASSES OPEN TO NOVICE AND EXPERIENCED
CHEFS AT THE PROFESSIONAL CULINARY INSTITUTE IN MARCH**
Wine Tasting, Dinner Party Entertaining, Food & Wine Pairing Classes and More!

CAMPBELL, Calif. – February 12, 2008 – 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 food and wine pairing to smart and simple dinner party tips.

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 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 deadline to register is 72 hours prior to the class or based on space availability.

Hobby classes scheduled for March include:

Saturday, March 1, 2008

Smart & Simple Dinner Party

Instructor: Chef Peter Maguire

Time: 10:00 a.m. – 2:30 p.m.

Cost: \$150 per person

Students will enjoy a smart and simple dinner done to perfection. To start, students will prepare porcini crusted scallops and truffled mushroom ragout and hearty creamy polenta with tomato basil coulis. To lighten things up, students will create a simple romaine salad with sun-dried tomato vinaigrette and bleu cheese. Lamb chops with rosemary crust and cous cous are the main entrée, followed by a plate lit afire as bananas foster are poured over vanilla ice cream for a tasty desert.

Champagne and Sparkling Wine

Instructor: Master Sommelier Catherine Fallis

Time: 12:30 p.m. - 2:00 p.m.

Cost: \$75 per person

In this 90-minute workshop, students are introduced to the world's most seductive beverage: Champagne. Students will learn about Champagne's climate and soil, grape varieties, history, production methods, styles. Additionally, sparkling wines from around the world – and how to enjoy them – will be discussed. This program includes a tasting of nine bubblyies, and a Champagne Sabering performance by Master Sommelier Catherine Fallis, aka grape goddess®.

Saturday, March 29, 2008

Food & Wine Pairing

Instructor: Master Sommelier Catherine Fallis and Chef Peter Maguire

Time: 11:00 a.m. - 2:00 p.m.

Cost: \$150 per person

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In this 3-hour seminar, students will learn about the aroma, taste and textural interactions of food and wine. Elements of taste will be discussed, as well as various pairing guidelines and strategies. Multiple food and wine combinations will be tasted to experiment with the theories learned. The session will culminate with a series of classic food and wine pairings with modern twists.

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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 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.