

CALENDAR ALERT

FOR IMMEDIATE RELEASE

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PROFESSIONAL CULINARY INSTITUTE HOSTS HOBBY CLASSES IN APRIL

Learn Culinary Techniques for Mediterranean Magic, Chocolate & Wine Pairing and More!

CAMPBELL, Calif. – March 10, 2008 – The Professional Culinary Institute (PCI), located in Campbell, California, offers experienced and novice chefs the opportunity to learn from world-class chefs in exclusive weekend cooking programs. Participants will enjoy a variety of cooking classes from Mediterranean cuisine and Japanese sashimi, nigiri and sushi to chocolate and wine pairing.

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

Hobby classes scheduled for April include:

Saturday, April 12, 2008

Marvelous Mediterranean Magic

Instructor: Chef Peter Maguire

10am–2:30pm

\$150 per person

The cuisine of the Mediterranean is widely known to be one of the most robust and healthy cuisines in the world. This class will journey across the Mediterranean as students uncover many of the fun and flavorful dishes of Italian, Greek, Spanish and Moroccan cuisine. The bulk of this class will be platter or family style food with antipasti, soups, fish and lamb. The course will cover tapenades, olives and a bounty of wonderful fruits and vegetables. A frothy cappuccino frappe will finish the Mediterranean-inspired feast. Students will enjoy tasty tapas and small plates that deliver big, bold flavors.

Sashimi, Nigiri and Sushi

Instructor: Chef Chat Mingkwan

10am – 2:30pm

\$150 per person

Learn to prepare fresh fish shaped into bite-size offerings for sashimi and nigiri. Discover the techniques to convert plain rice into flavorful sushi rice into all sorts of Nigiri and Sushi. Students will engage in this hands-on class as they prepare traditional rolls, *nori maki*, and trendy rolls, *uramaki*. This class will teach the basics of preparing fresh sushi while students have fun creating their own delicious and healthy luncheon. Items on the menu include: sushi rice and

--more--

seasonings; 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; fresh garden salad; tea and sake.

Chocolate & Wine Pairing

Instructor: Master Sommelier Catherine Fallis

12:30pm – 2:00pm

\$75 per person

This class will discuss the many similarities between chocolate and wine. Enjoy a 90-minute interactive workshop led by Master Sommelier Catherine Fallis, a.k.a. grape goddess®. Students will enjoy a decadent multi-course extravaganza of artisan chocolates paired with world class wines.

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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.