

PRESS RELEASE

FOR IMMEDIATE RELEASE

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**THE PROFESSIONAL CULINARY INSTITUTE HOSTS
3RD ANNUAL HIGH SCHOOL SCHOLARSHIP COMPETITION**

Local Culinary Institute Provides High School Students with Opportunity to Win up to \$15,000 Scholarship

CAMPBELL, Calif. – March 13, 2008 – Calling all 2008 graduating high school students with the desire to turn their passion into their profession! The Professional Culinary Institute (PCI) will host the 2008 High School Scholarship Competition. This exciting opportunity consists of two phases. Phase one requires applicants to submit a scholarship packet that is due no later than Thursday, April 3, 2008. Students who are selected from phase one will move on to participate in phase two, a culinary competition scheduled for Friday, May 2 and Saturday, May 3, 2008.

"This is always an exciting competition for us" says Richard Battista, president of PCI. "The hospitality industry is the fastest growing industry in the world right now, and we see more and more young people gravitating toward it. I truly enjoy watching these aspiring young chefs work toward their future in this competition, and it amazes me every year to witness how truly talented these students are."

Participating high school students have the opportunity to compete for three scholarships: first place, \$15,000; second place, \$7,500; and third place, \$5,000. To participate, each student must have sufficient grades to graduate from high school, possess a passion for cooking and must be able to demonstrate a strong desire to pursue a career in the culinary arts. Additionally, students must submit a scholarship packet, which consists of a personal statement, an original recipe designed by a list of ingredients provided by PCI, a picture of the completed recipe and a completed admissions application.

Phase two will require students to participate in a culinary competition for scholarships that may be applied toward an education at PCI. Students will be judged in four areas: sanitation, 10%; organization, 10%; presentation, 20%; and taste, 60%. Each competing student will receive six burners and one oven, and they will be required to prepare two portions of their submitted recipe for judging. Each competitor receives 15 minutes to set up and one hour to prepare and present their dishes. Finally, the competitors will receive 15 minutes to thoroughly clean their work station and exit the kitchen.

For more information about the PCI High School Scholarship Competition or to request a scholarship packet, visit www.pcichef.org or call toll free 1.888.PCI-LEARN.

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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.