

PRESS RELEASE

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KERIANN VON-RAESFELD WINS CHÂÎNE DES RÔTISSEURS CULINARY COMPETITION

Talented Young Chef Wins yet another Competition; Heads to Charlotte, N.C., to Compete

CAMPBELL, Calif. – March 19, 2008 – Keriann Von-Raesfeld, the 21-year-old award-winning student of the Professional Culinary Institute (PCI) in Campbell, California, recently won the Young Chef Rôtisseur Competition. PCI hosted The Chaîne des Rôtisseurs Pacific Northwest Regional Young Chef Rôtisseur Competition on Saturday, March 15, 2008.

It was the second major award for Keriann in recent months. She also will be traveling to Dubai to represent the United States in Hans Bueschgens World Junior Chefs' Challenge at the World Association of Chefs Societies' (WACS) biennial 2008 Congress in May. Keriann graduated from PCI's Culinary Arts program in July of 2007, and is currently enrolled in the PCI Baking and Pastry Arts program.

"We are thrilled to see Keriann do so well in her culinary pursuits," says Richard Battista, president of PCI. "In the time Keriann has been a student with us, we have seen her compete in several culinary events, and win. She will be representing the United States in Dubai, as well as competing in a national competition in Charlotte. We couldn't be more proud of this talented young chef."

The Young Chef Rôtisseur Competition brought four participants – all under the required 27 years of age – from the Pacific Northwest Region: Keriann Von-Raesfeld and Alyssa Twelker of PCI and Andrew Lanier of Crush Restaurant and Kailee Eck of Tilth, both located in Seattle, Washington. Each competitor was given an identical mystery "market basket" containing a few key ingredients, and designed and prepared a three-course meal to serve four people using those ingredients—all in four hours time.

As a result of winning Pacific Northwest Regional Young Chef Rôtisseur Competition, Keriann will be moving on to Johnson & Wales University in Charlotte, N.C. on May 1 through May 3, 2008, where she will compete against young chefs from nine other regions. The winner of the competition in Charlotte, N.C. will be selected to represent the United States during the international competition held in Paris, France in September 2008.

The Chaîne des Rôtisseurs is the world's oldest international gastronomic society. It is devoted to promoting fine dining and preserving the camaraderie and pleasures of the table. Today, the society has members in more than 70 countries around the world. To learn more about The Chaîne des Rôtisseurs, visit www.chaineus.org.

The PCI campus, located in the heart of the Silicon Valley, includes seven teaching kitchens, all designed by chefs; two ultra modern kitchen demonstration theatres; a wine cellar classroom; a student library and resources center, complete with computer terminals, wireless internet access and a wide range of reference material; and computer labs. For more information about PCI, visit www.pcichef.com or call toll free 1-888-PCI-CHEF.

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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.