

PRESS RELEASE

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PROFESSIONAL CULINARY INSTITUTE NAMED OFFICIAL TRAINING FACILITY FOR INTERNATIONAL CULINARY OLYMPICS – WESTERN REGIONAL TEAM USA

Nation's premier culinary facility hosts culinary team as they prepare for the 2008 Culinary Olympics in Germany

CAMPBELL, Calif. – March 24, 2008 – In October, 2008, the Western Regional Team USA, a group of highly talented young chefs will go to the *Internationale Kochkunst Ausstellung*, also known as the "Culinary Olympics." This world renowned quadrennial event will bring more than 1,000 chefs from over 33 countries together in a competition for the gold medal award in Erfurt, Germany. Recently, the Western Regional Team USA announced the Professional Culinary Institute, located in Campbell, California, in the heart of the Silicon Valley, as their official training facility as they prepare for this internationally recognized event.

"PCI is proud to have the opportunity to provide the official training campus for the Western Regional Team USA. Our state of the art institute includes the equipment needed to truly compete for the gold in this prestigious culinary competition," says Richard Battista, president of PCI. "The chef instructors at PCI bring with them a wealth of real-world experience, and will be on-hand to assist the team and their coach. We look forward to supporting the Western Regional Team USA as they train for the International Culinary Olympics."

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. From master sommeliers to executive chefs, PCI offers its students both experienced and up-to-date educational opportunities. The chef instructors at PCI include guest lecturers from local wineries and breweries, renowned food and wine authors and guest chefs from around the world.

Considered the world's most elite culinary competition, the Culinary Olympics was founded in 1896 to promote tourism and culinary excellence through the sharing of knowledge and culinary techniques with other chefs. The first Culinary Olympics competition involved four countries and took place at the Frankfurt fairgrounds in 1900; since then, this event has attracted only the most talented chefs from around the world. Every four years, about 115 national and regional teams, comprised of culinary professionals come together in Erfurt, Germany to compete for the gold, silver and bronze medals.

For more information about PCI and the Culinary Arts and Baking & Pastry Arts programs, 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.