

CALENDAR ALERT

FOR IMMEDIATE RELEASE

PR Contact: Krista Nilsen
Armanasco Public Relations, Inc.
Tel: 831.372.2259
Email: knilsen@armanasco.com

PROFESSIONAL CULINARY INSTITUTE HOSTS HOBBY CLASSES MAY AND JUNE 2008

Wine Tasting, Asian Cuisine, Seafood, Baking Fundamentals, Desserts and More!

CAMPBELL, Calif. – April 7, 2008 – The Professional Culinary Institute (PCI), located in Campbell, California, offers experienced and novice chefs the opportunity to expand on cooking skills through weekend hobby cooking classes, taught by world-class chefs. Participants will enjoy a variety of classes including: Asian Tapas and Small Plates; Ice Cream Sundae; Simply Fish: Elegant Dishes for Entertaining and Everyday; Asian Grills & BBQ; Champagne & Sparkling Wine; French Tarts; Baking Fundamentals; Breakfast Pastry; Grilling & BBQ Summer Fun; Popular Thai Noodles and Pinot Noir Around the World.

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 **May** and **June** include:

Saturday, May 17, 2008

Asian Tapas and Small Plates

Instructor: Chef Chat Mingkwan

10am – 2:30pm

\$150 per person

Students will enjoy a variety of delicious morsels made with an Asian flair in this hands-on class. Easy, simple, and attractive are combined to create Spanish tapas and Japanese izakaya inspired offerings. Ingredients and techniques of both worlds are infused in preparation of these one-of-a-kind snacks, appetizers and hors d'oeuvres. Items on the menu include: Indian roti with savory and sweet toppings, sweet and sour crunchy noodles, seared Ahi with ponzu, prawn cakes with sweet chili sauce, seaweed wrapped chicken nuggets, sweet coconut pockets, teas and Asian beverages.

Ice Cream Sundae

Instructor: Chef Shawn Williams

10am – 2:30pm

\$150 per person

Students will learn to create the perfect ice cream sundae – a great recipe for date night or family night. From home-made hot chocolate to home-made marshmallows, students will learn to make the tasty treats needed for a classic ice cream Sundae. Items on the menu include: caramel sauce, chocolate sauce, caramelized nuts and an edible chocolate bowl. Chef Shawn Williams owns and operates his own chocolate company, Au Coeur Des Chocolats, heartofchocolates.com.

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Simply Fish: Elegant Dishes for Entertaining and Everyday

Instructor: Chef Charles Vollmar

10:00am – 2:30pm

\$150 per person

In this hands-on class, students will learn where to find the best fish, how to choose them, proper selection and preparation techniques. Each dish will highlight essential cooking techniques for the type of fish prepared, enhancing the natural textures and flavors. Knowing when the fish is finished, the most critical element of fish cookery, will also be covered. Recipes prepared will emphasize limited ingredients and simplicity of preparation to encourage more frequent enjoyment of this important component to a healthy diet. Chef Charles Vollmar is the Executive Chef / Chef Instructor TempusClinic at the Los Gatos Athletic Club. Items on the menu will include: Mediterranean seafood stew; stewed pacific cod with tomatoes with Artichokes and Olives; herb-crusted Alaskan halibut fillet with roasted pepper and sun-dried tomato pesto; picatta-style tilapia fillet with citrus and capers; and grilled swordfish kabobs with Meyer lemon and herbs.

Saturday, May 31, 2008

Asian Grills & BBQ

Instructor: Chef Chat Mingkwan

10:00am – 2:30pm

\$150 per person

Outdoor grilling with rubs and marinades is a popular, year-round cooking technique in Asia. Students will learn to make a variety of grilled foods from around Asia that will include seafood, vegetables and marinades, rubs, and tenderizers for a variety of meats, as well as seasoning with Asian herbs and spices such as lemongrass, kaffir, five-spice, curry, sweet soy. Items on the menu include: Thai pork and beef satay with peanut sauce, beef teriyaki, mussel with curry paste, lemongrass chicken, fish in banana leaves, prawn cakes on skewers and yellow rice.

Champagne & Sparkling Wine

Instructor: Master Sommelier Catherine Fallis

12:30pm – 2:00pm

\$75.00 per person

In this 90-minute workshop, students will be introduced to the world's most seductive beverage, Champagne. Students will learn about its' climate and soil, grape varieties, history, production methods, styles, about other sparkling wines from around the world, and about how to enjoy them. This program includes a tasting of nine bubblyies and small plates, as well as a Champagne sabering performance by Master Sommelier Catherine Fallis, aka grape goddess®. During the break Catherine will be on hand to sign copies of CHAMPAGNE & SPARKLING WINE, part of the grape goddess® guides to good living series.

French Tarts

Instructor: Chef Shawn Williams

10:00am – 2:30pm

\$150.00 per person

Nothing speaks classic patisserie more than a French tart; the enjoyment experienced from tasting these tarts is due to the tightly-nit combination of flavor and texture. In this class, students will learn the art of combining exciting flavors and textures and presenting a visually appealing tart that may be served after dinner or while entertaining guests for tea. Items on the menu will include: passion fruit cream tart in a citrus Breton, salted caramel and ganache tart, and classic fresh fruit clafoutis. Chef Shawn Williams owns and operates his own chocolate company called Au Coeur Des Chocolats, heartofchocolates.com.

Saturday, June 14, 2008

Grilling & BBQ Summer Fun

Instructor: Chef Peter Maguire

10:00am – 2:30pm

\$150.00 per person

This class will offer students summer fun with various meats and a variety of BBQ styles from Memphis, St. Louis and Kansas City. Vegetables - asparagus, zucchini and portabellas; poultry – chicken, pork ribs and chops; and meats – brisket and tri-tip – will be used with marinades, rubs and basic brining and smoking procedures, along with sauces and salsas in this fun BBQ Party.

Baking Fundamentals, Breakfast Pastry

Instructor: Chef Stephany Buswell

10:00am – 2:30pm

\$150.00 per person

Students will learn to make bakery-quality breakfast pastries in Chef Stephany Buswell's Breakfast Pastry class. Stephany will guide students through the steps of creating traditional Danish dough and several pastries made from it such as fruit snails, cinnamon rolls, cheese pockets and bearclaws. Students will also prepare healthy muffins and English scones that brighten the breakfast table. Items on the menu will include: assorted Danish, blueberry muffins and lemon currant scones.

Popular Thai Noodles

Instructor: Chef Chat Mingkwan

10:00am – 2:30pm

\$150.00 per person

Noodles are comfort food with an elastic texture, familiar flavors and a variety of easy applications. Thai food has distinctive tastes and styles with unique combinations of sweet, salty, hot and sour. Students will learn to combine these elements together to create popular Thai noodles dishes. Items on the menu include: spicy noodles with basil pad kee mow; sweet soy ribbon noodles, *pad se-iew*; Thai stir-fried noodles, *pad Thai*; beef and noodle soup, *kaow taew neau*; mung bean noodle salad with lime vinaigrette, *Yum Woon Sen*; sweet and sour crispy noodles, *Mee Grob*; and Thai iced tea, *Cha Yen*.

Pinot Noir around the World

Instructor: Master Sommelier Catherine Fallis

12:30pm – 2:00pm

\$75.00 per person

In this 90-minute workshop, Master Sommelier Catherine Fallis, aka grape goddess®, will lead a taste tour of the world's most sensuous wine - Pinot Noir. Viticulture challenges, the character and essence of Pinot Noir, traditional vs. trendy styles, buying, aging, serving, and food compatibility will all be addressed. This program includes a tasting of nine world class Pinot Noirs and small plates.

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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 Artisan 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.