

PRESS RELEASE

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**PROFESSIONAL CULINARY INSTITUTE GRADUATE, KEVIN O'CONNOR, COMPETES IN THE ACF
WESTERN REGIONAL CULINARY COMPETITION IN SALT LAKE CITY, UTAH**

Individual Competitor from Local Culinary School Competes in Individual Category Competition in April

Campbell, Calif. – March 26, 2008 – As The American Culinary Federation (ACF) Western Regional Culinary Competition in Salt Lake City, Utah approaches, a young culinarian from California prepares to compete in the individual category competition. Kevin O'Connor, a graduate from the Professional Culinary Institute's (PCI) Culinary Arts program in 2006, recently won the individual category at the ACF California State Championship held in January at the PCI campus.

"We are very proud of Kevin's recent achievement. He has worked hard to arrive at this point in his culinary career," says Richard Battista, president of PCI. "We enjoyed working with Kevin in our Culinary Arts program, and we feel great satisfaction as he takes his skills to new levels. The upcoming competition in Salt Lake City will be yet another opportunity for Kevin to turn on his creativity in the kitchen."

Kevin is among six other culinary students who will be competing this April for the honor to represent the Western Region of the United States in the ACF National Culinary Competition held in Las Vegas, Nevada this July. Kevin O'Connor graduated from PCI's Culinary Arts program in 2006, and he was nominated by the ACF as the 2008 Student Culinarian of the Year. In addition, Kevin was a member of PCI's 2006 ACF National Championship Hot Food Team. Currently, he works as a lead cook for Google, a company renowned for providing a healthy and delicious menu for its staff.

The PCI campus, located in Campbell, 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 and its culinary, baking and pastry, hospitality arts and sommelier programs, visit www.pcichef.com or call toll free 1-888-PCI-CHEF.

The ACF Western Regional Culinary Competition, hosted by the ACF Beehive Chapter, Inc., will take place in Salt Lake City, Utah from April 19, 2008 to April 21, 2008 at the Hilton Salt Lake City Center. This event provides an opportunity for fellow culinarians to gather together to celebrate good fortune and share new ambitions. For more information about the ACF Western Regional Culinary Competition, visit www.acfchefs.org.

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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.