



The Professional Culinary Institute

Baking & Pastry Hobby Classes

Whether you're looking to advance your skills or make restaurant-quality meals at home, you can learn to cook like the pros in the most comprehensive and fun amateur cooking classes in the Bay Area. We focus on a true hands-on experience with our world-class Chef Instructors and Sommeliers. You will advance your cooking techniques, culinary and wine knowledge, and have a new friend to call for cooking advice. Included in the fee is a packet of recipes for the class and a safety/sanitation checklist for home.

“Classes subject to minimum number of participants and non-refundable within 72 hours of the class.”

2/27	Baking Basics II - Breads	6/12	Baking Basics - Tart Dough's and Pie Crusts
3/27	Baking Basics III – Cake Decorating	7/10	Cupcakes Galore
4/24	Breakfast Pastries – Croissant Dough		

Saturday, February 27

Baking Basics II – Breads – WAITLIST ONLY

With Stephany Buswell, CMB - 10:00am-2:30pm - \$125 per person

In this class we will cover basic breads that you can make at home without the need of special equipment. This class will give you the confidence and understanding you need to make bread successfully. We will make flavored breads, shaped loaves and whole grain bread such as Focaccia, Francese Baguette, California Walnut Bread and more. Chef Stephany is a Certified Master Baker and has worked in the baking industry for over 30 years. During this time she perfected the art of cake decorating, pastry baking, wedding cakes, and bread baking, and is currently a fulltime instructor at PCI. Bring a snack or bag lunch to balance out all of the good sweets you will be enjoying in class.

Saturday, March 27

Baking Basics III – Cake Decorating – WAITLIST ONLY

With Chef Stephany Buswell, CMB - 10:00am-2:30pm - \$125 per person

In this class you will learn the three basic mixing methods for scratch baked cakes. We will make a lemon chiffon cake with Lemon curd filling and lemon swiss meringue buttercream icing, as well as carrot cupcakes with cream cheese frosting. Basic decorating skills will be covered such as proper icing techniques, simple borders and side embellishments. Bring any cake decorating tools you might have or we will supply what you need to learn the basics. You will be taking home a 6” decorated cake and 6-12 cupcakes. Chef Stephany is a Certified Master Baker and has worked in the baking industry for over 30 years. During this time she perfected the art of cake decorating, pastry baking, wedding cakes, and bread baking, and is currently a fulltime instructor at PCI. Bring a snack or bag lunch to balance out all of the good sweets you will be enjoying in class.

Saturday, April 24

Breakfast Pastries – Croissant Dough

With Chef Stephany Buswell, CMB - 10:00am-2:30pm - \$125 per person

Learn techniques in perfecting the layered puff pastry that has been integrated into many cuisines since the middle-ages. You will learn hands-on how to make the classic croissant, chocolate croissant, almond croissant, ham and cheese croissant and a delicious cinnamon bun. We will provide cold cuts and cheese to make your own sandwiches for lunch in the class. Chef Stephany is a Certified Master Baker and has worked in the baking industry for over 30 years. During this time she perfected the art of cake decorating, pastry baking, wedding cakes, and bread baking, and is currently a fulltime instructor at PCI. Bring a snack or bag lunch to balance out all of the good sweets you will be enjoying in class.

Saturday, June 12

Baking Basics - Tart Dough's and Pie Crusts

Chef Stephany Buswell, CMB - 10:00-2:30 - \$100 per person

In this class you will learn to make fresh fruit tarts, rustic baked tarts, and banana cream pie with caramel and chocolate. You will be instructed in making classic tart dough, cream cheese pie dough, and a flakey all butter pie crust. Each person will complete three 4-inch pies of each flavor to take home as well as leave with any left over dough that you can freeze for later use. Chef Stephany is a Certified Master Baker and has worked in the baking industry for over 30 years. During this time she perfected the art of cake decorating, pastry baking, wedding cakes, and bread baking, and is currently a fulltime instructor at PCI. Bring a snack or bag lunch to balance out all of the good sweets you will be enjoying in class.

Saturday, July 10

Cupcakes Galore

With Chef Stephany Buswell, CMB – 10:00am-2:30pm - \$125 per person

Learn classic recipes and decorating techniques to make simple, elegant, expensive-looking tasty treats that you can take pride in saying you made yourself! Chef Stephany is a Certified Master Baker and has worked in the baking industry for over 30 years. During this time she perfected the art of cake decorating, pastry baking, wedding cakes, and bread baking, and is currently a fulltime instructor at PCI. You will take home nearly two dozen fancy cupcakes to share with your loved ones. Bring a snack or bag lunch to balance out all of the good sweets you will be enjoying in class.