



The Professional Culinary Institute

Hobby Class Schedule

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.”

3/06	Basic Culinary Skills II (2 nd of 3-Part Series)	5/1	Spring Sushi
3/20	Basic Culinary Skills III (3 rd of 3-Part Series)	5/15	Basic Culinary Skills III (3 rd of 3-Part Series)
3/20	ABC's of Meat III - Lamb	5/15	Artistic Plate Presentation
3/20	Secrets of the Ultimate Pizza Party	5/15	30 Minute Meals – Farmers Market Special
3/20	Wine Basics III - Pairing with Food	5/22	International Cuisine
3/27	Baking Basics III – Cake Decorating	5/22	Secrets of Thai Cuisine II
3/27	Sauces, Gravies and Au Jus	6/12	Grilling Around the Globe
4/24	Basic Culinary Skills Series I (1 st of 3-Part Series)	6/12	Baking Basics - Tart Dough's and Pie Crusts
4/24	Breakfast Pastries – Croissant Dough	6/26	All American BBQ
4/24	Secrets of Thai Cuisine I	7/10	Cupcakes Galore
5/1	Basic Culinary Skills II (2 nd of 3-Part Series)		

Saturday, March 20th

ABC's of Meat III - Lamb

With Chef Udo Prams - 10:00am-2:30pm - \$150 per person

Lamb is one of the healthier choices of meat and is gaining popularity in America. Learn about the different grades and qualities and the most common cuts available. You will learn how to “French” a rack, prepare a leg, and how to cook a shoulder. Create unique dishes that will change your perception about lamb. Chef Udo is a Global Master Chef from Germany with over 20 years experience in the European culinary industry. He is a full time instructor at PCI and currently writing a book on Butchery for the Home-Chef. Join Chef Udo and the rest of the Foodie Society at www.ourfoodiesociety.com.

Secrets of the Ultimate Pizza Party

With Chef Tomm - 10:00am-2:30pm - \$150 per person

Chef Tomm from the cooking show “Culinary Secrets” (www.cheftomm.com) will teach you how to create classic thin and thick crusted pizzas, as well as how to spice things up with exotic toppings. Recipes you will learn are The Gigantic Stuffed Meat Pizza (weighing in at a whopping 12 pounds), The New England Classic Shrimp Scampi Pizza, Taco Pizza and Chicken & Broccoli Stuffed Pizza. You will also learn two dough recipes; Neapolitan and a 30 minute quick dough. Chef Tomm has trained all over the world including Italy, Mexico and Thailand. As an accomplished culinarian, he is now a full time instructor at PCI and believes in the hands on approach with an emphasis on fresh and new products. This belief, as well as his many talents has made him sought after as one of the best Chef Educators in the country.

Wine Basics III - Pairing with Food

With Catherine Fallis, MS - 12:30pm-2:30pm - \$50 per person

Learn how the pros do it as well as some basic techniques that you can use everyday at home. We will start with introduction into the characteristics of wine that we look to pair with, as well as the anatomy of the palate and ol'factory (sense of smell). You will learn the Old Rules of pairing vs. New Rules and why certain flavors go well with each other, and why others don't. We will touch on some classic pairing as well as discuss what you might pair with your favorite dishes at home. You will taste six common food flavors (samples) against six wines with specifically different attributes. There will be plenty of time for Q&A as well. Make sure to have a bite to eat before class. Catherine Fallis is the fifth woman in the world to have earned the title of Master Sommelier, and is also a Certified Wine Professional. Founder and President of planet grape® LLC, a company committed to bringing a passion for wine, food, and good living into the lives of everyday people.

www.planetgrape.com

Saturday, March 27th

Baking Basics III – Cake Decorating

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 butter cream 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.

Sauces, Gravies and Au Jus

With Chef Jeremy MacVeigh - 10:00am-2:30pm - \$150 per person

Ever wonder how they make those rich and flavorful sauces in the restaurants? In this class you'll explore a variety of sauces and pair them with common meats and poultry. From classic sauces such as those made from demi-glaze, to pan sauces that can be made quickly at home, to more modern and leaner sauces such as coulis, chutney and salsas, this class will unveil the secrets of the professional kitchen to enable you to produce highly flavored foods at home. Chef Jeremy is a fulltime instructor at PCI and has recently published a cooking text called "International Cuisine".

Saturday, April 24th

Basic Culinary Skills Series I-III (3 part series)

With Chef Peter Maguire - 10:00am-2:30pm - \$450 per person

Saturday, April 24th, May 1st, and May 15th, 2010

Offered only as an entire series! This series will help you to be more confident in the kitchen, develop your palate and help create a new sense of cooking enjoyment. We will cover knife skills, soups, stocks, sauces and methods of cookery including: sauté, braising, roasting, grilling, frying, en paillote and en croute. You'll learn the fundamentals of herbs and spices, complex sauces, garnishing, plate presentation, side dishes and of course food and wine pairing. Each class will cover necessary knife skills, each building on the last, and of course a touch on dessert each day. Your tuition includes the hands-on production of the dishes to enjoy in a family style buffet at the end of each class, the recipes to take home a replicate with loved ones, and a new friend to

call on to ask for cooking advice. Chef Peter, a full time instructor at PCI, has worked and taught in the culinary industry for over 25 years; he has won many awards and accolades in hot food competitions as well as ice carving. Due to the popularity, the entire series is non-refundable after 12pm on Wednesday, April 21st. No discounts apply towards the Basic Skills Series. These classes are not a prerequisite for any of our other hands-on Hobby Classes; we hope to see you in the kitchen soon!

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.

Secrets of Thai Cuisine I

With Chef Tomm - 10:00am-2:30pm - \$150 per person

Chef Tomm from the cooking show “Culinary Secrets” will teach you how to make a variety of classic Thai dishes including Massamam curry with chicken, Pad Thai, Pork salad, and Papaya salad with sticky rice. There are many more yummy dishes from this part of the world, so check out Secrets of Thai Cuisine Part II being held on May 22nd. This “Part I” course is not a pre-requisite for taking “Part II”, both will be taught at the same level, with more recipes and techniques that the other did not cover. You will focus on the techniques used to cook as close to authentic as possible. Chef Tomm has trained all over the world including Italy, Mexico and Thailand. As an accomplished culinarian, he is now a full time instructor at PCI and believes in the hands on approach with an emphasis on fresh and new products. This belief, as well as his many talents has made him sought after as one of the best Chef Educators in the country.

Saturday, May 1st

Spring Sushi

With Chef Jeremy MacVeigh - 10:00am-2:30pm - \$150 per person

Spring is the time of abundance and perfect for sushi ingredients, both fresh caught from the sea and fresh picked from the garden. Let's make our sushi fresh, light, and clean with a variety of seasonal and local offerings. Chef Jeremy is a fulltime instructor at PCI and has recently published a cooking text called “International Cuisine”.

Saturday, May 15th

Artistic Plate Presentation

With Chef Jeremy MacVeigh - 10:00am-2:30pm - \$150 per person

Explore how the artistic presentations that are seen in many of today’s fine dining establishments are created. In class we will prepare entrée courses and appetizer courses and create and discuss how they can be artfully presented. Just in time to impress your family for your holiday dinner!

30 Minute Meals – Farmers Market Special

With Chef Udo Prams - 10:00am-2:30pm - \$150 per person

Learn about the seasonal bounty of a farmers market and how to turn these seasonal delights into quick 30-minute meals. Take advantage and buy seasonally from local farmers. Enjoy the local flavors and awe your

friends and families with an incredible flavor bursting and healthy meal while spending no more time than making a frozen dinner in your kitchen.

Saturday, May 22nd

International Cuisine

With Chef Jeremy MacVeigh - 10:00-2:30 - \$150 per person

Learn to create foods from around the globe that highlight the character of different regions culture with the food. We will make Posole from Mexico, Swedish Meatballs with Garlic Thyme Mashed Potatoes from Scandinavia, Jerk Pork with Rice and Black Beans from the Caribbean, Thai Red Curry with Chicken and Rice, Char Sui Pork (Marinated and Roasted Red Pork) from China and a French Potato and Endive Salad Topped with Duck Confit. Open your eyes and palate to the techniques and tastes of some of the great foods found throughout the world! Chef Jeremy is a fulltime instructor at PCI and has recently published a cooking text called "International Cuisine".

Secrets of Thai Cuisine II

With Chef Tomm - 10:00am-2:30pm - \$150 per person

Chef Tomm from the cooking show "Culinary Secrets" will teach you how to make a variety of classic Thai dishes including Chicken satay with peanut and cucumber sauce sauce, Coconut milk soup with chicken, Spicy seafood salad, and Rad Na. There are many more yummy dishes from this part of the world, so check out Secrets of Thai Cuisine Part II being held on April 24th. This "Part II" course can be taken in conjunction with, or separately from "Part I", both will be taught at the same level, with more recipes and techniques that the other did not cover. You will focus on the techniques used to cook as close to authentic as possible. Chef Tomm has trained all over the world including Italy, Mexico and Thailand. As an accomplished culinarian, he is now a full time instructor at PCI and believes in the hands on approach with an emphasis on fresh and new products. This belief, as well as his many talents has made him sought after as one of the best Chef Educators in the country.

Saturday, June 12th

Grilling Around the Globe

Chef Jeremy MacVeigh - 10:00 – 2:30 - \$150 per person

Perfect to get ready for the summer-time, this class will look at some of the most popular grilled foods from around the world. You will explore the meats of Argentina cooked "a la Parrilla", Brochettes from France, Şiş Kebabi from Turkey, Satay's from Southeast Asia, Jamaica's Jerked foods and BBQ from Texas. Principles of proper grilling and types of meats best suited to different methods will be covered as well as the choice of fuel to use in cooking on a grill with an exploration of woods used in cooking. Chef Jeremy is a fulltime instructor at PCI and has recently published a cooking text called "International Cuisine".

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, June 26th

All American BBQ

With Chef Peter Maguire - 10:00-2:30 - \$150 per person

It's Summer, and it's time to BBQ! This class is chock full of Summer fun as we grill-up various meats and a variety of BBQ styles from Memphis, St. Louis and Kansas City. You will learn techniques and recipes for Chicken, Pork Ribs and Chops, Brisket and Tri-Tip. Don't forget to eat your vegetables; Asparagus, Zucchini, and Portabellas. You will also learn recipes for different Marinades, Rubs, Basic Brining and Smoking procedures along with Sauces and Salsas. All in all, it's a great way to kick off with a Summer BBQ Party! Chef Peter, a full time instructor at PCI, has worked in the culinary industry for over 25 years and has won many awards and accolades in hot food competitions as well as ice carving.

Saturday, July 10th

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.