



The Professional Culinary Institute

Epicurean Education 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.”

Saturday, June 12th, 19th, & 26th

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

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

Saturday, April 24th, May 1st & May 15th

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. These classes are not a prerequisite for any of our other hands-on Hobby Classes; we hope to see you in the kitchen soon!

Saturday, June 12th

Grilling Around the Globe

With Chef Jeremy MacVeigh - 9:00am-1:30pm - \$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

With Chef Stephany Buswell, CMB - 9:00am-1:30pm - \$125 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 19th

All American BBQ

With Chef Peter Maguire - 9:00am-1:30pm - \$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, June 26th

All American BBQ

With Chef Peter Maguire - 9:00am-1:30pm - \$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.

Chinese Technique

With Chef Tomm Johnson - 9:00am-1:30pm - \$150 per person

Chef Tomm will teach you how to make great Chinese food at home. He will begin with a demonstration on the ancient art of Chinese hand pulled noodles. Then the class will join Chef Tomm in the kitchen for a hands on class making classic Chinese dishes. Chef Tomm has trained all over the world including Italy, Mexico and Thailand.

Summer Desserts

With Chef Alex Trouan - 9:00am-1:30pm - \$125 per person

Join Chef Alex, one of our pastry chefs who has worked all around the world for a hands on class using the local summer bounty of fruits. The class will make the British Trifle, a modern take on peach cobbler, Tarte aux Fraise (Strawberry Tart), Cherry Cloufotis and you will learn the art of flambé with the famous dessert, Cherries Jubilee.

Saturday, July 10th

Cupcakes Galore

With Chef Stephany Buswell, CMB – 9:00am-1:30pm - \$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! 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.

Saturday, July 10th

All American BBQ

With Chef Peter Maguire - 9:00am-1:30pm - \$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.