



The Professional Culinary Institute

Basic Culinary Skills Series- 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.

- 1/30 Basic Culinary Skills Series I-III - Saturday, Jan 30th, Feb 6th, and Feb 13th, 2010
- 2/27 Basic Culinary Skills Series IV-VI - Saturday, February 27th, March 20th, and March 27th, 2010
- 4/24 Basic Culinary Skills Series I-III - Saturday, April 24th, May 1st, and May 15th, 2010

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

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

Saturday, January 30th, February 6th, and February 13th, 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 January 27th. 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!

Basic Culinary Skills Series IV-VI (3 part series)

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

Saturday, February 27th, March 20th, and March 27th

In Skills IV-VI will re-visit some of the techniques we learned from Skills I-III and incorporate a theme with each class to add a higher degree of difficulty throughout this more advanced series of classes. Some of the topics included will be plate and platter presentation, different options for great garnishes, along with the perfect preparation of specific recipes. This class will also challenge the palate and further develop your senses of taste and smell. Skills IV will be Italian influenced from appetizers to dessert, including items such as calamari, fresh mozzarella, osso bucco and more. The Skills V class is French themed with some classic dishes involving serious technique. Prepared dishes will include the likes of mushroom strudel, crispy sweetbreads, duck breast and poached pears. The final class will be a high powered menu of crab and avocado braised pork belly and roasting whole beef tenderloins, the amazing

chocolate lava cake, and more. 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, February 24th. 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!

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, 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!