



Saturday June 13th, 2009

Breakfast Pastries – Croissant Dough

Chef Alex Trouan - 10:00-2:30pm - \$100 per person

In this class you will learn the techniques to perfecting the layered puff pastry that has been integrated into many cuisines since the Middle Ages. You will have hands on experience with making 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 Alex is a full-time instructor at PCI. He was born and raised in France where he began his career in the Pastry Arts over 20 years ago. He has worked in top pastry shops both in France and in the USA where he has been living and teaching for more than 5 years.

Butchery Basics Part I – Trimming Meat and Poultry

With Chef Udo Prambs - 10:00-2:30 - \$150 per person

Save money in preparing for your summer BBQs and trim down cuts of meat yourself. This class will teach you the fundamentals of buying larger un-trimmed cuts of meat (which are typically a much lower price) and how to butcher them for home use. Not only will you focus on pulling out the cuts of meat, you will also learn to use the trimmings and bones for things like Stocks, Soups, and Sausage. You will learn to “break-down” a Pork Leg, a Whole Chicken, and how to “French” a Rack of Lamb. You will learn cooking techniques for these meats as well as walk away with recipes for each cut of meat as well as Stocks, Stews, and Sausage. You will get to enjoy some of the grilled up meats as well as take home the rest to cook for dinner. Chef Udo is a Certified 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 his new Foodie Society at www.foodiesociety.ning.com.

Asian Grills and BBQ

With Chef Chat Mingkwan - 10:00-2:30 - \$150 per person

Outdoor grilling is a popular cooking technique in Asia and often happens year round using rubs and marinades. Learn to season with Asian herbs & spices such as lemongrass, kaffir, five-spice, curry, sweet soy, etc and make a variety of grilled foods from around Asia. We will prepare marinades, rubs, and tenderizers for a variety of meats, seafood, and vegetables. On the menu for the day: Thai Satay with Peanut Sauce, Japanese Teriyaki and Ykitori, Indochina Seafood Curry Paste, Vietnamese Lemongrass Chicken, Indonesian Fish in Banana Leaves. Chef Mingkwan has been cooking since he was a young boy, and now travels the world cooking, writing, and teaching. He has published numerous books mainly around Asian cuisines.

French Connection

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

Many techniques that are taught in culinary school are based on classic French cuisine. In this class you will learn about those influences as well as the techniques to create your own multi-course French-style meal. Learn about the art of fine dining and take a journey through France enjoying everything from Smoked Salmon Canapés, Potatoes Stuffed with Bacon and Crème Fraiche, Wild Mushroom Soup, Filet of Sole Veronique, Chateaubriand (beef tenderloin for two) and Gran Marnier Soufflé. Bon Appetite. 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.

For class availability and to enroll call (408) 370-9190



Saturday June 27th, 2009

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.

Butchery Basics Part II – Breaking Down Fish

With Chef Udo Prambs - 10:00-2:30 - \$150 per person

Fish can be expensive when you buy the steak or the filet from the grocery store although you can save a lot of money if you buy the whole fish and break it down yourself. In this class you will not only get to de-bone your own Trout, Salmon, Sole, and Sardine, you will also receive recipes for Hot Smoke Trout, Cold Smoked Salmon, but you will also learn about Poaching and Grilling Techniques. Although this would be a great idea for the fishermen in the family, it will focus on the de-boning and filet techniques, and no so much on the "gutting" of the fish. Chef Udo is a Certified 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 his new Foodie Society at www.foodiesociety.ning.com.

Vietnamese Cooking

With Chef Chat Mingkwan - 10:00-2:30 - \$150 per person

Using recipes from his new book "Quick & Easy Vietnamese Cooking", Chat leads a Vietnamese taste exploration. Vietnamese cuisine has a right East meets West combination of subtle tastes and flavors. Let's explore what make Vietnamese cuisine so popular. Asian food is generally healthy, but Vietnamese is in the forefront. Learn to use fresh herbs, such as Vietnamese mint-Rau Ram, basil-Rau Que, Ngo Gai and simple techniques in preparing popular Vietnamese dishes. Menu for the day: Lemongrass Chicken, Clay Pot Fish, Noodle Soup, Pork Chops, Shaking Beef, Shrimp Fresh Spring Rolls. Chef Mingkwan has been cooking since he was a young boy, and now travels the world cooking, writing, and teaching. He has published numerous books mainly around Asian cuisines.

Cooking For Wine – Summer Menu

With Chef Charles Vollmar - 10:00-2:30 - \$150 per person

Food and wine are far too dynamic to be limited to the conventional ideas of "red with red and white with white". Learn why classic pairings don't always work and why new approaches rely more on the individual's ability to create proper balance through exploration and experimentation with taste and flavor. In this interactive program, we begin with a variety of tasting experiments and exercises to better understand food, and wine and process of bringing them together - successfully. Learn how to adjust any dish you are cooking, or eating in a restaurant, to best match the wine you are drinking! Putting our new ideas into practice, we will prepare a luscious 5-course tasting menu and highlight great California wines with each course – and along the way, tasting, adjusting, tasting, adjusting and eating. A great exercise for novices or experienced wine buffs. The Menu: Sweet White Corn and Sun-Dried Tomato Chowder, Strawberry and Baby Arugula Salad with Toasted Walnuts, Goat Cheese Galettes with Hazelnuts and Honey, Pan-Seared Pacific Halibut Fillet on Sicilian-Style Caponata, with Sun-Dried Tomato-Red Pepper Pesto, Tuscan Bread Pudding with Spiced Zabaglione. Chef Charlie emphasizes basic skill and technique work, along with wellness and lifestyle enrichment topics relating to cooking, nutrition, fitness and special needs. His days are spent teaching at top-notch culinary schools, designing custom wellness programs for corporate clients, health clubs and wellness clinics, facilitating interactive workshops, and is currently working on his first book.

For class availability and to enroll call (408) 370-9190