

Appetizing News

Fall 2008

PACIFIC
INSTITUTE
of
CULINARY
A·R·T·S

Theme Dinners for Fall

Our popular fall theme dinners are back, this time with a new 'page-turning' twist! Imagine our future Chefs, guided in the kitchen by today's top Chefs! We've given enough hints here, but watch our website and email blasts for details coming soon.

Wine Classes for All Levels

We are excited to offer a new line up of classes to instruct everyone from curious wine consumers to industry professionals in understanding wine. With three different programs taught by our in-house sommelier, Tim Ellison, you are sure to find a level that suits your interest.

Newsletter News...

Changes to our newsletter are in the works. If you have not already switched to the more environmentally friendly email version of *Appetizing News*, you may want to do that soon! In 2009 we will be discontinuing our paper version entirely in favour of a fun, new, interactive email version. To sign up for the email version, please email subscribe@picachef.com.

'Tis The Season... (Almost)

At the moment, the sun is shining and the birds are chirping (we hope!), but before you know it, the Holiday season will be upon us. It may be the furthest thing from your mind but if a holiday party is in your plans this year, now is the time to book your catering and facility. Pacific Institute of Culinary Arts is available for private and corporate holiday functions. Friday and Saturday dates are limited. Call or email our Catering & Event Director, Giulia Vendramin at 604-734-4488, giulia@picachef.com.

Make Cake!

We've scheduled a series of Basic Cake and Wedding & Special Occasion Cake Decorating classes starting this Fall. These classes always sell out and are often wait listed—visit our website for further details and register early to avoid disappointment.

Fall Into Cooking

We continue to expand our breadth of short programs offered to the public. In addition to the new series of the wine classes, we have a number of new professional and casual courses offered this fall. Turn this newsletter over for more information or visit our website, www.picachef.com for full details.

Do You Know A Future Chef?

Trained cooks continue to be in high demand within Canada and internationally. With the arrival of the Olympic Games in 2010 in Vancouver, now is a great time to start your training if you are considering a career change into the Culinary Arts or Baking & Pastry Arts. Contact our Admissions Director, Bali Mann at 604-734-4488 or info@picachef.com to schedule your personal tour of our training facilities.

Casting Call at PICA

If you, or someone you know, has outstanding communication and customer service skills and an interest in all things culinary, then we want to hear from you! Pacific Institute of Culinary Arts is looking for someone to fill the position of **Receptionist/Administrative Assistant**. This team member is responsible for being Pacific Institute of Culinary Arts' first point of contact for the public and staff. In addition to the phone and greeting and assisting all visitors, the Receptionist/Administrative Assistant will have a number of regular administrative responsibilities and assist our managers and directors as required. This is a dynamic, full-time (Monday – Friday) position suited to someone who is detail oriented and enjoys working as part of a team. Required experience includes 1 year + in a similar role, intermediate skills in MS Word, Excel and Outlook, excellent communication and customer service skills, and a pleasant and professional presence. Interested applicants are encouraged to email their cover letters and resume to erin@picachef.com or fax to 604.734.4408.

1505 West 2nd Avenue
Vancouver
British Columbia
Canada V6H 3Y4

At the entrance to
Granville Island



(604) 734-4488 tel

info@picachef.com
www.picachef.com



Events at a Glance

Our Event Calendar is now online at www.picachef.com. Click on 'Event Calendar' for a full listing of what's happening at the Institute.

September 1st

Institute CLOSED for Labour Day holiday.

September 12th – 14th

Visit us at the EAT! Fraser Valley – Everything Food and Cooking Festival, Tradex, Abbotsford. Booth 359.

September 22nd

Fall semester for professional Culinary and Baking & Pastry Arts programs begin.

October 7th

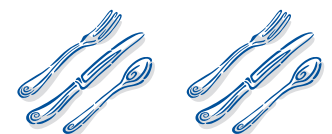
Discovery of Wine Class.

October 8th

Understanding Wine Class.

October 29th

Discovery of Wine Class.



Moving? Please notify us of your change of address.

2008 Summer Courses

Menu Marketing & Design

This twelve-week course focuses on menus as the central influence for all food service functions outlining the 'big picture' behind a well run food service operation and costing, planning analyzing, purchasing, production, food and beverage management, promotion and service.

Cost: \$545

Duration: October 4th – December 6th

Saturdays: 10:00AM – 1:00PM

Restaurant Operations Management

Students will gain focused insight into restaurant operations including purchasing, inventory control, service etiquette, costing and financial issues. Bar and beverage service will also be covered in this twelve-week course.

Cost: \$545

Duration: October 4th – December 6th

Saturdays: 1:30PM – 4:30PM

Discovery of Wine

This four week fundamentals class introduces novice wine lovers to the extensive array of grapes, wine types, and styles from around the world. An introduction to proper wine tasting and evaluation techniques is covered with wine tastings and matching food samples each session.

Cost: \$475 (includes materials and ISO tasting glasses)

Duration: October 7th – 28th

Tuesdays: 6:30PM – 9:30PM (Total 12 hours)

Understanding Wine

Explore various styles and flavours of wine in this ten-week course and gain a greater knowledge and increased understanding of the global wine market. Wine tastings will be accompanied by each wine region's local cuisine to enhance the experience.

Cost: \$895 (includes materials)

Duration: October 8th – December 10th

Wednesdays: 6:30PM – 9:30PM (Total 30 hours)

**Please note ISO tasting glasses are not included in this class and may be purchased from the Institute at a cost of \$19.49/set*

Advanced Wine

This twenty-week course includes extensive tastings focussing on the differences between indigenous grape types and production styles and international cuisine.

Cost: \$1,695 (includes materials and 1 set of ISO tasting glasses)

Duration: October 9th – March 5th 2009

Tuesdays: 6:30PM – 9:30PM (Total 60 hours)

**Please note this class requires two sets of ISO glasses, additional glasses may be purchased from the Institute if required.*

Sushi-101

Master Sushi Chef demonstrates the fine art of sushi-making in this hands-on, informative class.

Cost: \$225 (includes all equipment)

Date: Saturday, October 18th

Time: 10:00AM – 2:00PM (Total 4 hours)

Basic Cake Decorating

This class focuses on techniques used in decorating a celebratory cake such as a child's birthday cake. Participants learn to cover and decorate a cake with butter cream and royal icings as well as decorative piping techniques.

Cost: \$300 (includes all equipment)

Duration: October 2nd – November 9th

Thursdays: Evenings, 6:00PM – 9:00PM (Total 18 hours)

Wedding & Special Occasion Cake Decorating

This class covers a variety of pastry decorating techniques including rolled fondant, gum paste and royal icing.

Cost: \$550 (includes all equipment)

Duration: January 10th – February 7th 2009

Saturdays: 10:00AM – 2:00PM (Total 20 hours)

Dining Etiquette-101 (for adults)

Explore the world of 'Dining Room Etiquette' and learn of it's importance in today's work driven environment. Table manners play an important part in making a favourable impression. The evening is fast paced and enjoyable. Your new skills will be implemented on the spot while enjoying a gourmet four course meal with matching wines.

Cost: \$150 (workbook, 4-course dinner and wine pairings)

Date: Tuesday, September 30th

Time: 6:00PM – 9:30PM (1 Class – Total 3.5 hours)

Knife Skills-101

Need to learn or brush up on your knife skills? Do you have a beautiful knife set at home — and have no idea how to use them? Give us two hours and our Professional Chef Instructor, Bernard Mouze will teach you the basics, including: sharpening, classic and uniform cuts, knife handling and safety.

Cost: \$75

Date: Saturday, October 4th

Time: 11:00AM – 1:00PM (1 Class – Total 2 hours)

Cook! & The City (for singles)

Join our fun-loving group of singles along with our Chef Instructor, Chef Simon and wine enthusiast, Tim Ellison for an exciting Friday night designed around Spanish tapas and wine pairings.

Cost: \$125 (includes wine pairings)

Date: Friday, October 24th

Time: 6:00PM – 10:00PM (Total 4 hours)

More classes available... Visit our website for info!

Further details regarding our Short Programs are available online. Please note that GST is applicable to all courses. To register, download our registration form online or call 604.734.4488. Full payment is due at time of registration. Registrants who withdraw from a course 30 days or more prior to the start date may transfer to another program or request a refund, those who withdraw within 30 day of the course start date may receive a credit to be applied to a course program at a later date.