

Appetizing News

Fall 2007

PACIFIC
INSTITUTE
of
CULINARY
A·R·T·S

Fall Theme Dinners

We continue to offer a new selection of exciting theme dinners for your enjoyment this Fall:

Why do kids get all the candy and all the Halloween fun? Not this year! Join us on **Saturday, October 27th** for our spooky *Murder Mystery Theatre Dinner*. Our students cook and a local theatre group performs for this one-night only interactive event. Tickets are \$85 per person* – including dinner and the show. Wear your detective hat!

It's "Christmas come early" for wine lovers on **Saturday, November 17th** when we celebrate the long-awaited release of this year's Beaujolais Nouveau. Sample a flight of three young fruity reds along with a French-inspired four-course at our *Beaujolais Nouveau Theme Dinner*. Cost is \$45 per person.* Call to reserve!

New! Saturday Classes

The kids are heading back to school, now what about you? Join Food TV's celebrity Chef, on **Saturday, September 8th** and learn to 'Cook Like A Chef' with Ned Bell. Follow up your 'Chef training' with *Sushi-101*, taught by our own Chef Katsuhito Inoue. *Sushi-101* is offered on **Saturday, September 15th**. For those with a bit of a sweet tooth we are offering *Pastry-101* with Master Baker Chef Alfred Voss. *Pastry-101* is available on two dates: **Saturday, September 8th & 22nd** See the reverse side of the newsletter for more details about our Fall classes.

Hot From The Oven Press

Coming this Fall is the much-anticipated Pacific Institute of Culinary Arts cookbook, *Cooking with Class* featuring recipes from the Institute's very own Chef Instructors.

With full-colour photos and over 120 pages of fabulous recipes, *Cooking with Class* will be available for purchase at our Bakeshop & Café or through our online gift shop at <http://www.picachef.com> The cost is \$34.95 (plus GST) with \$2.00 from every sale going to the BC Children's Hospital – A great gift for any aspiring Chef!



Restaurant Hours of Operation

Please note: *effective Saturday, September 1st* we will be discontinuing our Saturday Brunch Buffet Service. We welcome you to join us for an early dinner as our restaurant will commence dinner service at 5:00PM on Saturdays.

Our restaurant hours for the remainder of the week will not change, and we will continue to offer our popular Seafood Buffet for lunch and dinner on Fridays.

Celebrate British Columbia

Dine with us between **September 14th and September 30th** and experience what is fresh and best in BC. *Eat BC!* is a province-wide celebration of BC food and wine and Pacific Institute of Culinary Arts is proud to participate with our own BC Signature dish and BC wine pairings. Reservations are highly recommended.

Parties For Foodies

Organizing a Jack & Jill party? Planning a birthday event for your Food Network addicted teen? Consider Pacific Institute of Culinary Arts for your next event and make it one that guests will not soon forget! Private group cooking classes, *Iron Chef* or *Apprentice Challenge* theme parties are hands-on, original and fun. Contact Giulia Vendramin at 604.734.4488 or email giulia@picachef.com for more information.

Online Restaurant Management Certificate Program

August 2007 saw the launch of Pacific Institute of Culinary Arts online *Restaurant Management Certificate Program*. This online program is designed to allow participants to complete courses on their own time, and at their own pace. The Management Certificate will be awarded upon the successful completion of ten courses, which can be taken one or several at a time. Courses are supported by a faculty with years of industry operations and teaching experience. We are pleased to offer this program to the public, current students and graduates as a perfect complement to their *Culinary Arts* or *Baking & Pastry Arts* diploma.

Visit our website <http://www.picachef.com> for more information.

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Events at a Glance

Saturday, Sept. 8th
Cook Like a Chef with Ned Bell
(1 Class) 1:00PM – 5:00PM

Pastry-101 (1 Class)
10:00AM – 2:00PM
Wedding & Special Occasion
Cake Decorating (5 weeks)
10:00AM – 2:00PM

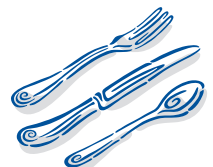
Monday, Sept. 10th
Basic Wine Comprehension
(4 weeks) 7:00PM – 9:00PM

Saturday, Sept. 15th
Sushi-101 (1 Class)
10:00AM – 2:00PM

Saturday, Sept. 22nd
Pastry-101 (1 Class)
10:00AM – 2:00PM

Saturday, Oct. 27th
Murder Mystery Theatre Dinner
Tickets available now!

Saturday, November 17th
Beaujolais Nouveau Release
Dinner



**Moving? Please notify us
of your change of address.**

* Beverages, taxes and service charge additional. Not applicable for '2 for 1.' Reserve online or call (604) 734-4488.

Classes for Cooking Enthusiasts

Cook Like A Chef *with Ned Bell*

Join Food TV's celebrity Chef, Ned Bell, for this one-day hands on cooking class. Participants will enjoy creating such dishes as tea-cured salmon and seafood soufflé. All participants receive an autographed cookbook and souvenir apron to take home.

Saturday, September 8th

1:00PM – 5:00PM

(1 Class – Total 4 Hours)

Cost is \$350.00 + GST, per person

Pastry – 101

Master Baker, Chef Alfred Voss, teaches this one-day introduction into the world of pastries. Create real croissants, danish and puff pastry. All participants will receive a souvenir apron to take home. **There are two session dates to choose from.**

Saturday, September 8th

10:00AM – 2:00PM

(1 Class – Total 4 Hours)

Cost: \$125.00 + GST, per person

Saturday, September 22nd

10:00AM – 2:00PM

(1 Class – Total 4 Hours)

Cost: \$125.00 + GST, per person

Wedding & Special Occasion Cake Decorating Class

For those interested in specializing in cake decorating skills we offer Wedding & Special Occasion Cake Decorating. Taught by Rob Wood, participants will learn the basics of rolled fondant, gum paste, and royal icing in this hands-on class.

Saturday, September 8, 15, 22, 29 & October 13

10:00AM to 2:00PM

(5 Classes: Total 20 Hours)

Cost is \$475.00 + \$50.00 (Equipment) + GST, per person

Please call 604.734.4488 to reserve your seat, or visit <http://www.picachef.com/shortprograms.html> to download our registration form. Full payment for each course is due at the time of registration.

Basic Wine Comprehension Class

Taught by Sommelier Robert Stelmachuk topics include: viticulture (growing grapes), vinification (making wine), food and wine harmony, vineyard management, country regional outlines, essential grape varieties, common misconceptions and a tasting of ten to thirty varieties of wine. Participants will receive a certificate of completion upon the successful completion of their course. Maximum 15 people per class.

Monday, September 10, 17, 24 & October 1

7:00PM – 9:00PM (4 Classes – Total 8 Hours)

Cost is \$285.00 + GST, per person

Sushi – 101

Our very own Master Sushi Chef, Katsuhito Inoue, teaches this one-day sushi making workshop. Learn various cutting and preparation skills along with the fine art of sushi rice, tempura and miso soup. All participants will receive a souvenir apron to take home.

Saturday, September 15th

10:00AM – 2:00PM

(1 Class – Total 4 Hours)

Cost: \$250.00 + GST, per person

Basic Cake Decorating

Taught by our own Rob Wood, with over twenty years experience in cakes and cake decorating, this eighteen-hour class focuses on the art of decorating a special event cake such as a child's birthday cake. Participants will learn how to color and decorate a cake with buttercream and royal icing, and learn decorative piping techniques including borders and flowers. Maximum 7 people per class.

Saturday, November 3, 17, 24 & December 1

10:00AM – 2:30PM

(4 Classes: Total 18 Hours)

Cost is \$250.00 + \$50.00 (Equipment) + GST, per person

Please note: Pacific Institute of Culinary Arts limits all class sizes and many courses have previously been sold out. Classes may have a minimum quorum – in the event that our quorum is not met, registrants may request to move to the next available start date or receive a refund. Visit our website for more information.