

# Appetizing News

Spring 2008

PACIFIC  
INSTITUTE  
of  
CULINARY  
A·R·T·S

## Restaurant Highlights

We invite you to join us for a very special dinner on **Thursday, March 27th** when we participate in the annual **'Dining Out For Life'** fund raiser. Twenty-five percent of food revenues from participating restaurants in Vancouver will be donated to local charities supporting people living with HIV/AIDS. Information about this national event is available online at [www.diningoutforlife.com](http://www.diningoutforlife.com).

Please note our **new restaurant hours**. We are open to the public Monday through Friday for lunch and dinner. **Saturday's are now available for booking private functions.**

## More Casual Gourmet...

We continue to offer new and exciting Casual Gourmet classes for those who wish to learn new kitchen skills in a casual and relaxed environment. These classes are small, hands-on and always fun! For more information visit our website at [www.picachef.com](http://www.picachef.com), or call 604.734.4488. Turn this newsletter over for a listing of our current class offerings.

## Green Your Appetizing News

A reminder that our *Appetizing News* is also available in PDF format via email. Using email to deliver our popular newsletter reduces the use of energy and resources to produce and mail out our paper version. If you are interested in 'greening' your *Appetizing News* you can call 604.734.4488 or email your request to [subscribe@picachef.com](mailto:subscribe@picachef.com).

## Mother's Day Tea

For kids and Mom's to enjoy, a special Mother's Day weekend cooking class. On **Saturday, May 10th** kids will delight in some kitchen time with our Chef Instructors preparing scones, finger sandwiches and other sweet treats. Mom will join them later in our onsite restaurant for lovely afternoon tea to enjoy these treats and spend time with the family. Cost is \$50 + GST per child (Mom's teatime is included). Additional guests for teatime are \$25 + GST per person.

## Summer Gourmet Camps

Who wants to cook over an open flame when you can cook over a four-burner stove in a professional kitchen? Our Pre-Teen and Teen Gourmet Camps are the perfect 'summer camps' for your budding foodie! Campers will enjoy working with our diverse Chef Instructors to prepare a different menu each day in these hands-on classes.

**Pre-Teens (aged 9 – 12)** can join us for a **2-day camp** running on **July 28th & 29th**. Cost is \$175 + GST per person.

**For Teens (aged 13 – 17)** we are combining culinary and pastry lessons in a **3-day camp**. Running **July 30th, 31st & August 1st**, the cost is \$285 + GST per person.

Each participant will receive a Pacific Institute of Culinary Arts Logo apron to take home. There is a maximum of ten students per class. These popular classes always sell out. Further details are on our website.

## Wine. Wine. Wine. Wine.

Everyone seems to be enjoying it these days, but does anyone really understand it? Sommelier Robert Stelmachuk shares his knowledge and insight in our four-week, 8-hour **Basic Wine Comprehension** course. Robert will introduce wine fundamentals, various topics will be explored and approximately 30 international wines will be tasted. Our next class begins **Monday, April 7th**. Cost is \$285 + GST per person. There is a minimum quorum of six people. Call or visit in person to register.

## Spring Seniors' Discount

From now until the end of April we are offering a Spring Seniors' Discount in the restaurant. On Tuesdays, Wednesdays, and Thursdays, those aged 60+ will enjoy a 50% discount on their food bill for lunch and dinner. Please note, this offer is not valid for special events or theme dinners. Beverages, service charge and taxes are additional. Reservations recommended.

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[www.picachef.com](http://www.picachef.com)



## Events at a Glance

**Friday March 21st to Monday, March 24th**

All facilities will be **CLOSED** for Easter weekend.

**Re-opening**

Tuesday, March 25th

**Thursday, March 27th**

*Dining Out for Life*  
Percentage of restaurant proceeds to charity.

**Monday, April 7th**

*Basic Wine Comprehension Class*  
7:00PM – 9:00PM (4 weeks)

**Saturday, April 12th**

*Artisan Bread Making Class*  
10:00AM – 2:00PM

**Saturday, April 19th**

*Pastry – 101 Class*  
10:00AM – 2:00PM

**Saturday, April 19th**

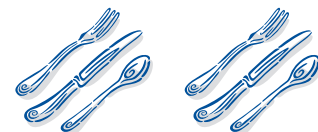
*Sushi – 101 Class*  
10:00AM – 2:00PM

**May 23, 24, 25th**

Visit us at the annual EAT!

Vancouver Food Show

BC Place Stadium, **Booth #526**



Moving? Please notify us of  
your change of address.

# 2008 Spring Courses

## Artisan Bread Making Classes

Master Baker, Chef Alfred Voss, will demonstrate the tools and skills needed to create beautiful artisan breads in our hands-on, Artisan Bread Making Classes. A variety of delicious and creative breads will be covered in our bread classes. The following dates are available:

**Dates:** Saturday, April 12th or May 10th

**Time:** 10:00AM – 2:00PM (1 Class – Total 4 Hours)

**Cost:** \$125.00 per person + GST

## Chocolate Truffle Workshop

Join our Master Pastry Chef, Kurt Ebert, in this workshop covering the fine art of chocolate truffle making. This class will cover: Truffle-making, preparing three ganaches, basic fashioning and finishing techniques.

**Date:** Saturday, March 29th

**Time:** 11:00AM – 2:00PM (1 Class – Total 3 Hours)

**Cost:** \$150.00 per person + GST

## Cook! & The City (for singles)

**SOLD  
OUT!**

Fun-loving singles will enjoy this Friday night wine and cooking session with our Executive Chef, Julian Bond. Prepare an Italian-inspired menu and meet some new people. Three-course menu and a glass of wine is included.

**Date:** Friday, April 4th

**Time:** 6:00PM – 9:00PM (1 Class – Total 3 Hours)

**Cost:** \$95.00 per person + GST

## Basic Wine Comprehension

Taught by Sommelier Robert Stelmachuk. Topics include: viticulture (growing grapes), vinification (making wine), food and wine harmony, vineyard management, country regional outlines, essential grape varietals, common misconceptions and a tasting of up to thirty varieties of wine.

**Dates:** Monday, April 7, 14, 21, 28th

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

**Cost:** \$285.00 per person + GST

## Sushi 101

Master Sushi Chef and Professional Chef Instructor to our Advance Culinary students will demonstrate the art of sushi making in this one-day hands on class covering: Cutting and preparation techniques, sashimi, maki and nigiri, sushi rice, miso soup and tempura.

**Date:** Saturday, April 26th

**Time:** 10:00AM – 2:00PM (1 Classes – Total 4 Hours)

**Cost:** \$195.00 per person + GST

## Baking with Ancient Grains

Master Baker, Alfred Voss teaches another baking class showing you how to incorporate different grain flours into your baking regime. Get to know barley, spelt, kamut, millet, quinoa and more!

**Date:** Saturday, May 24th

**Time:** 10:00AM to 2:00PM (1 Class – Total 4 Hours)

**Cost:** \$150.00 + GST

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*To register for any of these classes, download our registration form online or call 604.734.4488.  
Please note, class sizes are limited and full payment for each course is due at the time of registration.*