

Appetizing News

Summer 2008

PACIFIC
INSTITUTE
of
CULINARY
A·R·T·S

What's Cooking in the Bakeshop & Café

Did you know that our popular little Bakeshop & Café is now serving premium teas and coffee? We are happy to offer you a selection of Mighty Leaf teas and Organic Fair Trade Saltspring Island Coffee.

Enjoy your cup of tea or coffee with one of our fine individual sized pastries every afternoon from 2 – 7PM for only \$4.99 with our new 'Afternoon Delight' special. Treat yourself, for a limited time only!

You Like Us!... You Really Like Us!

Pacific Institute of Culinary Arts was pleased to accept a second **Consumers' Choice Award** at the end of 2007 and has recently been awarded a **Top Choice Award** as Canada's top referred trade school of 2008. We would like to take this opportunity to thank our students and industry partners for their continued support.

Kitchen Loving Kids

Our summer Teen and Pre-Teen camps sold out in record time this year. But if your youngster is still keen to try out our professional kitchens, why not consider booking a private group cooking class for your budding chef and their friends? A great way to celebrate a birthday or even graduation! For more information or to book, contact our Director of Catering & Events, Giulia, at 604.734.4488.

Commemorate With Cake

Birthdays. Father's Day. Anniversaries. Graduations. Engagements. Weddings. Promotions. Retirements. We say any time is a good time for cake, but for that extra special occasion why not celebrate with a beautiful custom cake from Pacific Institute of Culinary Arts? Our cake artist, Rob Wood, has over 30 years experience working with sugar. You can view samples of his work online at www.picachef.com, click 'Wedding and Custom Cakes.' To book a consultation call 604.734.4488 or email Rob at rob@picachef.com.

Master Food Styling Workshop with Lisa Schroeder

Recognized culinary professional and food stylist, Lisa Golden Schroeder, teaches this unique Master Food Styling class. This two-day class will offer both demonstration and hands-on learning. Geared towards culinary professionals and students with an interest in food styling for print, television and film. This is the first time Lisa has offered her intensive class in Canada! Dates: October 24th & 25th from 9AM to 5PM. Cost: \$750 + \$50 lab fee + GST. Now open for registration! Further information is available on our website www.picachef.com, click 'Short Programs.'

Saturday Soirees

Our onsite marina-view restaurant is now available exclusively on Saturdays for booking private events. If you are looking for the perfect venue for your celebration, consider us! Our licensed facility can provide you with full-service or buffet-style fine catering for groups of up to 100 people. For information and inquiries, contact our Director of Catering & Events, Giulia, at 604.734.4488.

Casual Gourmet Classes

We continue to schedule new Casual Gourmet classes for those interested in a fun, informative and interactive cooking experience. Turn over this newsletter for a sampling of our current class offerings and check our website often for new classes and start dates.

New! Picnic to Go

Heading to the beach? Looking to lunch in the park? Let Pacific Institute of Culinary Arts pack you a gourmet picnic basket to go. Available from June 15 – September 15, choose from a selection of sandwiches, salads, beverages and dessert treats all packed into a light-weight, reusable and collapsible picnic basket (that you keep!). Perfect for **Bard on the Beach**, **Fireworks** evenings or any other sunny occasion. Pricing and order form available online at www.picachef.com. 24 hours notice required for orders with a minimum order applicable.

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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.

Friday, May 23rd – 25th
Visit us at the EAT! Vancouver Food Show, Booth # 526

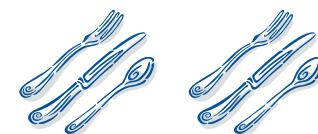
Saturday, May 24th
Baking with Ancient Grains

Wednesday, May 28th
Martini Madness

Saturday, June 7th
Chocolate Workshop

Monday, June 30th
All facilities closed for Canada Day, will be open on Tuesday, July 1st.

Monday, August 4th
All facilities closed for BC Day.



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

2008 Summer Courses

Dining Etiquette 101

Table manners play an important part in making a favourable impression. Join 'hospitality enthusiast' Tim Ellison in this popular workshop teaching the do's and don'ts of dining room etiquette. Fast paced and informative, this interactive information session includes a presentation, table etiquette workbook and four-course dinner with wine pairings.

Date: Tuesday, July 15th

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

Cost: \$150.00 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, June 7th

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

Cost: \$150.00 per person + GST

Cook! & The City BBQ (for singles)

Join a fun-loving group of singles and our Executive Chef, Julian Bond for an exciting Friday night out centered around the BBQ. Chef Bond will inspire new BBQ techniques just in time for the summer party season. Enjoy a BBQ buffet dinner, two glasses of wine or beer and of course, meet some new people!

Date: Friday, July, 25th

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

Cost: \$95.00 per person + GST

Martini Madness!

Just in time for the summer party season! Join our partner, Mix Bartending for an evening of martini education and appreciation. Learn about martini mythology, how to make martinis as well as pairing them with a three-course small-plates menu prepared by our own Executive Chef, Julian Bond.

Dates: Wednesday, May, 28th

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

Cost: \$95.00 per person + GST

Artisan Bread Making Class & Luncheon

Master Baker, Alfred Voss teaches a full-day version of our Artisan Bread Making class which includes and three-course sit-down Seafood Buffet lunch in our onsite dining room.

Date: Friday, July 11th

Time: 9:00AM – 5:00PM (1 Classes – Total 8 Hours)

Cost: \$250.00 per person + GST

For additional class information including Basic Cake Decorating, Wedding & Special Occasion Cake Decorating, Family BBQ Cooking Class, Dining Etiquette for Teens and more...visit our website at www.picachef.com click 'Short Programs.' We are always adding new classes so we encourage you to check back frequently.

*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.*