

Appetizing News

Winter 2008

PACIFIC
INSTITUTE
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CULINARY
A·R·T·S

Out with the Old, in with the New...

Another year has come and gone, and we now look forward to filling up your fresh, new calendar with a number of delicious moments. Before your schedule has been fully booked, be sure to make note of a few important dates of interest posted by *Pacific Institute of Culinary Arts*.

January and February 2-For-1 Special

Join us Monday through Thursday for a gourmet lunch and/or dinner beautifully prepared and professionally served by our advanced Culinary Students. You and your dining partners will enjoy one three-course meal at full price and receive a second three-course meal for free. We can accommodate for tables of up to six people and suggest that you reserve well in advance either online: www.picachef.com or by telephone: 604-734-4488. Beverages, service charge and applicable taxes are additional for each dining guest. *Please note: this offer can not be combined with any other promotions, discount coupons or special theme dinners.*

Valentine Baking for Teens

Help the next generation save a tree... Pastry Chef Maurena will guide your teen through a few hours of creative baking. They will complete the session by turning out hand-made (and tasty!) alternatives to paper Valentine's cards. Saturday, February 9th from 11:00AM – 2:00PM. Cost is \$75.00 + GST.

Valentines's Day February 14th

Let us set the tone with a special romantic dinner or lunch in *Pacific Institute of Culinary Arts'* restaurant-with-a-view. Our Executive Chef, Julian Bond, will work his magic and help Cupid along by presenting a lovely menu, surely making this a memorable meal for both you and your partner. Don't forget to prepare a special toast to go along with your complimentary glass of sparkling wine. Lunch \$26.00 and Dinner \$50.00 per person. *Please note: as this is a special event, our 2-for-1 offer, passport or other discount coupons do not apply.*

March 17 – 18 and 19 – 20 Spring Break Culinary Camps For Pre-Teens And Teens

Expand your children's culinary horizons with our very popular hands-on cooking camps. Chef Bernard will give your early cooking enthusiasts a glimpse into the wonderful possibilities that the food industry has to offer. On Monday and Tuesday, March 17 – 18, your 9-to-12-year-old will learn how to make a meal good enough for the whole family to enjoy. On Wednesday and Thursday, March 19 – 20, your 13-to-17-year-old will take a tour of Granville Island Market and Fisherman's Wharf, then come back to our kitchens and start cooking with fresh ingredients and new ideas culled from those outings. The cost for the Pre-Teen Camp (6 hours) is \$131.25 and for the Teen Camp (9 hours) is \$225.75. Download our Short Program registration form online: www.picachef.com and click, 'Short Programs,' 'Teen Classes' or call 604-734-4488

Make Any Day a Holiday with a Special Occasion Cake

Order a cake for your wedding or special occasion from our Bakeshop & Café. Visit our website to find ideas or bring us your own. Please contact our Custom Cake Decorator, Rob Wood, for a complimentary consultation at rob@picachef.com or call 604-734-4488 to set up an appointment.

Classes for the Casual Gourmet

We continue to schedule new Casual Gourmet classes for those interested in a fun and interactive cooking experience. Check our website often for available classes and start dates.

Cooking with Class

Pacific Institute of Culinary Arts' first cookbook, *Cooking with Class*, is flying off the shelves so come into our Bakeshop & Café and buy one today before they're all gone. The cost is \$34.95 + GST with \$2.00 from every sale going to the BC Children's Hospital. Also available through our online boutique at www.picachef.com (price above excludes shipping and handling).

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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! Visit www.picachef.com and click 'Event Calendar' for a full listing of what's happening at the Institute.

Monday – Thursday January & February:

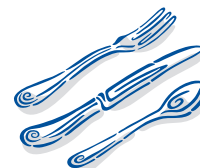
2-for-1 Special, lunch and dinner, in the Restaurant (Excludes Valentine's Day)

Saturday, February 9th
Valentine Baking for Teens
11:00AM – 2:00PM

Thursday, February 14th
Valentine's Day
Special lunch and dinner menus

**Monday & Tuesday,
March 17th & 18th**
Pre-Teen Spring Break Camp

**Wednesday & Thursday
March 19th & 20th**
Teen Spring Break Camp



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

What do graduates of *Pacific Institute of Culinary Arts* do after graduation?...

Dominique Laurencelle (*Sep/04 and Apr/05*)

Bearfoot Bistro in Whistler, BC

Lee Bretschneider (*Jan/05*)

Pescatore's Seafood & Grill in Victoria, BC

Kimberly Albrecht (nee: Gibson) (*Sep/01*)

Yellow Rose Catering in Kelowna, BC

Matthew Lane (*Apr/07*)

Culinary Capers, Vancouver, BC

Bryan Carson & Nicolas Synkiw (*Apr/07*)

Bearfoot Bistro in Whistler, BC

Lori Fletcher (*Feb/00*)

Co-owner of Social At Le Magasin in Vancouver, BC

Nick Allan (*Oct/99*)

Sous Chef at Social At Le Magasin in Vancouver, BC

Matt Binkley (*Sep/97*)

Personal Chef, Toronto, ON

Kodai Uno (*Apr/02*)

Executive Chef/Owner of Shiru-Bay, Vancouver, BC and Toratatsu Japanese Tapas Bistro, Vancouver, BC

Lynne Carlson (*Jan/98*)

Pastry Chef at Nimmo Bay, Port McNeill, BC

James Schenk (*Mar/98*)

Owner & Executive Chef of Destino, San Francisco, CA

Georgina Mitropoulos (*Sept/97*)

Head Chef at Zebrano Brasserie in London, UK

Jess Bartlett (*Apr/05*)

Pastry Chef, Voyage Restaurant, Sorrento, Australia

Stathis Tsogas (*Jan/98*)

Chef at Bay Moorings Restaurant West Vancouver, BC

Kabel Kim (*Jan/06*)

Head Sushi Chef at Goldfish Restaurant in Hawaii.

Laurie Munn (*Sept/98*)

Chef at Cafe Brio in Victoria, BC

Alec Lomas (*July/98*)

Executive Chef, Central Kata Resort in Phuket, Thailand

Basilio Pesce (*Sept/98*)

Chef de Cuisine at Biff's Bistro (Oliver Bonacini Restaurants) in Toronto. Check out his profile at: www.oliverbonacini.com/biffsmovie.html

Shunsuke Hashimoto (*April/03*)

Kobeya Bakery in Japan

Spencer Watts (*Jan/01*)

Chef/Owner of Spence on the Coast, Sechelt, BC

Nathan Kelsey (*Apr/99*)

Chef at Konzert, Japan

Matthew Keebler (*Jan/05*)

Le Crocodile, Vancouver, BC

Brendon Ling (*05 & 06*)

The Shore Club, Vancouver, BC

If you or someone you know is considering a culinary or pastry career – call or visit our Admissions office today! Tel. 604-734-4488

