

Appetizing News

Summer 2007

PACIFIC
INSTITUTE
of
CULINARY
A·R·T·S

Fireworks Buffet Dinners

Hurrah for Summer! Once again we are offering our Fireworks Theme Buffet Dinners, coinciding with the HSBC Celebration of Light held annually at English Bay. Each evening's menu will be inspired by the country represented:

Wednesday, July 25 – Spain
Saturday, July 28 – Canada
Wednesday, August 1 – China
Saturday, August 4 – Grand Finale

Cost is \$45 per person (Beverages, service charge & GST are additional). Complimentary parking is available for diners who wish to leave their cars after dinner and walk along the seawall to view the fireworks show. Reserve early, these popular dinners fill up quickly.

We Turn Hungry Campers into Happy Campers

Our Summer Teen Camp is now sold out. Limited spaces are still available for our Summer Pre-Teen Gourmet Camp. Your budding Chef can join one of our professional Chef Instructors for a fun 2-day cooking camp this July. Our Pre-teen Camp is offered on July 16 & 17 for \$125 + GST per camper. Further details and our registration form is available online at www.picachef.com.

Impressing Your Friends–101

Need a great dessert to bring to a summer barbecue or pool party? Why not check out what our Bakeshop & Café has to offer. Open six days a week, our Bakeshop & Café is stocked with fresh cakes, tarts and individual fine pastries made from high quality chocolate and natural ingredients. From our refreshingly light Fruit Mousse cake to our rich and decadent Chocolate Sacher Torte, you are sure to find something to please any sweet-tooth. Special orders are available.

Further information about all our programs and special events is available at:
www.picachef.com or 604.734.4488

And The Winner Is...

We are excited to announce the winner of our First High School Black Box Competition. Hosted at Pacific Institute of Culinary Arts, five aspiring Chefs put their skills to the test in a one-hour cooking competition. It was an intense contest, but in the end we crowned our Black Box Champion and he walked away with a \$1,000 scholarship certificate. Our congratulations to Ryan L. of Sardis Secondary School.

Congratulations also to Sandy E. of New Westminster who claimed a \$1,000 gift certificate for a private-dinner or cooking class at Pacific Institute of Culinary Arts in our 10th Anniversary celebration draw!

From Our Chefs to You

Coming this Fall is the much-anticipated Pacific Institute of Culinary Arts cookbook, *Cooking with Class*. Our first publishing venture will feature recipes from the Institute's very own Chef Instructors. Another first for us!

Green Your Appetizing News

A reminder that our Appetizing News is also available via email in PDF format. 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.

For Father's Day

If Dad likes to do his own cooking (or perhaps could use a little help) why not treat him to a custom designed cooking class? Gift certificates are available. Contact Giulia at 604.734.4488 for more information.

Gift cards, redeemable at our Restaurant and Bakeshop & Café are also available in any denomination, a perfect gift for Dads who prefer to stay out of the kitchen! You may purchase gift cards from our Bakeshop & Café, along with a great selection of professional chef's knives and other fine gifts.

Page two has information about our upcoming special classes.

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Granville Island



(604) 734-4488 tel

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Events at a Glance

June 26 & 27

Artisan Bread Making Class

June 29

Artisan Bread Making Class

Monday, July 2

*All facilities will be CLOSED
for the Canada Day holiday
Re-opening Tues. July 3rd*

July 16 & 17

Pre-Teen Gourmet Camp

July 18, 19 & 20

Teen Gourmet Camp

July 25, 28, Aug. 1 & 4

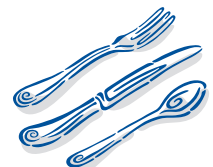
*Fireworks Buffet Dinners
Reserve Early, Space Limited*

Saturday, Sept. 8

*Wedding & Special Occasion
Cake Decorating Begins
10:00AM – 2:00PM (5 weeks)*

Monday, Sept. 10

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



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

Upcoming Special Classes

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. You are able to choose from two different session times to suit your schedule. The following sessions are available:

Evening Class Session

Tuesday June 26 & Wednesday June 27

6:00PM – 9:00PM

(2 Classes: Total 6 Hours)

Cost is \$150.00 + GST, per person

Full Day Class Session

Friday, June 29

8:30AM – 5:00PM

(1 Class -Total 8 Hours)*

Cost is \$200.00 + GST, per person

All participants will receive a Pacific Institute of Culinary Arts logo apron. Classes have a minimum quorum of four people, limited seats are available. Certificate of completion will be awarded to each participant at the conclusion of these classes.

**Full day class will provide a thirty minute break for lunch.*

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 varietals, common misconceptions and a tasting of up to thirty varieties of wine. Participants will receive a certificate of completion upon the conclusion 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

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 cover and decorate a cake with buttercream and royal icings, 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

Wedding & Special Occasion Cake Decorating Class

For those interested in specializing their 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 note: Pacific Institute of Culinary Arts limits all class sizes and many courses have previously been sold out. Please call 604.734.4488 to reserve your seat. Full payment for each course is due at the time of registration.



“It’s all under the hat.”
Chef Anon