

Julia Child Curator Shares Cooking School Secrets at Book Signing

Chef Linda Carruci, Le Cordon Bleu Graduate, at The Cooking and Hospitality Institute of Chicago

Chicago, IL (PRWEB) June 16, 2005 -- Accolades for Le Cordon Bleu graduate, Chef Linda Carucci, include "Culinary Professionals Teacher of the Year" and "Julia Child Curator of Food Arts at COPIA: The American Center for Wine, Food & the Arts." Chef Carucci's new cookbook called *Cooking School Secrets for Real World Cooks* was released on May 12 and she will share these secrets in a demonstration at The Cooking and Hospitality Institute of Chicago on Wednesday June 22nd 2005 at 3 pm. <http://www.chic.edu/events.asp>

As a cooking instructor with more than 20 years of food industry experience, no one is more qualified than Chef Carucci to reveal the indispensable everyday secrets and shortcuts that professional chefs use constantly in their cooking. Each of the more than 100 sensational recipes—soups and salads, pasta and risotto, main courses and side dishes, plus indulgent desserts—offers truly useful guidelines and tips.

The recipes go from down-home good and simple-to-prepare favorites to guest-worthy feasts. The recipes detail a variety of cooking tips and wisdom that Chef Carucci has collected over the years to ensure that each dish is a complete success.

Chef Carucci will conduct a demonstration followed by a signing of her cookbook, which is available for purchase at the CHIC Bookstore. There is no charge to attend this demonstration and it is open to the public on a first come, first serve basis.

The Cooking and Hospitality Institute of Chicago is affiliated with Le Cordon Bleu, the world's most famous cooking school, founded in Paris in 1895. Students at the school can earn an Associate of Applied Science Degree as well as the coveted Le Cordon Bleu Diplôme in Le Cordon Bleu Culinary Arts and Le Cordon Bleu Patisserie & Baking. The curriculum combines classical French cooking techniques with innovative American technology and there is a high demand for graduates in the hospitality industry.

The Cooking and Hospitality Institute of Chicago shares numerous impressive guest chefs with their students, ensuring the highest standards in culinary education at the school.

Past guest chefs have included Martin Yan, Fergus Henderson, Tony Mantuano, Rick Bayless, as well as Art Smith – Oprah Winfrey's personal chef, and James Beard's Award Winning Pastry Chef, Gale Gand. Rick Bayless is the host of a PBS cooking show and a regular guest on the Food Network. The full schedule of chefs visiting the cooking school can be found at <http://www.chic.edu/events.asp>.

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