

## **Pennsylvania Culinary Institute Hosts Cooking School Open House**

*Hands-on preparation of a meal, pastry or bar beverages will be presented.*

Pittsburgh PA (PRWEB) June 16, 2005 -- Pittsburgh, Pennsylvania, is known in the culinary world for its superior chefs. An accolade usually retained for towns in Italy or France, an amazing number of our country's finest chefs are trained and apprenticed here in this area. For over two decades, the Pennsylvania Culinary Institute (PCI at [www.pci.edu/index.asp](http://www.pci.edu/index.asp)) has been a provider of culinary education preparing tomorrow's chefs.

This special Open House on Saturday June 11th covers not only the Culinary Arts and Pâtisserie & Baking, but also Hospitality and Restaurant Management including the art of Bartending. Guests will be able to try out a class, including the use of the cooking school laboratories and training in the top "mix-ology" lab used to teach the latest recipes used in bartending.

Later in the day, the food prepared during the classes will be offered for lunch, while an in-depth presentation on the school and the offered programs will be held.

PCI strives to ensure that the teachers and programs are current with today's progressive styles, foremost skills and industry current technology used in the culinary world. It has a partnership with the prestigious Le Cordon Bleu and has its internationally renowned programs as the basis for the curriculum at this cooking school, offering prestigious curriculums in Le Cordon Bleu Culinary Arts [www.pci.edu/programs/culinary-arts.asp](http://www.pci.edu/programs/culinary-arts.asp) and Le Cordon Bleu Pâtisserie & Baking [www.pci.edu/programs/patisserie.asp](http://www.pci.edu/programs/patisserie.asp) and Le Cordon Bleu Hospitality & Restaurant Management [www.pci.edu/programs/hrm.asp](http://www.pci.edu/programs/hrm.asp).

Pennsylvania Culinary Institute is located in the center of Pittsburgh's cultural district at 717 Liberty Avenue -- surrounded by many fine restaurants, theaters and art galleries. Pittsburgh's diverse and creative environment helps to make PCI the easy choice to receive a fabulous and nationally-recognized culinary education.

PCI has had a recent wave of student acknowledgements and awards. Chef Scott Fetty, who is both a graduate of PCI and a current chef-instructor, was the 2004 World Champion at the Culinary Olympics in the Hot Food Competition. This is the first time in 16 years that the US has achieved this coveted position as the leading culinary competitor in the world.

Matt Weber, October 2002 Graduate of Pennsylvania Culinary Institute, was awarded "2005 Best Young Chef in the United States" at The National Young Chef Rotisseurs Competition Finals, a world wide competition held each year by the Confrerie de la Chaine des Rotisseurs. One of the faculty, Jeff Hunt, has been traveling back and forth to China, teaching top chefs in Beijing how to cook American food, in preparation for the upcoming 2008 Olympics that will be held there.

The details of the Open House and the programs offered by the cooking school can be found at [www.pci.edu/index.asp](http://www.pci.edu/index.asp) or call 800-432-2433.

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