

Pennsylvania Culinary Institute Produces Award Winning Chefs

Cooking school alumnus awarded the Gold at the International Culinary Olympics and the Best Young Chef in the United States.

Pittsburgh, PA (PRWEB) June 21, 2005 -- Chef Scott Fetty, alumnus and instructor at the Pennsylvania Culinary Institute (PCI), brought the coveted gold medal for Hot Foods home from the 2004 Culinary Olympics in Europe. This is the first time in 16 years that the US has accomplished this impressive position as the leading culinary competitor in the world. For over two decades, this cooking school has been a provider of fine culinary education preparing the chefs of tomorrow. www.pci.edu/index.asp

The Culinary Olympics, held every four years in Germany, was founded in 1896 as an international cooking event that could not only break language barriers between chefs of many countries, but could also formulate new cooking trends. The creators of the contest hoped to improve tourism to their homeland. Later, it was rightfully given the name “Culinary Olympics” due to the growth and success of the competition.

Thousands of chefs train vigorously each year to compete against their peers from abroad. The Culinary Olympics began in Frankfurt, moved to Berlin in 1996 and then to Erfurt, Germany, in 2000. Chef Fetty was part of over 300 individual exhibitors, 115 national and regional teams totaling more than 1000 cooks and confectioners from 33 countries.

Another PCI graduate, Matt Weber, was awarded the “2005 Best Young Chef in the United States” at The National Young Chef Rotisseurs Competition Finals, a worldwide competition held each year by the Confrerie de la Chaine des Rotisseurs. Competing against nine other regional winners, Chef Weber triumphed with his preparation of Poached Trout Mousse with Lobster scented Roasted Red Pepper Coulis, Roasted Tenderloin of Beef with Mushroom Demi-glace, Pan Fried Polenta Cake and tournes of Carrot and Summer Squash. He completed his fête with a stunning Cinnamon Bavarian with Raspberry Sauce and Apricot and Dried Cherry Compote.

Weber is continuing his training with Chef Art Inzigna, a PCI chef instructor & Weber’s coach last year. He is preparing to represent the US in the International Young Chef Competition in Bermuda in October.

Chef Fetty created assorted cold appetizer plates for Team USA Regional and feels he took home the gold because the Team prepared contemporary and elegant cuisine. He says, “Our mission was to re-visit classic dishes and familiar flavors, yet present them in a modern and creative way. We wanted to combine the old and the new. The training and experience I have had here at PCI very much contributed to our win.”

Chef Inzigna is proud to be working with this awarded young chef and said, “spending time with a young man as focused and dedicated to his profession as Matt is one of the most rewarding parts of my job, Matt emulates all the best qualities of a chef he is a good example to any young person who wants to succeed.”

Pennsylvania Culinary Institute strives to ensure that the chef instructors and programs are current with the progressive styles, skills and industry current technology used in the culinary world today. It has a partnership with the prestigious Le Cordon Bleu cooking school and has their internationally renowned programs as the basis for the curriculum. www.pci.edu/programs/culinary-arts.asp. They also offer Le Cordon Bleu Pâtisserie & Baking www.pci.edu/programs/patisserie.asp and Le Cordon Bleu Hospitality & Restaurant Management 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 nationally recognized culinary education.

The details of the programs offered by the cooking school can be found at www.pci.edu/index.asp or call 800-432-2433.

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