

**FOR IMMEDIATE RELEASE**

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**Oregon Culinary Institute Launches Management Degree Programs**

*Portland, Ore.* – Responding to strong demand from both students and the restaurant industry, Oregon Culinary Institute (OCI) announced today that it is approved to offer three new management degree programs. Effective October 2009, the new credentials available are an Associate of Applied Science Degree in Culinary Management, an Associate of Applied Science Degree in Baking and Pastry Management and an Associate of Applied Science Degree in Restaurant Management. The school launched its new management curriculum with a Restaurant Management Diploma in July.

“From our opening day three and a half years ago, culinary and baking and pastry students have been very clear about their desire to learn the business side of restaurants,” said Eric Stromquist, OCI campus president. “We have always stressed management skills in our programs, so this is a natural evolution for us and makes OCI not just a cooking school but a truly complete and comprehensive restaurant school.”

OCI is the only culinary school in Portland to offer this unique blend of restaurant education.

“Thousands of new restaurants open every year, and of those roughly 70% fail within five years. To be successful, you have to understand the entire operation from front to back of the house, and from the top to bottom line,” said Stromquist. “The aim of our management degree programs is to help students master kitchen techniques, while providing them with the management tools they will need to become successful entrepreneurs.”

Costs of the new management programs vary depending upon the credential earned. The total program cost, including books, uniforms, knife kits and supplies, for the Associate of Applied Science Degree in Restaurant Management is \$26,110 (64 academic weeks), the Associate of Applied Science Degree in Culinary Management is \$29,505 (60 academic weeks), the Associate of Applied Science Degree in Baking and Pastry Management is \$29,505 (56 academic weeks), and the Restaurant Management Diploma is \$18,690 (34 academic weeks). All programs include an off-campus externship at an approved industry property.

The restaurant management programs were designed, and will be overseen, by Ray Colvin, OCI location director, who joined the school in January after having served eight years at Western Culinary Institute. Colvin previously worked in senior restaurant management, including as a regional vice president and owner for three nationally recognized hospitality organizations including Piatti Restaurant Group, McCormick & Schmick’s Management Group, and The Holland Corporation.

## **About Oregon Culinary Institute**

Established in 2006 as a division of Pioneer Pacific College, Oregon Culinary Institute offers a complete, practical and affordable culinary arts education where students can earn Associate of Applied Science degrees in Culinary Management, Baking and Pastry Management, and Restaurant Management. The school also offers diplomas in Culinary Arts, Baking and Pastry Arts, and Restaurant Management, as well as a certificate in Baking and Pastry. Students may also earn a Sommelier Diploma at OCI in cooperation with the International Sommelier Guild. Weekend cooking classes are open to the general public, and a fine dining restaurant is available that serves lunch and dinner, most Mondays through Fridays. For more information go to [www.oregonculinaryinstitute.com](http://www.oregonculinaryinstitute.com), or call 888-OCI-CHEF.

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