



OREGON CULINARY INSTITUTE

PIONEER PACIFIC
COLLEGE

~ Summer 2009 Update ~

Summer is finally here. Gardens have sprung to life and it's time to get together with friends and family to break bread on the back patio in short sleeves and flip-flops. Let us assist you in making sure that what you serve your loved ones is memorable for all the right reasons.



Cooking Classes

As always, classes at OCI are intimate, hands-on (unless otherwise indicated), and held in full professional kitchens, taught by professional chef instructors.

We are happy to announce that Chef Melanie Hammericksen's baking and pastry classes continue this summer, this time on both Saturdays and Sundays in the morning and afternoon. These classes include [Muffins, Scones and Quick Breads](#); [Artisan Breads](#); [Cookies and Cupcakes](#), [Soufflés, Custards, Mousses and Ice Cream](#); [Artisan Pizza](#), and [Pies, Tarts and Quiche](#).

For those interested in the classes focused most on cooking techniques and principles, we offer the following: [Flavor Fundamentals](#), [Kitchen Fundamentals and Knife Skills](#), [Introduction to Cooking Methods](#), and [Butchery 101: Meat](#).

International and American regional cuisine classes on the calendar include [Sushi](#), [French Bistro](#), [Easy Italian](#), [Thai Me Up](#).

Specialty classes on the calendar include: [Fresh Mozzarella and Pasta Making](#), [BBQ Deluxe](#), [Sausage Making](#), [Farmer's Market](#), [Pickling and Preserving](#), and [Chutneys, Relishes and Salsas](#).

Finally, due to the popularity and success of the last class at Ecola Beach State Park, Chef Instructor and marine biology enthusiast Dan Brophy will be leading a class at the coast on Saturday, July 25th called [Edible Inter-Tidal Encounter](#) at Yaquina Head near Newport.

continued



Announcements & News

Check us out on [Facebook](#) and "Become a Fan."

Our staff and faculty were sad to say goodbye to OCI Director of Admissions Mary Harris, who recently retired. Mary was instrumental in the creation of our school and she will be missed. We are pleased, though, to welcome Heidi von Tagen and Sarah Spoon to our Admissions team!

Ten teams of OCI students and graduates will be participating in a barbeque competition at the upcoming [Zinfandel Advocates and Producers \(ZAP\) event](#) at the World Trade Plaza on July 29th.

In addition to the Professional Baking and Pastry Certificate, students may now enroll in our diploma program. Details are available on the [website](#). Stay tuned for details on our new Restaurant Management program.

The [restaurant](#) is open Monday through Friday (with a few exceptions here and there) for lunch and dinner. Group reservations (min: 25, max: 46) are available. Please call 503-961-6200 Mondays through Fridays between the hours of 8 AM and 6 PM to make a reservation.

OCI continues to host intensive wine study series by the [International Sommelier Guild](#).

Consumer Education @ OCI **Oregon Culinary Institute**

If you'd like to be on our mailing list for this newsletter, email: consumer-info@pioneerpacific.edu