



OREGON CULINARY INSTITUTE

PIONEER PACIFIC
COLLEGE

~ Autumn 2009 Update ~

Greetings!

Watching the leaves change on the trees in the Pacific Northwest is always a bittersweet experience. The warmth of summer wanes while the rains loom, but the succulence of the autumn harvest cushions the blow. Let us prove it to you in one of our many weekend cooking classes or our restaurant (still the best kept secret on the Portland dining scene!).



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.

This fall's baking and pastry classes include [Muffins, Scones and Quick Breads](#); [The Baker's Garden](#); [Artisan Breads](#); [Pies, Tarts and Quiche](#); and [Holiday Cookies](#).

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

International and American regional cuisine classes on the calendar include [Northwest Cuisine](#), [American Comfort Food](#), [Into Indian](#), [French Bistro](#), [Easy Italian](#), and [Thai Me Up](#).

Specialty classes on the calendar include: [Fresh Mozzarella and Pasta Making](#), [Tomatoes - Sauces and Salsas](#); [Sausage Making](#), [Sauce Savvy](#); [Hearty Soups and Stews](#); [Appetizers and Hors d'Oeuvres](#); and [Extreme Cuisine](#).

continued



Announcements & News

Check us out on [Facebook](#) and "Become a Fan." We are on [Flickr](#) and [YouTube](#) too!

Please join us in welcoming to the OCI Faculty Baking and Pastry Chef Instructor Wednesday Wild and Restaurant Management Dining Room Lead Instructor Allison Blythe.

Due to popular demand, the professional [Baking and Pastry Diploma program](#) is now offered every two months.

Our new [Restaurant Management program](#) is in full swing!

On Tuesday, August 13, six OCI grads and two current students competed in the 1st Annual "Kitchen Ninja Competition" here at OCI. Although all eight were worthy competitors, OCI grad (and BlueHour sous chef) Tony Wilkie walked away with the title. Check out the [video](#) and the [pictures](#)!

Ten teams of OCI students and participated in a barbeque competition at the Zinfandel Advocates and Producers (ZAP) Event at the World Trade Plaza on July 29th. Congratulations to winners and OCI grads [Ingrid Chen and Morgan Wu](#)!

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