

- ▣ home
- ▣ music & nightlife
- ▣ movies
- ▣ the arts
- ▣ restaurants
- ▣ classifieds
- ▣ columns
 - THE FLY
 - SILICON ALLEYS
 - CAR CULTURE
 - 5 THINGS
 - LIVE FEED
 - SILICON VALLEY
 - VEGGIE
 - TECHNOLOGY NEWS
- ▣ news & features
- ▣ the papers
- ▣ blogs
- ▣ contests
- ▣ coupons
- ▣ advertise
- ▣ about us
- ▣ contact



columns

09.12.07

[home](#) | [metro silicon valley index](#) | [columns](#) | [live feed](#)

Live Feed

Back to (Cooking) School

By Cheryl Sternman Rule

IT IS September. You're busy. I get it. But you still have to eat. While you can fuel yourself at a zillion local dives or posh hot spots, at some point you'll need to break down, locate the spatula, twist open the olive oil and try not to burn the place down in the process of making yourself a home-cooked meal.

If you really need help, or if *Top Chef* has you aching to whip up a lobster tail with saffron foam, you're in luck. September is back-to-school time, and culinary classes fill Silicon Valley like so many apples in a strudel.

Here are a few ideas.

Two years ago, the **Professional Culinary Institute** opened its doors in Campbell, and Hamilton Avenue has never smelled better. The PCI offers diploma programs for chefs-to-be, but anyone can register for "hobby" classes, held several Saturdays each month in their almost spanking-new kitchens.

Classes in September include "Thai buffet," "Outrageous Vegetarian Specialties" and "Wine Roulette," an interactive wine tasting led by a master sommelier. October classes include "Classic Italian Pizza" and "Southeast Asian Curry." For more information, visit www.pcichef.com and click on "hobby classes."

Draeger's Cooking School offers a wide variety of cooking classes taught by well-known food professionals, restaurateurs and cookbook authors. If you can't find something in its extensive lineup, I've got nothing for you. Menlo Park classes this fall include "Hot, Sour, Salty, Sweet Flavors of Vietnam" taught by Andrea Nguyen, a local expert on Vietnamese cookery, as well as "Indian Summer Lunch," "Knife Skills" and "Festive Fondues," among many others. Additional classes are held in San Mateo and Danville. Check out www.draegers.com/DCS/ for a complete lineup.

Palo Alto Adult School cooking classes are open to everyone, and if you're looking to revisit your high school days here's your chance. (Most classes are held at Palo Alto High.) Classes include "Oaxaca: Land of Seven Moles," "A Taste of Thai, Indian Chaat and more." Details online at www.paadultschool.org.

Kitchenware stores are like crack to the gadget obsessed, and **Sur la Table** delivers a quick fix. The Los Gatos branch also offers culinary classes, so not only can you blow your paycheck on a \$200 Moroccan tagine, but you may actually learn how to use it. Fall classes include "Sushi 101," "Mastering Sauces," "Cooking Basics," "AA Late-Summer Dinner in Provence" and more. Class schedules available at www.surlatable.com. Click on "store locations" and "events" at the bottom of the page.

So get out there, don a cute (or manly) apron, and learn something practical. Another academic year has begun.

Professional Culinary Institute 700 W. Hamilton Ave., Suite 300, Campbell, 1.888.PCI.LEARN.

Draeger's 1010 University Drive, Menlo Park. Also at 222 E. Fourth Ave., San Mateo. 650.685.3704.

Palo Alto Adult School 50 Embarcadero Road, Palo Alto, 650.329.3752.



Advertiser Links

Foreclosures - Real Estate Investing

Your Online Real Estate Investing Resource.

San Jose.com Real Estate

Relocating to San Jose or Silicon Valley? Let San Jose.com introduce you to some expert area real estate agents.

restaurant guide [View All](#)

- 🔍 FIND A RESTAURANT
- 🔍 FIND A RESTAURANT REVIEW
- 🔍 SEARCH AVAILABLE RESERVATIONS & BOOK A TABLE

columns [View All](#)

Live Feed

Quick restaurant hits by Metro dining editor Stett Holbrook.

5 Things to Love

Top-5 lists and hot picks.

Silicon Valley Vегgie

Vegetarian eateries in the South Bay.

Ads by Google

CA Culinary Academy - SF

California Culinary Academy Offers Le Cordon Bleu Training. Get Info. www.BayChef.com

SF Culinary School

Premier Cooking School in SF Le Cordon Bleu San Francisco SanFrancisco.com/le-cord

Cakes by Rose

Exquisite wedding and celebration cakes for elegant occasions www.cakesbyrose.com

Finest Bay Area Bakery

High-End Cakes, Desserts & Pastries Great Variety, Service and Prices www.sugarbutterflour.com

Sur La Table 23 University Ave., Los Gatos, 408.395.5576.

[Send a letter](#) to the editor about this story.

 [SAVE THIS](#)  [EMAIL THIS](#)  [PRINT THIS](#)  [MOST POPULAR](#)  [RSS FEEDS](#)



©Copyright 2007 Metro Newspapers. All rights reserved.