



CHEZ BOUCHER ACCELERATED
CULINARY ARTS TRAINING PROGRAM

**Next class start date:
Monday, January 14, 2008**

Under the leadership of certified Chef Ron Boucher CEC, AAC, Chez Boucher Cooking School is now offering a condensed hands-on culinary arts training program for professionals including career-changers and high school students.

Small class sizes and low teacher-student ratio, six-month certification program, very affordable tuition, and conveniently located close to Portland, ME, Manchester, NH and Boston, MA. Supervised externship job placement.

Contact Information:

Chez Boucher
French Cooking School
321 Lafayette Road
Hampton, NH 03842



Endorsed by the American Culinary Federation
Foundation for excellence in culinary education.

www.chezboucher.com

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European Culinary Tour, Weekend Cooking Workshops, and Professional Culinary Training Program on the 2008 Menu at Chez Boucher French Cooking School

School will host January 4 open house for career-changers and recent graduates.

Hampton, NH Chez Boucher French Cooking School (www.chezboucher.com) today announced its full slate of activities, classes and workshops for 2008. The programs, to be held at the school's new, expanded campus in Hampton, continue Chez Boucher's respected tradition of providing first-rate culinary training for aspiring professionals and home cooks of all skill levels.

Chez Boucher will launch the Winter 2008 session of its innovative Professional Training Program on Monday, January 14. The highly regarded six-month program equips aspiring professionals both in the classroom and through restaurant externships with the fundamental tools and techniques they need to work in a professional kitchen.

In 2008, Chez Boucher will also offer hands-on learning opportunities for both casual and serious home cooks, according to Chef/Owner Ron Boucher (CEC, AAC). "Highlights of our 2008 plans include our third annual Chez Boucher Culinary Tour, this time to Provence and the Rhône Valley," Boucher noted, "as well as a full slate of weekly workshops, and exciting programs for couples and children."

-- Chez Boucher Open House for Career-Changers and Recent Graduates --

Students interested in the Professional Training Program are invited to attend the Chez Boucher French Cooking School Open House on Friday, January 4, from 12 - 2 pm. Visitors will have an opportunity to learn about the school from Chef Boucher, talk to current students about their experiences, and see (and taste!) their work as they present a luncheon buffet. Contact the school to learn more or RSVP (603-926-2202).

-- Chez Boucher Professional Training Program --

Under the leadership of Boucher and his talented team of professional chef instructors, Chez Boucher offers its six-month Professional Training Program to career-changers, high school and college graduates, and anyone else dedicated to a career in the culinary field. The school's unique and intensive program was developed by professional chefs with years of experience in the competitive culinary field; all Chez Boucher classes and practical training components are instructed and monitored by ACF-certified chefs. Students at the respected school learn everything from French cooking techniques and safe food handling, to core preparation and production procedures.

Importantly, the six-month Professional Training Program is a cost- and time-sensitive program which allows students to maintain part-time employment. Participatory classes are taught four days per week, for six hours each day, for 16 weeks in the school's state-of-the-art kitchen. Students then are required to complete eight weeks of practical externship training in the professional environment of partnering area restaurants.

In addition, students attend and receive an eight-hour sanitation seminar certificate from the nationally known "ServSafe" program. Upon graduation from Chez Boucher, students have earned a Certificate in Professional Training from Chez Boucher French Cooking School, and go on to find challenging slots in competitive restaurants, hotels, and catering facilities.

"The students in our program bring a genuine eagerness to learn, both in the classroom and in the externships we offer," said Boucher. "When they complete our rigorous program, they are ready, from the start, to actively contribute in professional kitchens, and hiring chefs appreciate that."

-- Culinary Tour to Provence and the Rhône Valley --

Chez Boucher will lead a hands-on culinary tour to France's Provence and Rhône Valley regions on March 21-29, 2008. The Rhône Valley is the second largest wine producing region in France, and is world famous for a range of dry red and white wines.

The all-inclusive tour includes round-trip airfare from Boston, 7 nights deluxe accommodations (5 in Avignon, 2 in Salon-de-Provence), breakfast and dinner each day, cooking classes, wine tastings, private minibus transportation, expert local guides, museum/monument entrance fees, tips, and taxes. (\$3,999 per person, double occupancy)

-- Casual, Fun Workshops and Classes for Home Cooks --

Chez Boucher has planned for the new year a full schedule of workshops and classes for home cooks of all levels, as well.

"Classic French techniques are as useful in a home kitchen as they are in a restaurant kitchen," according to Boucher. "We've designed classes that help people understand core French techniques without being intimidated. Our workshops are a fun, hands-on way for people to expand their knowledge, learn new skills and add new recipes to their family menus."

Course offerings include "Chocolate, Chocolate, Chocolate;" "Extreme Leftovers What to Do with Leftover Roasted Chicken, Pork & Beef;" and "Springtime in Paris A Romantic Dinner for Two."

Additionally, Chez Boucher will offer monthly "Couple's Night Out" classes, beginning Friday evening, January 25. The classes encourage couples to take a break from their often hectic schedules by cooking, enjoying fine food and wine, and meeting couples with a common appreciation of "the pleasures of the table."

For More Information:

To learn more about these and other upcoming Chez Boucher programs, classes and tours, please contact the school by calling 603-926-2202, or by emailing info@chezboucher.com.

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