



Bernard Guillas to Teach at Food University in Scottsdale

La Jolla, Calif. - (February 08, 2008) – Marine Room Executive Chef, Bernard Guillas joins celebrity TV chefs as he teaches three classes at the Food University which will be held at the Hilton Scottsdale Resort & Villas on Saturday, February 16, 2008. Admission to the event is \$55 per person. Doors open at 9 a.m. with classes and demonstrations beginning at 10 a.m. For additional information call (877) 693-6638.

Guests can be assured that Chef Bernard's sparkling personality will shine in his classes: Effective Cutting Techniques, Flaunting Your French and Basic Knife Safety which include pertinent tips as well as interesting recipes (class descriptions follow).

Additional featured chefs include: Caprial and John Pence - hosts of the PBS series "Caprial and John's Kitchen: Cooking for Friends & Family," Ingrid Hoffman - host of Food Network's "Simply Delicioso" and Marc Silverstein - co-host of Food Network's "Best Of".

"It is a privilege to be able to teach at the Food University," states Executive Chef Bernard Guillas. "I am passionate about what I do at the Marine Room and it is thrilling to be able to pass along some of the tricks of the trade to the home cook."

This exclusive, day-long event attracts an audience of gourmets, home cooks and food lovers who come to learn and see celebrity chefs perform live cooking demos, sample dishes from top area restaurants and visit with tour sponsors. Food University's live on-stage cooking segments will run simultaneously throughout the day. The exclusive, hands on workshops deliver a true fantasy experience as attendees work side by side with their favorite TV chefs. Select audience members will have an exclusive "stepped-up" opportunity to work hand-in-hand with the chefs. These hands-on workshops will have attendees at their very own cooking station learning the fundamental basics of cooking from the guidance and skillful knowledge of the chefs.

Award-winning Chef Bernard Guillas joined La Jolla Beach & Tennis Club, Inc. in 1994, overseeing all menus, wine lists, and special events for the La Jolla Beach & Tennis Club, Shores Restaurant, and Marine Room. Guillas has been recognized as Chef of the Year by Chef Magazine, and Best Chef in San Diego by the San Diego California Restaurant Association. Guillas is active in supporting his local community, participating in SOS Taste of the Nation, Celebrities Cook for Cancer and Mamas Kitchen. He also acts as a "culinary ambassador" on his global travels to promote La Jolla as a premier destination. Guillas is a spokesperson for the Macys School of Cooking.

The Marine Room offers diners global cuisine rooted in the French classics. Its spectacular views, exemplary service and outstanding wine list make it San Diego's premier dining destination. The Marine Room is located at 2000 Spindrift Drive in La Jolla, California; (858) 459.7222, www.MarineRoom.com.

Reservations are recommended, and can be made by calling (858) 459.7222. For additional information, visit www.MarineRoom.com.

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FOOD UNIVERSITY
Saturday, February 16, 2008
10 a.m. to 3 p.m.

EFFECTIVE CUTTING TECHNIQUES

Lamb Chop Lollipops

Fig and Hazelnut Tapenade

Chef Bernard will demonstrate how to effectively use a boning knife, a bread knife, a chef knife, and a paring knife.

“M’Ocean” Alaskan King Salmon

Pistachio Almond Crust, Roasted Corn Salsa, Avocado Butter

Chef Bernard will demonstrate how to effectively use a fish knife, Santoku knife, paring knife, and tomato knife to shave corn kernels from cob.

FLAUNTING YOUR FRENCH

Steamed Black Mussels Marinere

Grilled Sourdough Bread, Pancetta, Eggplant, Morel Mushrooms

Pan Seared Chicken Paillardes

Heirloom Vegetable Ratatouille

Callebaut Chocolate Soufflé

Foolproof Recipe

BASIC KNIFE SAFETY

Chef Bernard will demonstrate basic knife safety with a variety of knives using a whole salmon, rack of lamb, whole chicken, vegetables, and loaf of bread.

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(858) 459-7222 2000 Spindrift Drive – La Jolla, CA – 92037

MarineRoom.com