



Culinary Center of Monterey
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**CULINARY CENTER OF MONTEREY HOSTS PACIFICA HOTEL COMPANY'S
TEAM-BUILDING SESSION**

MONTEREY, Calif., July 17, 2007- -Pacifica Hotel Company's mission statement says, in part, that the company will carry out its vision through commitment to their core values including teamwork. According to all of the participants, the company more than accomplished that goal at their annual team-building event at the Culinary Center of Monterey.

Pacifica Hotel Company, operator of a collection of hotels along the California Coast between the San Francisco Bay area and San Diego, brought sixty-six employees including sales executives and management from each hotel plus the corporate management team. "We wanted to bring our sales executives and management team together to get to know each other and to have fun," Dale J. Marquis, chairman and chief executive officer of San Diego-based Pacific Hotel Company said.

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After daylong business meetings the group went to the Culinary Center of Monterey on Cannery row where the staff, led by Executive Chef and Owner, Mary Pagan, divided the attendees into four groups. Each group then selected a leader who drew for class assignments, themes, presentation, style and station.

The four culinary themes were *America from the Grill*, *South America Ole*, *Pacific Rim* and *Ciao Italy*. Attendees prepared five recipes at each theme station such as Chardonnay Grilled Chicken Quarters with White Wine Butter Sauce; Carne Asada with Chimmichurri Sauce; Miso Glazed Shrimp and Salmon Skewers on Jasmine Rice with Scallions and White Bean and Fennel Soup with Italian Sausage. In addition to preparing the recipes, the four groups had to decorate their buffet stations according to the theme. The groups then gathered to present their food and decorations via a rap song, a limerick, a charade or a fable. Before feasting on their creations the teams were given awards for finishing on time, creativity of presentation, taste and teamwork.

This was the first cooking team-building event for the company, according to Art Flores, general manager, Pacifica Suites, Santa Barbara. “It was great to work together and create something as a team,” he enthused. “Team-building causes us to have to work together closely and to finish a product we create as a team,” Todd Moreau, vice president operations, Santa Barbara explained. “Our company is spread apart. Cooking causes you to work with one another.”

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Marie-France Brown, general manager, Holiday Inn Express, San Luis Obispo said, “It was a different experience. I loved it!” Geoff Harris, general manager Best Western Carlyle, West Los Angeles related, “I like the fact that we usually work in a very businesslike relationship. Here we saw the friendly, personal side without numbers crunching.” “What can I say about it?” mused Todd Driscoll, CHA vice president, quality assurance and product improvement, Santa Barbara. “I expected it to be a lot of fun but it exceeded even my expectations. It was good fun – good food, great people. Anytime a team gets together and works together it’s a step forward especially when it’s so much fun”

. “It was a very enjoyable event” Marquis concluded. “The location is great, and cooking and working together in the kitchen automatically bring people together. But Executive Chef Mary Pagan and her staff are what set this program apart. They take the time to understand in advance your team-building goals and somehow develop a program that’s perfect for achieving them.”

Offering a spectacular view of Monterey Bay and the Pacific Ocean from its 550 square foot, state-of-the-art kitchens, the Culinary Center of Monterey is located at 625 Cannery Row. For more information call (831)-333-2133, e-mail: info@culinarycenterofmonterey.com or check out the website at www.culinarycenterofmonterey.com

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