



SUN VALLEY CULINARY

INSTITUTE

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Due to the ongoing COVID-19 pandemic, the Sun Valley Culinary Institute (SVCI) announced it has postponed the inaugural class of students for the Professional Culinary School until 2021.

SVCI continues to plan on offering cooking classes and demonstrations by award winning chefs for locals and tourists this summer and fall. Classes in development include French Cooking Made Easy, Cooking with Grains, Wild Salmon 101, Delicious and Healthy Salads, and Thai Cooking.

In making the announcement, SVCI Board Chair Mindy Meads noted, “We are disappointed to have to make this decision. However, for the safety of our students and the long-term viability of the school, the delay of this specific program was necessary. While the Professional School will not commence this year, we still plan on offering a wide array of classes for our community in a safe environment”

Meads added, “The Board remains committed to the Professional School Program which will be reassessed late this summer to begin recruiting students for 2021.”

The SVCI Board and staff are dedicated to supporting our community in these difficult times and are looking at additional opportunities to provide workforce training and culinary boot camps for local restaurants among other initiatives. SVCI will also be available for rentals and events.

Please visit <https://sunvalleyculinary.org> for updates.