

# KITCHEN FIRE

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## **Olivier Said and Chef MikeC. open KITCHEN ON FIRE in Berkeley's Epicurious Garden**

### New culinary school for home chefs slices and dices the way cooking has been taught for decades

There's something new cooking in Berkeley's Gourmet Ghetto, and it's not another restaurant.

Author and restaurateur Olivier Said has partnered with well-known culinary instructor and caterer Chef MikeC. to launch **KITCHEN ON FIRE** – a cutting-edge new school designed to teach food lovers how to cook and entertain like a professional.

Built around their shared philosophy that learning should be fun, KITCHEN ON FIRE doesn't even look like a school. Rather, you'll think you just stepped into an upscale downtown San Francisco loft. At one end, floor to ceiling sliding doors open onto a balcony with a birds-eye view of bustling Shattuck Avenue.

The front half of the 2400-square foot space features a state-of-the-art kitchen where hands-on classes, demonstrations and lectures will be presented by a changing repertoire of executive chefs from top Bay Area restaurants, visiting culinary celebrities, food-related experts, and the owners themselves.

Among its unique offerings will also be culinary tours throughout the region, corporate team building workshops, in-home classes, classes for kids, and private instruction and other events. Ingredients will feature organic and natural products as much as possible.

A complete schedule will soon be posted at [www.KitchenOnFire.com](http://www.KitchenOnFire.com), where students can register online and gift certificates can be purchased.

KITCHEN ON FIRE occupies the entire second floor of the just-opened Epicurious Garden, located in the 1500 block of Shattuck Avenue. The area has become a world-renowned Mecca for foodies, since Alice Waters revolutionized contemporary cuisine through her landmark Chez Panisse Restaurant, just two doors down.

Across the street is the definitive Cheese Board, with its curded milk pleasures from around the world. Next door is the César Tapas Bar, one of the Bay Area's most popular watering holes – which Olivier Said helped build into local fame as a managing partner. Around the corner is the original Grégoire Restaurant, which has been at the forefront of re-inventing traditional takeout. There's also numerous fine wine shops and other specialty businesses ideal for discriminating tastes.

KITCHEN ON FIRE's gallery-like environment has been equipped with high-end KitchenAid built-ins and small appliances, Analon cookware, Furitechnics professional cutlery, and BonJour hand tools, among other accessories.

### **About Chef MikeC.**

Chef MikeC. who has led over 1500 classes to date on every culinary topic imaginable. A graduate with honors from the California Culinary Academy, he joined Sur La Table's staff in early 2002, then spent the next two years helping manage and lead their Bay Area cooking schools. He also served as a frequent visiting instructor at their Seattle, Portland, Los Angeles and San Diego venues.

One of the leading authorities on knife skills, MikeC. serves with Rachel Ray as a national spokesperson for Furitechnics, based in Australia. An expert on home entertaining, he founded Party Lifestyles in 2003, and is the former co-owner of San Francisco-based catering company, Xfusion, which created the concept of turning private parties into exciting cooking events that guests could participate in. As well, he has led corporate team building cooking events for myriad companies, including GAP, Yahoo, Microsoft, Adobe, GE Capitol, and Charles Schwab.

### **About Olivier Said**

Born and raised in France, Olivier Said is a 5<sup>th</sup> generation restaurateur who began working in his mother's Paris restaurant as a teenager. During the last eight years, he served as a managing partner at César – and at the same time co-authored two highly-successful books – *CÉSAR: Recipes from a Tapas Bar*, which was selected as one of the Top 10 Cookbooks of 2003 by *Food & Wine* magazine, and *THE BAR: A Spirited Guide to Cocktail Alchemy*, published last November. In the late 1980s, Said owned one of the most successful restaurant nightclubs in Paris, called Texas Coyote.

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