

[2017-36]

 한국문화원 Korean Cultural Center, Los Angeles	Press Release		Korean Cultural Center Los Angeles 5505 Wilshire Blvd. LA., CA. 90036 Tel (323)936-7141 www.kccla.org
Date of Release	For Immediate Release		Pages : 5
Date	2017.5.16 (Tue.)	Contact	Hannah Cho 323-936-3012

2017 K-Cuisine Lecture Series



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- ▶ **Event : 2017 K-Cuisine Lecture Series**
 - ▶ **Class Schedule : May 8th(Mon.) - June 3rd(Sat.)**
 - **Beginning class (May 8th - May 19th): Mon/Wed/Fri 7PM-9PM (2 weeks)**
 - **Intermediate class (May 25th - June 3rd): Thu 7PM-9PM & Sat 1PM-5PM (2 weeks)**
 - ▶ **Host By : Korean Cultural Center Los Angeles and Korean Food Academy**
 - ▶ **Venue: Korean Food Academy, 1234 S. Western Ave., Los Angeles, CA 90006**
 - ▶ **Contact: hannah@kccla.org / 323-936-3012 / kfoodacademyus@gmail.com**
 - ▶ **Information : www.kccla.org/kcuisine**
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2017 K-CUISINE LECTURE SERIES

For all who are interested in the Korean Cuisine!

The Korean Cultural Center Los Angeles (Director Nak Jung Kim), dedicated to providing insights into the rich cultural heritage of Korea, proudly presents the '2017 K-Cuisine Lecture Series' Program to promote Korean Cuisine. '2017 K-Cuisine Lecture Series' will include a Korean Market Field Trip for the beginner's class, and a Korean Cooking Contest for the intermediate class. We aim to introduce Hansik(Korean food) to people of different cultures and ethnicities. The lectures will be divided into two curriculums: Beginner and intermediate.

We invite Jonathan Gold who is the restaurant critic for the Los Angeles Times as a special lecturer for a 30-minute session on May 15th(Monday) at 7PM.

Jonathan Gold has shown extensive knowledge about Korean food. He won the Pulitzer Prize in criticism in 2007 and was a finalist again in 2011. He is a seven-time James Beard Award winner, and was the subject of the 2016 documentary City of Gold. He is delighted that he has managed to forge a career out of the professional eating of Galbi-jjim.

Through this special lecture, Mr. Gold mentions that Los Angeles is becoming a city where many people can explore foods of different cultures, including Korean food, and that authenticity is the main key in further expanding Hansik(Korean food) in America.

Mr. Gold was very impressed with the '2017 K-Cuisine Lecture Series' hosted by the Korean Cultural Center, Los Angeles as it is a program that teaches how to make Hansik(Korean food) to interested learners in the U.S. He also mentioned that it's a great opportunity to let many people know about Korean food's excellence and share recipes. Mr. Gold has been to numerous Korean restaurants in Los Angeles, and because Los Angeles has a big Korean community, there are about 100 Korean restaurants he frequents. In 2012, Mr. Gold wrote an article called "Jonathan Gold's 60 Korean Dishes Every Angeleno Should Know" in LA Weekly. This article showed how much Koreatown and Korean restaurants have grown in the past years.

Mr. Gold thinks if we want Korean restaurants to expand even more, chefs who cook Hansik(Korean food) should have more pride in the authenticity of the traditional Korean food, rather than making fusion Korean menus that suit the taste buds of Americans'.

Event Details

➤ Class Schedule:

Beginning class (May 8th - May 19th): Mon/Wed/Fri 7PM-9PM (2 weeks)

Intermediate class (May 25th - June 3rd): Thu 7PM-9PM & Sat 1PM-5PM (2 weeks) (Prerequisite: Students who have taken the beginner's class)

*** Serious inquiries only (The Series require a 80% attendance)**

*** See below for detailed schedules**

- Registration Fee: \$50 Non-Refundable (Each Session)

Session	Class	Fee
Beginner Class	6 Classes / 6 Days	\$50
Intermediate Class	6 Classes / 4 Days	\$50

- **Venue:** Korean Food Academy, [1234 S. Western Ave., Los Angeles, CA 90006](#)
- **Eligibility:** Any locals interested in Korean Cuisine & Must be 18 years old or older
- **Hosted by:** Korean Cultural Center Los Angeles and Korean Food Academy
- **Contact:** hannah@kccla.org / 323-936-3012 / kfoodacademyus@gmail.com

Requirements

- **Beginner Class:** You must attend all 6 classes.
- **Intermediate Class:** You must attend all 6 classes (Prerequisite: you must have taken the beginner's class in 2016 or 2017)
- You can enroll in both Beginner and Intermediate classes consecutively.
- There will be a Korean Market Field Trip of the beginner class as a special program.
- There will be a K-Cuisine contest on the last day of the intermediate class.

Note

- The classes are 2 hours long.
- You will be standing and cooking for most of the class. Please wear comfortable clothes and closed shoes (no flip-flops). Also, have long hair tied back.
- Below are some of the dishes that will be demonstrated and taught in the lessons. You will be grouped with a few other people and will have a chance to cook the dish yourselves.

2017 K-Cuisine Lecture Series Curriculum

➤ Beginner (6 times)

Class Schedule	5/8(Monday)	5/10(Wednesday)	5/12(Friday)
19:00-21:00	Dolsot bibimbap: Hot Stone Pot Bibimbap	Samsaek-Jeon: Pan-fried Three Color Pancake	Haemul Kalgusu: Seafood Noodle Soup *Special 1: Korean Market Field Trip
Class Schedule	5/15(Monday)	5/17(Wednesday)	5/19(Friday)
19:00-21:00	Mandu-Pyeonsu: Square Dumpling	Sanyacho Japchae: Glass Noodles with Vegetables	Chicken: Fried Chicken and Spicy Chicken

➤ Intermediate (6 times)

Class Schedule	5/25(Thursday)	Class Schedule	5/27(Saturday)
19:00-21:00	Dakgogi Asparagus Tteok-galbi: Grilled Chicken Patties with Asparagus Chogye-guksu: Cold Noodles in Chicken Broth	1:00-3:00	So-galbi-gui: Grilled Beef Ribs Sogogi Sukju Namul: Beef with Seasoned Mong Bean Sprouts
		3:00-5:00	Danhobak Dwaegi Galbi Jjim: Braised Pork Ribs with Kabocha(Sweet Pumpkin) Samgyeopsal Chaeso Salad: Pork Belly salad
Class Schedule	6/1(Thursday)	Class Schedule	6/3(Saturday)
19:00-21:00	Jaengban-maimil- guksu: Spicy Mixed Noodles Haemul Pajeon: Seafood and Green Onion Pancake	1:00-3:00	Kimchi-Jjim: Braised Pork with aged Kimchi Ssambap: Rice with Cabbage, Kimchi, Lettuce
		3:00-5:00	*Special 2: K-Cuisine Contest

/The End/