


[2016-86]

 한국문화원 Korean Cultural Center, Los Angeles		<h1>Press Release</h1>		LA한국문화원 www.kccla.org 5505 Wilshire Blvd. Los Angeles, CA 90036 Tel (323)936-7141
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2016 K-Cuisine Lecture Series



- **Date:** Monday, November 28 - Wednesday, December 14, 2016
- **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 & Korean Food Academy
- **Contact:** 323-737-1234|info@kfoodacademy.com or hannah@kccla.org

The Korean Cultural Center Los Angeles, dedicated to providing insights into the rich cultural heritage of Korea, proudly presents the 2016 K-Cuisine Lecture Series Program to promote Korean Cuisine. This program is open to anyone who is interested in making Korean food. We aim to introduce Hansik(Korean food) to people of different cultures and ethnicities. (The classes are limited 25 People)

Tuition is FREE

REGISTRATION @ www.kccla.org/kcuisine

REQUIREMENTS

Beginner Class: You can choose to sign up for however many classes you want.

Intermediate Class: You must attend all 4 classes.

* You can enroll in both Beginner and Intermediate classes at the same time.

Note

1. The classes are 2 hours long.
2. The classes are limited to 25 people.
3. 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.
4. 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.

Beginner (8 times) : You can choose to sign up for however many classes you want.

Class Schedule	11/28(Monday)	11/30(Wednesday)	12/2(Friday)	12/5(Monday)
18:30-20:30	Jang-jorim (장조림): Beef Braised in Soy Sauce & Bap(밥): Rice	Sundubu-jjigae (순두부찌개) : Soft Tofu Stew with Seafood	Miyeok-guk (미역국) : Seaweed Soup & Yukwon-jeon(육원전): Pan-Fried Beef Patties	Dak-galbi (닭갈비) : Spicy Stir-fried Chicken
				
Class Schedule	12/7(Wednesday)	12/9(Friday)	12/12(Monday)	12/14(Wednesday)
18:30-20:30	Kimchi Bokkeum Bap (김치볶음밥) : Kimchi Fried Rice & Kimchi-jeon (김치전) : Kimchi Pancake	Gungjung Tteok-bokki (궁중떡볶이) : Royal Stir-Fried Rice Cake Neobiani (너비아니) : Marinated Grilled Beef Slices	Deung-galbi (등갈비): Grilled Back Ribs	Danhobak Tteok Cake (단호박떡케익): Pumpkin Rice Cake
				

Intermediate (4 times) : You must attend all 4 classes.

Class Schedule	12/3(Saturday)	12/10(Saturday)
1:00-3:00	Haemul Japchae (해물잡채) : Glass Noodles with Sautéed Vegetables and Seafood & Tteok-galbi (떡갈비) : Grilled Short Rib Patties	Bulgogi Salad (불고기 샐러드) : Marinated beef salad & Gyeon-gwa-ryu Gochujang Bibimyeon (견과류 약고추장 비빔국수) : Spicy Cold Noodle with Nuts
3:30-5:30	Tofu Steak (두부스테이크): Tofu Steak with Dressing & Tofu Salad (두부샐러드): Tofu Salad with Korean Style Dressing	Kimchi-maneul-bap (김치마늘밥) : Rice Cook with Kimchi and Garlic & Haeng-jeok(행적) : Skewered Kimchi and Pork Belly

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