

 <b>한국문화원</b> Korean Cultural Center Los Angeles	<b>Press Release</b>		<i>다시, 대한민국! 새로운 국민의 나라</i>
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## Korean Temple Food Masterclass With Ven. Jeong Kwan Seunim



**MINDFUL COMPASSION**  
TEA & FOOD MEDITATION WITH  
**VEN. JEONG KWAN SEUNIM**  
Thursday, August 22, 2024, 2PM - 4PM  
Korean Cultural Center Los Angeles(KCCLA)

 



**VEN. JEONG KWAN SEUNIM** SEON BUDDHIST  
PHILOSOPHY AND CUISINE  
A MASTERCLASS ON KOREAN TEMPLE FOOD FOR ICE STUDENTS

Saturday, August 24, 2024  
10:30 AM - 12:30 PM  
Institute of Culinary Education(ICE)  
Los Angeles Campus

   

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▶ <b>Event:</b>	Korean Temple food Masterclass with Ven. Jeong Kwan Seunim
▶ <b>Date:</b>	2024.8.22., 14:00-16:00 / KCCLA 2024.8.24., 10:30-12:30 / Institute of Culinary Education LA Campus
▶ <b>Partners:</b>	KCCLA, ICE LA Campus, TeaClassics
▶ <b>For more info:</b>	kfood@kccla.org

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The Korean Cultural Center Los Angeles (Director Sangwon Jung) is pleased to announce the <Korean Temple Food Masterclass Series> featuring the Korean Temple food and culture with Ven. Jeong Kwan Seunim, on August 22 (Thursday) and August 24 (Saturday).

Ven. Jeong Kwan, who has been promoting Korean temple food culture across the globe in countries like Germany, Italy, Belgium, and Japan, gained international recognition after appearing on the 2017 Netflix Original documentary series <Chef's Table>. Since then, she has continued to work towards popularizing Korean temple food and promoting Korean cuisine worldwide. During her visit to Los Angeles, she will present a rich program in collaboration with the Korean Cultural Center Los Angeles, showcasing temple food.

The masterclass series will be held over two sessions. The first masterclass, titled <MINDFUL COMPASSION: Tea & Food Meditation>, is designed for local participants and will feature Korean tea, meditation, and a simple temple food demonstration with tasting. It will take place on the second floor of the Korean Cultural Center Los Angeles.

The second masterclass, titled <SEON BUDDHIST PHILOSOPHY AND CUISINE>, will be held at the Institute of Culinary Education (ICE) Los Angeles Campus in Pasadena, targeting culinary students. This session will include a lecture on temple food, along with a demonstration and tasting.

As interest in healthy and nutritious food grows in the U.S., this event offers a unique

opportunity to explore the flavors, charm, and excellence of temple food, which is made with natural seasonings. Participants will also gain deeper insight into the scientific principles of Korean cuisine, the etiquette surrounding food, and the philosophical meanings behind it.

Participants will have the chance to taste tea brewed on-site, and engage in meditation and conversation to explore the cultural and spiritual significance of temple food and tea.

Director Sangwon Jung of the Korean Cultural Center Los Angeles stated, "This masterclass is a great opportunity to introduce the diverse appeal of Korean cuisine to both the general public and future chefs. At a time when natural, organic, and environmentally-friendly ingredients are in the spotlight, we hope this event will provide a special opportunity to experience Korean temple food and traditional tea culture, which embody the principles of nature."

For more information, please contact [kfood@kccla.org](mailto:kfood@kccla.org).

※ The <Mindful Compassion> masterclass for the general public on August 22 will open for registration on August 14 (Wednesday) at 2 PM via the Korean Cultural Center Los Angeles website. Registration is on a first-come, first-served basis (RSVP Required).