



LACCD'S 3RD ANNUAL

Culinary Cup

MAY 12, 2023

HOSTED BY
LOS ANGELES
TRADE-TECH COLLEGE

Southeast Asia



Welcome!



Francisco C. Rodriguez, Ph.D.

Chancellor, Los Angeles Community College District

Welcome to the Los Angeles Community College District's 3rd Annual Culinary Cup competition!

Prepare yourself for an international culinary experience right in your own backyard. You will be dazzled and impressed with top-notch student chefs and accomplished instructors from Los Angeles Harbor, Los Angeles Mission and Los Angeles Trade-Technical Colleges. We are thrilled to showcase culinary skills and training in a three-way, friendly competition to claim the "Golden Chef's Hat" trophy.

The Board of Trustees and I proudly present to you the renowned Culinary Arts programs at all three colleges. This event and competition showcase our first-rate culinary programs to current and future students, as well as potential employers and investors.

A special thanks to LA Trade-Tech Interim President Kathleen Burke and her team for graciously hosting this event at the college's beautiful Culinary Arts facilities—a perfect setting for this year's LACCD Culinary Cup.

Salud and enjoy!

About the Los Angeles Community College District

LACCD (www.laccd.edu) is the nation's largest community college district, educating about 210,000 students annually at its nine colleges serving residents of more than 36 cities and communities from 900 square miles of Los Angeles County. Since 1969, the District has been providing an important learning pathway for students seeking transfer to four-year colleges or universities while also offering two-year degrees and certificate training programs to Southern California's diverse workforce in many specialized trades and professions. Learn more about our L.A. College Promise program of free tuition at ourpromiseyourpath.com.

Southeast Asia



The region of Southeast Asia consists of 11 countries that are mainland and island zones. With a tropical climate, temperatures are generally warm and there is high humidity. The countries are also affected by rainy monsoon seasons. The mainland contains long rivers, lowland plains, jungle, and rich coastline. The fertile land is used for rice, corn, soybeans, sugarcane, and more. Islands range from very large to very tiny with jungle and highlands. These countries have rich resources in the sea where boating and fishing are common.



Southeast Asia doesn't feel so far away when you live in Los Angeles. California is home to 1.68 million people of Asian descent, with over 500,000 people being Southeast Asian. Some of these groups have created ethnic enclaves in Southern California such as Cambodia Town, Historic Filipinotown, Little Saigon, and Thai Town. You are likely very close to Southeast Asian culture and food!



Southeast Asia in Los Angeles





Schedule of Events

Time	Event	Location
8:30 AM	Check-In	100 Lobby
9:00 AM	Opening	106 Main Hall
9:30 AM	Tours	100 Lobby
all day	Bread Display	100 Lobby
9:45 – 10:30 AM	Demonstrations	<p>106 – Jesse Sanchez: Sprouted Mung Bean & Coconut Salad</p> <p>201 – Frank Carrieri, Barry Callebaut: Chocolate Pairings: Flavors & Textures</p> <p>202 – Sunee Chung: Papaya Salad & Mango Coconut Sticky Rice</p> <p>213 – Joseph Johnson: Modern Plating & Technique</p>
11:00 – 11:45 AM	Demonstrations	<p>106 – Erik Pastora & Marie Madrid: Pork & Lemongrass Sausage Patties</p> <p>201 – Angela Badong & Vernice Torres: Ube Halaya</p> <p>202 – Martha Sanchez: Gelatin Flowers</p> <p>213 – Joshua Careaga: Roasted Pheasant Galantine w/ Morel Mushrooms & English Peas</p>
12:00 PM	Lunch	106 Main Hall
12:30 PM	Auction Winners	106 Main Hall
1:00 PM	Awards & Closing	106 Main Hall

Bread Display

LATTC Baking 22 Club

Patricia Elston – Chocolate Challah

Liliana Garcia – Ciabatta

Leilani Ortega – Focaccia

Bea Dyball – Blueberry Sourdough

Agathe Fontain – Brioche Fueillete

Demonstrations 9:45 – 10:30 AM

Room 106 – Jesse Sanchez – Sprouted Mung Bean & Coconut Salad

Jesus Sanchez (Chef Jesse) has been a culinary arts instructor at Los Angeles Mission College (LAMC) since 2012 and his professional culinary career spans over 35 years. Chef Jesse graduated from LAMC with an associate degree in Food Service Management and a bachelor's degree from California Lutheran University in Thousand Oaks. He is an active community member participating in scholarship fundraising and mentoring students in the program. In 2017, he received a congressional award from the office of U.S. Congressman Tony Cardenas for his dedication to the culinary arts and competitions.

When Chef Jesse is not busy teaching and attending community services, he enjoys camping with his family, visiting local museums and sceneries, exploring local farmer's markets, and looking for fresh ingredients to inspire cutting-edge ideas.

Room 201 – Frank Carrieri – Chocolate Pairings: Flavors & Textures

Join Chocolate Academy **Chef Frank Carrieri** (@frankcarr) as he inspires you with some of his favorite flavors and texture pairings. He will share his rich experience and knowledge of chocolate and highlight some of Callebaut & Cacao Barry's unique innovations.

Chef Frank Carrieri is the West Coast Chocolate Academy™ Chef for Barry-Callebaut. Based in Los Angeles, Chef Frank sharpened his pastry skills at some of the country's most renowned kitchens, including the iconic Beverly Wilshire – A Four Seasons Hotel, and Ladurée. Chef Frank has developed creations for numerous prominent figures such as Michelle Obama, Kim Kardashian, and John Legend. Drawing from his experience in fine-dining restaurants, bakeries, luxury hotels, and private consulting, Chef Frank enjoys sharing his passion, knowledge and expertise.

Chef Frank is a graduate of Johnson & Wales University, where he earned a B.S. in Baking & Pastry Arts & Food Service Management. He later earned his M.L.A. in Gastronomy from Boston University, where he researched the social significance of French desserts. Chef Frank has been featured in numerous publications, such as *Pastry Arts Magazine*, *Desserts Professional*, and has been featured on Amazon Prime.

Room 202 – Sunee Chung – Papaya Salad & Mango Coconut Sticky Rice

Sunee Chung has a B.S. in Business Science. She earned an A.A. in Culinary Arts at Los Angeles Trade-Tech College. She has been the Executive Chef at Bangkok West Thai

in Santa Monica for 29 years. Chef Sunee loves to learn about and enjoy all types of cooking. She aims to pass on good, authentic Thai culinary traditions to the next generation.

Room 213 – Joseph Johnson – Modern Plating & Technique

Born and raised in Virginia, **Chef Joe Johnson** moved to Los Angeles to further hone his culinary skills. He graduated from Le Cordon Bleu in 2012 and fully immersed himself in the LA restaurant scene, working under notable chefs such as Paul Shoemaker and Josiah Citrin. Under Josiah's mentorship, Chef Joe rose through the ranks to become Sous Chef at two Michelin star restaurant Mélissee in Santa Monica, and later was entrusted with the role of head Chef at Charcoal Venice.

During his tenure at Charcoal, Chef Joe's talent and hard work were recognized with multiple awards, including Zagat 30 Under 30, 2017 Star Chef, and Chopped Grill Masters Grand Champion 2017. Building on his success, Chef Joe now utilizes his culinary skills to cook for private families around the world, all while conducting research on African cuisine for his next project.

Demonstrations 11:00 – 11:45 AM

Room 106 – Erik Pastora & Marie Madrid Pork & Lemongrass Sausage Patties

Chef Erik Pastora has an A.A. in Culinary Arts from Los Angeles Trade-Tech College. He is currently the Head Chef Instructor at Los Angeles Harbor College and loves to share his passion of cooking with his students and community. Chef Pastora's love for the kitchen began as a young boy who learned how to make cupcakes from his older sister. He went on to serve in the U.S. Marine Corps as a Food Service Specialist. After college, he worked for M'Dears Desserts Bakery & Bistro and then as a community service teacher at Harbor College. Chef Pastora has a variety of experience working at the Playboy Mansion as a Banquet Chef, at King's Hawaiian Bakery, and at Avalon Villa Care Center as Head Dietary Chef.

Chef Marie Madrid joined Los Angeles Harbor College Culinary Arts department in 2013. Prior to joining the staff, she studied Culinary Arts at CCSF, obtained her M.A. in Hospitality Management from Johnson and Wales University, B.A. in Nutrition and Food Service Systems Management from San Francisco State University, and her A.A. in Professional Baking and Pastry Arts from Los Angeles Trade-Tech College. Chef Madrid has more than 10 years of professional experience in pastry in various commercial bakeries and has continued her professional development through courses at the San Francisco Baking Institute. In 2018, Chef Madrid was awarded Pastry Chef of the Year from the American Culinary Federation (ACF) and currently sits on the Board of the local ACF chapter, CCAC of Los Angeles.

Room 201 – Angela Badong & Vernice Torres – Ube Halaya

Angela Badong is a 2022 graduate of the Los Angeles Trade-Tech College Culinary Arts Pathway. She earned her A.A. in Culinary Arts, Professional Baking, and Restaurant Management. Angela gained formative experience working for the Culinary Arts Pathway, learning and working closely with the program's esteemed chef instructors. She also

represented the department in competitions such as Skills USA and LACCD's Annual Culinary Cup.

Currently, Angela attends The Collins College of Hospitality Management at the California Polytechnic University, Pomona. She is pursuing a B.A. in Hospitality Management with an emphasis in Food and Beverage. She aspires to be a pastry chef and gain experience in different fields of baking such as bread making, laminated pastries, and plated desserts. She is most passionate about cake baking and decorating. She makes custom cakes during her free time and loves to make people happy through her creations.

Vernice Torres is a graduate of the Los Angeles Trade-Tech College Culinary Arts Pathway, earning her A.A. in Culinary Arts and Professional Baking in 2022. As a student, Vernice worked for LATTTC's Culinary Arts Department, where she gained invaluable experience working alongside the chef instructors and assisting with the opening of the new Culinary Arts building. After graduation, she worked as a baker at K Bakery + Eatery in the Pacific Palisades, where she learned more about viennoiserie, bread baking, and cake decorating. Vernice is currently a pastry cook at Yangban Society in Downtown LA's Arts District, where she continues to excel and delight customers with delectable desserts.

In her free time, Vernice enjoys experimenting with the fusion of Filipino flavors and Eurocentric baking traditions, always looking for ways to create unique and delicious baked goods.

Room 202 – Joshua Careaga

Roasted Pheasant Galantine w/ Morel Mushrooms & English Peas

Chef Joshua Careaga is the Sous Chef at Carthay Circle Restaurant in Disney California Adventure Park. Joshua was born in South Gate to Cuban and Mexican parents who cooked every day. His parents inspired him to cook and enjoy fresh meals, ultimately leading Joshua to pursue culinary arts. Joshua studied at Le Cordon Bleu in Pasadena. He honed his skills in fine dining, working in French/Spanish influenced restaurants for 6 years. Joshua eventually became Sous Chef, learning restaurant management and business skills.

Through the trial and error of being a chef, Joshua has always had a love and passion for food. Although some days were tough, there was always something to learn. Now, he would like to teach and share his knowledge after 18 years of experience. Joshua wishes to inspire those who want to make careers in the culinary industry and follow their goals of being a chef.

Room 213 – Martha Sanchez – Gelatin Flowers

Martha Sanchez began her career as a college student watching her aunt decorate cakes. She learned a few steps and eventually took classes. 5 years later, she became an instructor in cake decorating and sugar art, which includes flowers, fondant, pulled sugar, gelatin, and more. Chef Martha has over 30 years of teaching experience at Michaels, Happy Faces, and her own business, Create a Cake. Chef Martha earned her B.A. in Law & Philosophy at the Universidad Michoacana de San Nicolás de Hidalgo in Morelia, Michoacán, Mexico. She completed her Professional Baking A.A. Spring 2021 and Culinary Arts A.A. Fall 2022 at Los Angeles Trade-Tech College (LATTTC). Chef Martha is now an adjunct instructor at LATTTC and Los Angeles Harbor College.

Culinary Cup Competitions



Los Angeles Community College District's three colleges with culinary programs: Los Angeles Harbor College, Los Angeles Mission College, and Los Angeles Trade-Tech College gather to compete in the categories below.

Savory

A team of four members will prepare a 3-course meal that includes one appetizer, one soup, and one entrée. Competitors must also present knife cuts such as minced garlic, julienned carrot, and small diced onion. There are six ingredients that must be used overall: coconut milk, tamarind, eggplant, makrut lime, fish sauce, and galangal. The teams have two and a half hours to prepare all three courses.

Plated Dessert

A team of two members will prepare a plated dessert. Competitors must use one of four ingredients: coconut milk, lychee, tamarind, or ginger. The teams have one and a half hours to prepare the desserts.

Tablescape

A team of two competitors will prepare a table for two people with proper table settings reflecting a 5-course meal. This includes a menu, glassware, silverware, china, napkins, linen, accessories, and centerpiece. The teams have one hour to prepare the tablescape.

Culinary Cup Team Members

Los Angeles Harbor College

Savory Team

Delci Chon
Dwayne Miller Jr.
Orlando Morales
Irene Rosales

Chef

Instructor/Coaches

Jimmy Ng

Plated Dessert Team

Adriel Robledo
Nayeli Sanchez

Chef

Instructor/Coaches

Marie Marid

Tablescape Team

Noeli Nunez
Diana Rodriguez

Chef

Instructor/Coaches

Hea Min Hwang-Kim

Los Angeles Mission College

Savory Team

Jayden Arguello
Ezekiel Escudra
Matthew Magana
Justin Thompson
Neomi Hernandez
Patcharin Lumson

Chef

Instructor/Coaches

Chef Jesse Sanchez

Plated Dessert Team

Aliyah Batres
Miffy Hamati

Chef

Instructor/Coaches

Chef Ramiro Villegas

Tablescape Team

Destinee Chavez
Viviana Garcia

Chef

Instructor/Coaches

Chef Louie Zandalasini

Assistant Coach

John Ayala

Los Angeles Trade-Tech College

Savory Team

Daniel Dominguez
Thitiya Kowalczyk
Beatriz Magana
Alyssa Sajor

Chef

Instructor/Coaches

Chef Katherine
Silberling

Plated Dessert Team

Betty Gutierrez
Diana Gutierrez

Chef

Instructor/Coaches

Chef Robert
Wemischner
Chef Adel
Aschenbrener
Chef Stacy Damaso
Chef Colin True

Tablescape Team

Tiffany Jackson
Zoe Jennings

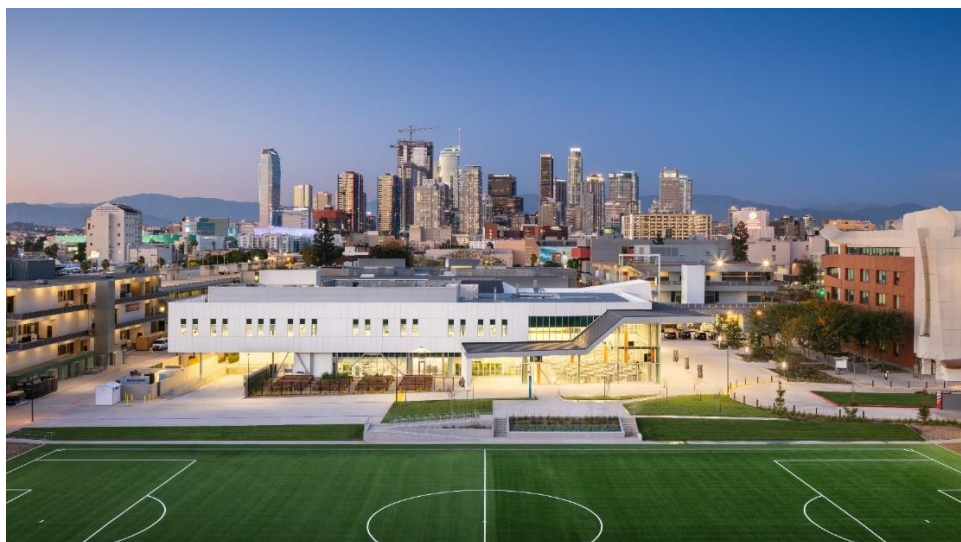
Chef

Instructor/Coaches

Chef Roslyn Spence

Exhibitors





About LATTC

Located just south of downtown Los Angeles, Los Angeles Trade-Technical College (LATTC) is one of nine public community colleges in the Los Angeles Community College District (LACCD). Established in 1925, the college offers more than 80 career-technical programs that move students into careers in two years or less. In addition to an unmatched selection of quality career programs, LATTC prepares students for transfer, with 18 CSU transfer degrees, and transfer guarantee programs with the University of California and local private and independent colleges and universities.

Location: 400 West Washington Blvd, Los Angeles, CA 90015

Culinary Arts at LATTC

The Culinary Arts Pathway at LATTC offers programs of study in Culinary Arts, Professional Baking, and Restaurant Management. Students gain the competencies needed to build credentials for lifelong career success as they prepare to enter the Food Service Industry. LATTC is home to the oldest continually operating culinary school in the nation. Programs host external accreditation from the American Culinary Federation Educational Foundation Accrediting Commission (ACFEFAC). Graduates with an AA degree may apply for the first level of industry certification with the ACF.



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CULINARY CUP COMPETITION
AT LOS ANGELES TRADE
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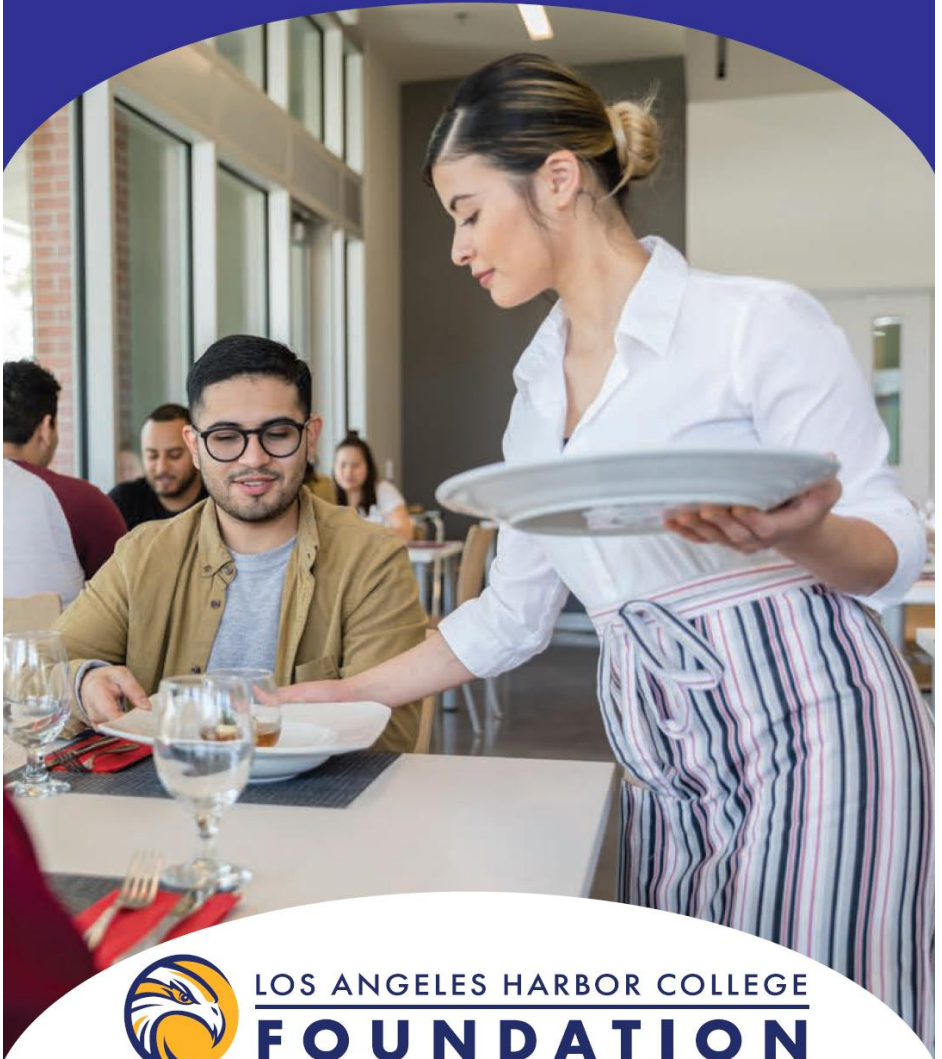
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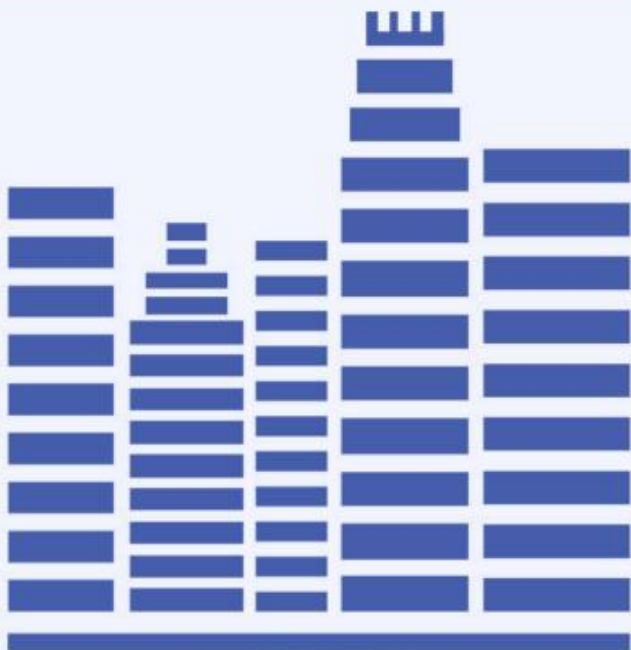


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For more information, contact foundation@lamission.edu



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Congratulations To

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Good luck to all of the Culinary Cup participants!

May the best team win!

Vincent Jackson, Dean

Culinary Arts Pathway



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Judges

Savory

Todd Collier, Sous Chef, Club 33 & 21 Royal, Disneyland Resort
Neal Fraser, Executive Chef Owner, Redbird
Gary Nguyen, Co-Founder, Cork District
Jet Tila, Entrepreneur, Restaurateur, Food Network Personality
Charlie Ray, Traveling Chef, A Wild Foods

Plated Dessert

Matthew Chamussy, Senior R&D Pastry Chef, Porto's
Romuald Guiot, Artiste, Chef Pâtissier, Consultant
James Rosselle, Chef Instructor – College of the Canyons
Pastry Chef – The Peninsula Beverly Hills
Allison Tila, Pastry Chef, Author, former LAUSD Educator

Tablescape

Fionna España, CWPC, Chef, American Golf
President, Chef de Cuisine Association, Los Angeles
Josephine Chung, Executive Chef, Bangkok West Thai

Thank You

2023 Culinary Cup Event Team

Erin Yokomizo, Public Relations Manager
Bonnie Tseng, LATTTC Foundation
April Aragon, Executive Assistant, Office of the President
Rafael Salazar, Event & Venue Coordinator
Vincent Jackson Dean, Culinary Arts Pathway

Jerry Vachon, Department Chair, Culinary Arts Pathway
Pauline Chau, Secretary, Culinary Arts Pathway

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Stacy Damaso, Culinary Arts
Edith Garnica Diaz, Culinary Arts
Martin Gilligan, Culinary Arts
Gayle Lachica, Culinary Arts
Cristiano Pasin, Culinary Arts
Luis Robles, Culinary Arts
Katherine Silberling, Culinary Arts
Roslyn Spence, Culinary Arts
Colin True, Professional Baking
Robert Wemischner, Professional Baking

Faculty Adjunct Chef Instructors

Adel Aschenbrener, Professional Baking
Federico Martinez-Reyes, Professional Baking
Martha Sanchez, Professional Baking
David Scherer, Culinary Arts
Rommel Valerio, Professional Baking

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David Pate

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