

Flavors of Innovation: Chef Hooni Kim on Globalizing Korean Cuisine in the Heart of New York City

1:00 - 2:20 PM, Feb. 23 (Friday)
1003 Humanities Building



SPEAKER: CHEF HOONI KIM

A NYC-based chef and restaurateur, cookbook author, and philanthropist



Chef Hooni Kim trained at Daniel and Masa before opening Danji, the world's first Michelin-starred Korean restaurant, Hanjan, and Meju, which also recently earned a Michelin star. The Seoul native splits his time between NYC and Korea, where he is the founder of a nonprofit organization that trains orphans to become chefs.

ABOUT THE EVENT

Join us for an intimate and enlightening event as we delve into the dynamic journey of Chef Hooni Kim, the culinary maestro who has masterfully elevated Korean cuisine on Manhattan's world stage. Experience firsthand Chef Kim's philosophy of bridging cultures through food and how his culinary skills and innovative spirit have contributed to the expanding tapestry of global cuisine. The event will offer a unique look at how traditional Korean flavors are thoughtfully localized and presented to capture the palates of a global audience.

The event will offer finger food tasting.