For Taji Marie, cooking is an international affair. As a restaurant chef, caterer, food stylist, culinary instructor and food writer, Taji has spent the last 15 years bringing together flavors from around the world. Blending Latin, Mediterranean, Asian and Caribbean ingredients, she creates recipes that are delicious and simple. Taji teaches culinary classes throughout Los Angeles and loves to introduce people to new and interesting ingredients — from kumquats to tamarind paste, pasilla chilies to yuzu, Taji brings her quest for cross-cultural cuisine to the classroom. On one of her favorite explorations, Taji enjoyed a year-long stay in the Caribbean, where she was a guest chef at Maho Bay Camps on the island of St. John. There, she created a rotating specialty menu with a focus on healthy cuisine and led her kitchen crew to serve more than 200 guests nightly.

She has a bachelor of arts degree in journalism and her articles and recipes have appeared in Cooking Light and Wine Country Living magazines. For more than three years, as the culinary manager for Sur La Table in the Los Angeles area, she worked with well-known chefs from around the world on cooking demonstrations and book signings, including Donna Hay, Joanne Weir, Anne Willan and Rachael Ray. She has recently accepted the position of executive chef for the well-known international law firm, Latham and Watkins, where she is leading their efforts to re-create the corporate dining experience.
AGENDA

10:00–10:30 a.m.  
Registration

10:30–10:45 a.m.  
Welcome and overview of day
Remarks from Deborah Canter, Ph.D., department head, HRIMD

10:45–11:15 a.m.  
Overview of Latin America
Chef Taji will take you on an adventure through the history, culture, customs and primary food ingredients of Latin America that will prepare you for the variety of flavors you will experience today.

11:15 a.m.–12:00 p.m.  
Flavors of North America
Discover more about the Mexican food we all know and love. Discover the key ingredients and methods for sauces and salsas that can be integrated into a variety of dishes. Enjoy a sampling of these traditional Mexican flavors.

12:00–12:15 p.m.  
Break

12:15–1:00 p.m  
Flavors of the Caribbean
Take a journey through the islands of the Caribbean. Chef Taji will prepare authentic Caribbean cuisine to delight your taste buds.

1:00–1:45 p.m.  
Lunch
The Derby staff has prepared a variety of Latin American fare for you to enjoy over good conversation with friends.

1:45–2:00 p.m.  
Sponsor recognition
Remarks from John Pence, director, Dining Services

2:00–3:00 p.m.  
Flavors of South America
Chef Taji will introduce you to cuisines of three countries of South America: Argentina, Brazil and Chile. Enjoy sampling authentic dishes from each.

3:00–3:15 p.m.  
Break

3:15–4:15 p.m.  
Hands-on session: “Latin American Treasures”
Now it’s your turn! Roll up your sleeves and try your hand at making authentic Latin American dishes under Chef Taji’s supervision.

4:15–4:30 p.m.  
Workshop wrap-up

Samples of demonstrated recipes, lunch and beverages provided with registration.

REGISTRATION

TO REGISTER, choose your level of participation, complete both sides of this form and return it with your payment to:

KSU Foundation
2323 Anderson Ave. Ste. 500
Manhattan, KS 66502-2911

Choose from four levels of participation and support of the workshop. The Culinary Leader and Culinary Trendsetter levels allow for group participation.

- **Individual Culinary**  
  Fee: $100  
  Includes registration for one participant.  
  $90 of fee is tax deductible.

- **Culinary Leader**  
  Fee: $500  
  Includes registration for three participants.  
  Name recognized at the Culinary Leader level of sponsorship in the event program.  
  $470 of fee is tax deductible.

- **Culinary Trendsetter**  
  Fee: $900  
  Includes registration for five participants.  
  Name recognized at the Culinary Trendsetter level of sponsorship in the event program.  
  Formal recognition during lunch and the opportunity to address workshop participants, if desired.  
  $850 of fee is tax deductible.

- **Friend of Culinary Enhancement**  
  For those who cannot attend, but wish to make a tax-deductible contribution so that students may benefit from the experience. Name recognized at the Friend of Culinary Enhancement level of sponsorship in the event program.
  - $50
  - $75
  - $150
  - Other $_______

In addition to the educational benefits to you and your colleagues, your support of this enhanced educational experience for HRIMD students at Kansas State University will better prepare graduates to be highly successful foodservice professionals.

Please complete the payment and attendee information on the reverse side of this form.