





# Flavors of LATIN AMERICA

## FEATURING CHEF TAJI MARIE

The Kansas State University Department of Hotel, Restaurant, Institution Management and Dietetics invites you to attend “Flavors of Latin America” culinary enhancement workshop. “Flavors of Latin America” is an energy-packed workshop led by expert chef, Taji Marie. Chef Taji will take you on a culinary adventure through the Caribbean Islands, Mexico, Argentina, Brazil and Chile that will enlighten you about the culture and cuisines of each region. This event is packed with tips on production techniques, live recipe demonstrations, hands-on experience and great food! Don’t miss this chance to learn about the ins and outs of authentic Latin American cooking from an expert!

“Flavors of Latin America” culinary enhancement workshop for foodservice professionals and alumni is a philanthropic event established to raise funds to educate Hotel, Restaurant, Institution Management and Dietetics students about culture and cuisine from around the world. Your registration will gain you access to a small-group learning experience with a top chef and will provide monetary support for similar student learning opportunities that will occur the following day. Additionally, the workshop will qualify working professionals for continuing education credits for Kansas dietitian licensure.

## 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 Culinarian** 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.