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## **City Tech Student Wins Global Taste of Korea Competition in New York**

Brooklyn, NY—August 13, 2015—City Tech is pleased to announce that Marjorie Silva, Hospitality Management student, won the Global Taste of Korea New York preliminaries held at the International Culinary Center in Manhattan on July 18. As a finalist, Silva will travel to Seoul, Korea, later this month for a ten-day culinary trip and the opportunity to compete against 17 contestants from participating countries for a grand prize of \$10,000.

Global Taste of Korea is the world's largest Korean food cooking competition and promotes the ingredients of Korean cuisine. The New York competition is an opportunity for US citizens of non-Korean ethnic backgrounds with a strong appreciation for Korean cuisine and a passion for cooking to present their culinary skills.

A native of Venezuela, Silva prepared for the competition by visiting Korean restaurants, tasting a variety of Korean food, and researching the ingredients. Contestants were required to cook a Korean dish utilizing at least one of three main condiments: *gochujang* (red chili paste), *doenjang* (soybean paste), and *ganjang* (soy sauce). Silva managed to creatively combine techniques and products indigenous to South American food culture with two Korean condiments.

"I am thrilled to have won the New York preliminaries. It was an amazing experience. Not only am I representing my culture through my dish, I am also representing my adopted country—the United States. It's what I had worked so hard for all these years," said Silva. "I'm really excited to compete in Korea. I get to introduce dishes and ingredients that are new to Korean cuisine, and I'll get training from the best chefs in Korea."

In her winning dish, Spicy Beef Bulgogi, Silva meshed Korean and Latin cuisine by adding plantains (*tostones*) and avocados—two ingredients not commonly used in Korean cuisine. Her preparation and passion paid off: At the competition, a well-known Korean chef, Jay Cho, approached her about cooking with him on his televised show while she is in Seoul. For now, though, Silva is busy creating and perfecting a new dish to present to the judges at the final competition in Korea.

"We are thrilled and so proud of Marjorie's accomplishment. Her contagious passion, creativity and culinary talent give her the upper hand as she prepares her new dish for Global Taste of Korea competition. She has deeply embraced Korean food and culture and captures the joy of being a New Yorker in her extraordinary dishes. We celebrate Marjorie's dream and wish her the best of luck as she moves to the next stage in the competition in Korea," said Professor Lynda Dias, Department of Hospitality Management.

Global Taste of Korea is sponsored by the Korean Cultural Service New York of the Consulate General of the Republic of Korea in New York, Ministry of Foreign Affairs of Korea, Ministry of Agriculture Food and Rural Affairs, and the Korea Agro-Fisheries and Food Trade Corporation. KBS (Korea

Broadcasting System), and KBS Korea World, one of the major television broadcasting companies in Korea is also a sponsor of the contest. The contest will be broadcast between September 26-29, on KBS Korea and KBS Korea World.

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City Tech, of The City University of New York, is the largest four-year public college of technology in the Northeast and a national model for technological education. City Tech has an enrollment of more than 17,000 students in 25 baccalaureate and 27 associate degree programs. For more information, visit [www.citytech.cuny.edu](http://www.citytech.cuny.edu).

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