

CHEFJET®

P R E S S K I T



CHEF JET TILA

Chef Jet Tila is a nationally celebrated chef specializing in all styles of Asian cuisine. He is renowned for the keen interest and excitement he brings to all his efforts.

His passion for Asian food began at an early age. As a boy, he spent time learning the ancient traditions of classical Asian cuisine in the family restaurants and at the Bangkok Market. At age ten, Jet realized his deep connection to food sprung from an even deeper connection to his history. Learning family traditions from his Cantonese grandmother further piqued his interest and in his early teens, Jet was making appetizers at his family's restaurants. At 22, he was teaching cooking classes in his backyard – a phenomenon that caught the attention of the Los Angeles Times.

Jet's Le Cordon Bleu education coupled with his extensive knowledge of Asian gastronomy has given him a wide range of ideas to draw upon and a broad framework to create incomparable and innovative cuisine. In culinary school, Jet began to develop his style by seeking novel and inventive approaches to Eastern ingredients using classical French technique. Jet has also completed an intensive study program at the California Sushi Academy.

Jet has written two cover stories and several articles for the Food section of the Los Angeles Times and has been featured in Los Angeles magazine. He has appeared on the following TV programs:

- *The Best Of, Food Finds, The Secret Life Of* (Food Network)
- *Anthony Bourdain: No Reservations* (Travel Channel)
 - *Take Home Chef* (TLC)
 - *Smart Solutions* (HGTV)
 - *Weekend Entertaining* (DIY)
- *Visiting... With Huell Howser* (PBS)

Jet is also a frequent contributor to National Public Radio's Good Food with Evan Kleiman. In 1999, Chef Jet was awarded the Los Angeles Times Best Recipe of the Year for his Tom Yum soup and his Tom Kha Gai soup was named one of the Ten Best recipes of 2000. More recently he was responsible for opening the Pacific Café at Google headquarters in Silicon Valley. He holds the Guinness World Record for the "World's Largest Stir-Fry" at 1805 pounds. Jet is highly sought after to consult, teach cooking classes, cater meals, serve as a private chef and is the Asian Food Consultant to the Bon Appétit Management Company.

In 2009, Jet unveiled his latest creation, the Pan-Asian restaurant Wazuzu at casino mogul Steve Wynn's Encore resort in Las Vegas and the accolades have been rolling in ever since. In 2009, Wazuzu was named to Condé Nast Traveler's Hot List Tables and it was Las Vegas Weekly's choice for Best Korean-style Short Ribs. In 2010, Wazuzu was named Best Asian Restaurant by The Best of Las Vegas.

In the fall of 2010, Schwan's Home Service, the home-delivery frozen food specialists, will expand its Asian food line with the debut of Jet's signature dishes and recipes making it easy for people all over the country to enjoy Jet's creations without leaving the home.

Chef Jet Tila
213-300-8888

www.chefjet.com

CHEFJET®

IN THE MEDIA



Secret Life of... Fiery Foods
Secret Life of... International Barbeque
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The Best of Holiday Gifts
Food Finds



No Reservations Los Angeles with Chef
Anthony Bourdain



Dr. 90210



Weekend Entertaining



Visiting with Huell Howser



Smart Solutions



Thanksgiving Do's and Dont's



Take Home Chef



Good Food Radio Show on KCRW 89.9

Asian Restaurants in LA and Chilling Red Wines SAT AUG 9, 2003 12:00A

Jet Tila, cooking teacher and owner of Bangkok Market shares some of his favorite LA Korean, Japanese, and Thai restaurants. Wine guru Stacie Hunt...

A Crabby Lunch; Champagne SAT AUG 7, 2004 12:00A

Chef Jet Tila whets our appetite with a couple of "crabby" places that will definitely make us smile. Sang Yoon, whose Father's Office is famous...

From Vietnam with Chiles; Adieu Julia SAT AUG 14, 2004 12:00A

Chef Jet Tila with destinations for great Chinese Vietnamese food, and an interview with the late Julia Childs, whose involvement with food spans three generations...

Illegal Cheeses, Soy Sauce and Duck Fat SAT NOV 13, 2004 12:00A

Jonathan Gold takes us to Ethiopian on Fairfax. We sample soy sauces with three unique flavors from cooking teacher Jet Tila. Amelia Saltsman pours over...

Not One Ounce Diet; TX State Fair; Sherry; Palm Sugar; Candy Corn; Mexican Dulces; Las Vegas SAT OCT 29, 2005 12:00A

While Dr. Will Clower challenges KCRW listeners to stay slim through the holidays; Catherine Cuellar tempts us to stray with tasty treats from the Texas...

Eating Thai, Serving Beer, Growing Up French, Chocolate Truffles, Heavenly Herbs SAT MAR 13, 2004 12:00A

This week we take you to a Thai lunch with foodie Jet Tila. Sang Yoon, owner of Father's Office, tells us how the vessel makes...

Safe Spinach; Top 10 Thai; Sparkling Reds SAT SEP 30, 2006 11:00A

While Michael Pollan asks whether mega-agriculture makes us vulnerable to mass illness, Michael Foti has simply decided to grow his own food. Jonathan Gold heads...

Los Angeles Times

Stir-Fry Class: Hot Edamame Dinner Tonight!; Quick Fix;
JET TILA; Los Angeles Times; Apr 3, 2002; H.5;

Wrap and Roll Dinner Tonight!; Quick Fix;
JET TILA; Los Angeles Times; Jun 6, 2001; H.5;

A Gai You're Really Going to Love Dinner Tonight!; QUICK FIX;
JET TILA; Los Angeles Times; Feb 14, 2001; H.6;

TOP 10 RECIPES; 2000 on a Plate; It's time to name our favorite dishes of the year.
Los Angeles Times; Dec 27, 2000; H.1;

The Stirred Bird Dinner Tonight!; QUICK FIX;
JET TILA; Los Angeles Times; Dec 20, 2000; H.6;

The Taquito Tactic Dinner Tonight!; SECOND HELPINGS;
JET TILA; Los Angeles Times; Dec 6, 2000; H.6;

The Beany Bird; Black bean garlic sauce makes chicken Cantonese.
Dinner Tonight!; QUICK FIX; JET TILA; Los Angeles Times; Nov 29, 2000; H.6;

Shazam--Shrimp Goes Pao Dinner Tonight !; QUICK FIX;
JET TILA; Los Angeles Times; Nov 1, 2000; H.6;



LEARNING: Norma Wallace, 72, of Simi Valley, right, acted as saucier at a cooking class in Chinatown led by chef Jet Tila, center. Tila and 14 students made a four-course traditional meal.

Turning up the heat for Chinese New Year

TV chef and restaurant consultant Jet Tila comes to L.A.'s Chinatown to instruct 14 students on creating a traditional feast.

*By Martha Groves, Los Angeles Times Staff Writer
February 3, 2008*

There were too many cooks in the narrow kitchen aisle in Chinatown's Grand Star Jazz Club on Saturday, but they cheerily squeezed past one another to peer into the braising pot where chunks of pork shoulder simmered in a piquant sauce of red wine, rice wine, garlic, scallions, and ginger.

In front of an industrial-size wok, Jet Tila, a restaurant consultant and radio and television chef, demonstrated how to steam whole striped bass. Next he coached an apprentice saucier as she added oyster sauce and cornstarch slurry to the chicken stock that would dress the long life noodles.

With Thursday ushering in the Year of the Rat, Tila orchestrated a four-course Chinese New Year feast for 14 eager students, including one who took a train from San Diego.

"Wok cooking is the culinary equivalent of a roller-coaster ride," Tila told the group. "Everything has to be prepped and ready to go. Once the wok is at 400 degrees, there's no crying and screaming, 'I want to get off this ride!'"

The budding Sous-chefs, who paid \$65 each to participate in the annual Chinese New Year cooking class, seemed more than willing to go along for the ride. They paid close attention as Tila, 33, showed how to slice fresh ginger, smash garlic with a cleaver and julienne scallions. They jotted notes as the celebrity chef explained the merits of light versus black versus sweet soy sauce. That would be Chinese soy sauce, he said. "No more Kikkoman in your kitchen if you're cooking Chinese food," he admonished.

Holly Barnhill, a consultant for the Chinatown Business Improvement District, which sponsored the event, began the class with a primer on Chinese New Year traditions. In addition to thoroughly cleaning the house, paying off debts, and decorating with New Year's symbols and couplets, she said, "you also want to cook."

With that, Tila and the group headed for the kitchen, which has sat mostly idle since Tony Quon, the Grand Star's owner, converted the establishment to a nightclub from a restaurant 10 years ago. As the adults crowded around a preparation counter, Tila talked about the "trinity" of Chinese cooking -- ginger, garlic and scallions -- that is the foundation of many a tasty sauce.

"Who wants to get his hands dirty?" Tila asked.

Valeda Scribner, 27, an aerospace engineer from the South Bay, raised her hand and soon found herself searing pieces of pork in a wok. Meanwhile, Stephan Fopeano, 44, whom his wife, Shannon, described as the family cook, began slicing a farm-raised striped bass to make space for shards of fresh ginger.

Harriett Landon, 70, who had caught a 7:05 a.m. train from San Diego, watched as her friend Norma Wallace, 72, of Simi Valley became saucier for a day. "How much oyster sauce do I add?" she asked Tila. "Go big on the oyster sauce," he replied.

Tila, who is Thai-Chinese, said he began cooking as a 12-year-old in his family's restaurant, having learned tricks of the trade from his Cantonese grandmother. Michael Hu, 13, who enjoys making dumplings and desserts at home, could relate as he briskly stirred chicken, bok choy, and fresh egg noodles in a wok. "At first I was a little nervous, but then I got better," said Michael, who learned about the class at Chinese school and persuaded his Taiwan-born father, Paul, to drive to Chinatown from Agoura Hills. "There was heat in my face all that time."

After the dishes, including eight-treasure rice pudding for dessert, were steamed and braised, the students loaded them onto platters and carried them to a buffet counter in the main room. One platter was filled with dozens of steamed dumplings, which several children of the participants had assembled under Barnhill's supervision.

The students piled high their plates, sat down at tables and used chopsticks to attack the red-cooked pork, steamed striped bass with ginger and scallions, chicken lo mein and pudding. They congratulated Tila and one another on a feast well done.

Barnhill said another class was tentatively planned for June, when Los Angeles' Chinatown will celebrate its 70th anniversary.



LearnAboutWine

Food Pairing Series: Thai and Wine at Orchid Restaurant

Food Pairing Series: Thai and Wine:

Experience wine and food pairing bliss as Chef Jet Tila leads us through the magical flavors of Thailand at LA's newest spot to know - ORCHID. Declared by LearnAboutWine as LA's best Thai Food Restaurant!

Opened in April 2006, Santa Monica is buzzing about the high quality food, high design, and arguably the best desserts in the city.... Say "LearnAboutWine" sent you and get a free Thai Ice Coffee with Lunch or a Glass of Wine included with a dinner entree! Now until the end of June!! We can't recommend this restaurant enough.

This is not your local cheap Thai meal; this is a quality driven food experience.

The Event: Hosted by Celebrity Chef Spokesperson Jet Tila (Radio and TV Personality) and Wine Educator Ian Blackburn at ORCHID Restaurant

