

# HISPANIC HERITAGE SERIES

## Cooking Lab: Hispanic Heritage Cuisine



To register: 305-919-5900

### Course

Join Chef John Noble Masi in FIU's own culinary lab for this interactive cooking class. Practice the art and technique of preparing Hispanic dishes under the direction of a professional chef. In addition, you will learn about some of the similarities and differences among various countries and their cuisines. After preparing the food, the group will have the opportunity to sit and enjoy their delicious meals. Recipes will be provided for those who wish to replicate the experience on their own. Class size is limited.

### Details

Wednesday

October 2

5:00 – 8:00 pm

\$50

### Instructor

John Noble Masi started his career in foodservice when he was just knee high to his Dad making fresh baked rolls, cookies, and Danish in his father's bakery. He later attended the premiere culinary school in the world in 1984: The Culinary Institute of America before he moved to Florida to earn his Bachelor's degree in Hospitality Management and Master's degree in Business Administration at Florida International University.

Since graduating in 1991, John has dedicated more than 28 years to a career in culinary arts, working in both front of house and kitchen/bakery operations for hotels, cruise ships, premiere catering companies, and 2 of the top 3 global foodservice management companies in positions that continually increased his responsibility from an Executive Chef to a Regional Vice President role. Today, Chef Masi teaches young culinarians and hospitality professionals in various culinary and other courses.



at



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