

## **Chef Jai Choung**

### **Chef Instructor**

University of Nevada, Las Vegas  
Department of Food & Beverage Management  
Harrah College of Hospitality

### **Areas of Research Expertise**

- Restaurant Profit Management
- Food Outbreak and Tourism
- Food Safety Training
- Healthy, Healing, and Happy Nouvelle Cuisine
- Food and Beverage Management

### **Areas of Teaching Expertise**

- Kitchen Management
- Quantity Food Production
- Food Safety
- Restaurant Operation
- Food and Beverage Cost Control
- Culture and Cuisine
- Culinary Art

### **Personal Introduction**

Chef Jai Choung is a Chef Instructor at the Harrah college of Hospitality and teaches Food and Beverage Capstone classes, including: Restaurant Operations, Food Production, Culture and Cuisine, Food Service Operation Fundamentals, and Food service Sanitation. He has taught at the University of Nevada, Las Vegas, The Hong Kong Polytechnic University, SeJong University Seoul, Korea, and University of South Carolina.

During his professional career, Chef Choung served in almost every corner of kitchen and food & beverage departments, working his up from bus person, cook helper, and food server to Executive Chef / CEO. His two decades-worth of food and beverage experience extends to numerous hospitality segments.

Chef Choung gained his education in Hotel Management and Culinary Arts in Korea and the United States: International School of Hotel Administration of Kyung-Hee University Seoul, Korea (A.S.), University of Nevada, Las Vegas (B.S.), Culinary Institute of America (A.O.S.), and the University of Nevada, Las Vegas (M.S.).

### **Qualifications**

#### **[Academic Qualifications]**

- MSc (2010) University of Nevada, Las Vegas
- BSc (1983) University of Nevada, Las Vegas
- A.O.S. (1985) Culinary Institute of America
- A.S. (1980) International School of Hotel Administration of Kyung-Hee University

#### **[Professional Qualifications]**

- Certified Serv Safe Instructor and Proctor, food sanitation, by National Restaurant Association, U.S.A. (2022)