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**Fred Wang**

**Sr. Corporate Chef, Lee Kum Kee USA**

Fred Wang brings more than 40 years of experience in culinary world. He started in Shandong province in China (north east region), with expertise in Shandong regional cuisine, or so-called Confucius cuisine, as Shandong is where Confucius was born. The main characteristics of this type of cuisine include the tendency to eat bread instead of rice and the use of onions as a seasoning. Wang received both certification of the top level cooking certificate in noodle and second level cooking certificate in general cooking.

Wang immigrated to the United States more than 25 years ago and has gained his culinary degrees in overall culinary as well as bakery and pastry specialty, at Los Angeles Trade Technical College and Cerrito College. He has since worked at mainstream chain restaurants such as Red Lobster, Chipotle and Holiday Inn. He joined Lee Kum Kee (USA) as the Corporate Chef in 2011, focusing on recipe development, new product development as well as providing professional consultation for restaurant customers.

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