



March 8, 2016 3:00 P.M.

FOR IMMEDIATE RELEASE

GCC culinary students welcome renowned PI tablea maker

Students in GCC's Culinary Arts program are in for a real treat tomorrow, Wednesday, March 9th, courtesy of Ms. Raquel Choa, president and founder of Ralfe Gourmet, The Chocolate Chamber (TCC) and Casa de Cacao in the Philippines. Choa is one of the world's most renowned tablea makers (she reportedly prefers the term "tablea" over "chocolatier"). "Tabléas (or tableyas) are pure cacao beans that are dried, roasted, ground and then formed into tablets traditionally used in the Philippines to make hot chocolate," according to the Tablea Chocolate Café website, <http://www.tablea.com.ph/>.

Ms. Choa is on island to help celebrate National Women's Month and International Women's Day (March 11th). She will meet with GCC Culinary Arts students tomorrow in the GCC Multipurpose Auditorium (Bldg. 400), where she will talk about her rags-to-riches story of success, and demonstrate some of the hand-rolled chocolate delicacies that have made her famous. The demonstration will take place from 10:20 – 11:30 AM, and will be followed by a luncheon from 11:30 – 12:30.

"We are proud to host Ms. Choa. Her incredible story will resonate with our student chefs, many of whom are Filipino," said Norman Aguilar, GCC Tourism & Hospitality Department chairman.

Philippine Consul General Marciano DeBorja and Consul Mark Francis Hamoy will also be on hand for the demonstration and luncheon.

Individuals requiring special accommodations, auxiliary aids, or services please contact 735-5597
For more information, contact Jayne Flores, GCC Asst. Director of Communications & Promotions, at 735-5638 (office), 483-6409 (cell), or via email at jayne.flores@guamcc.edu.