

Press Kit



## **Le Grand Chef 2 : Kimchi Battle**

## INFORMATION

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2010 | 119min | 2.35:1 | Dolby SRD | Korean, Japanese

<b>Title</b>	<b>Le Grand Chef 2 : Kimchi Battle</b>
<b>Original Story</b>	<b>‘Shik-gek’ by HUR Young-man</b>
<b>Director</b>	<b>BAEK Dong-hoon</b>
<b>Starring</b>	<b>KIM Jung-eun, JIN Goo</b>

<b>Shooting</b>	<b>2009. 8. 9 – 2009.11.16</b>
<b>Release</b>	<b>2010. 1. 28</b>

**Yedang Entertainment & Trophy Entertainment present**  
**in association with Lotte Entertainment**  
**An Iroom Pictures production**

Executive Producers	CHOI Joon-young, KIM Hong-sub
Producer	CHOI Chang-won
Co-producer	LEE sung-hun
Original Story	HUR Young-man
Screenplay	SHIN Dong-ick
Cinematography	CHO Yong-kyu
Editing	PARK Gok-ji
Lighting	LEE Jae-hyuk
Music	KIM Seung-huyn
Recording	LEE Tae-kyoo
Sound	KIM Chang-sub
Production Design	SHIN Bo-koung
Make-up	LEE Un-bae
Costume	KIM Jung-won
Food Design	KIM Soo-jin

## SYNOPSIS

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### *The ultimate battle begins to find the authentic taste!*

Korean government holds a nationwide 'Kimchi Contest' to reaffirm its position as the originator of Kimchi in Asia.

Jang-eun, who is a famed chef in Japan, comes back to Korea to participate in the contest. She also wants to close down the once best Korean traditional restaurant that her mother has been running for years. She's never understood her mother for cherishing the restaurant more than herself and her own daughter.

Sung-chan became separated from his deaf-and-mute mother and spent his childhood together with Jang-eun. He wants to keep the restaurant and proposes competing in the Kimchi Contest and Jang-eun agrees that the winner will have the rights to the restaurant.

Throughout the fierce competition they both go into the finals, where they have to find the traditional taste of Kimchi. On the day of the final round, however, the juries and audience are very much surprised to see the process of cooking by the two natural-born cooks...

## CHARACTER & CAST

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### *A brilliant genius chef full of ambition*

#### **Jang-eun**

Jang-eun is a genius master chef who is very passionate about food and always makes the best dishes. Rather than tradition, she makes unique dishes rich with creativity and insists on 'the globalization of Korean food'. She has a fiery battle with Sung-chan over 'Chunyang-gak', a part of the past she wants to erase.

#### **KIM Jung-eun**

Regarded as the queen of romantic comedy, she also gave strong dramatic performances in <Forever the Moment> and took stance as one of the top actresses in the country. Now, she takes on a new challenge with 'Jang-eun'. For the first time ever, she portrays a cold, charismatic character and shows a side of her never seen before.

##### **Film**

Forever the Moment (2008)  
Sarang-ni (2005)  
How to Keep My Love (2004)  
Marrying the Mafia, Fun Movie (2002)

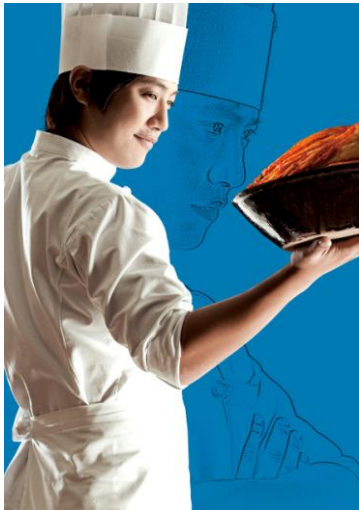
##### **TV**

General Hospital 2 (2009)  
Lovers in Paris (2004)



## CHARACTER & CAST

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### *The humanitarian who cooks with his heart* **Sung-chan**

Sung-chan is a true master chef who thinks that cooking should come from the heart. To Sung-chan who thinks the nature of the ingredients are important, an old traditional restaurant like 'Chunyang-gak' is part of history and his destiny that must be preserved and protected. But there is a deep, dark secret in his way of cooking...

### **JIN Goo**

From being the 'Little LEE Byung-hun' in TV series <All In> to the gangster in the film <A Dirty Carnival>, a young doctor in the horror film <Epitaph>, and a bully in <Mother>, JIN Goo is regarded as an actor who always gives striking new performances. As one of the top up-and-coming actors today, he portrays the honest, genuine 'Sung-chan' this time.

#### **Film**

Mother (2009)  
Epitaph (2007)  
A Dirty Carnival (2006)  
A Bittersweet Life (2005)

#### **TV**

Swallow the Sun (2009)  
All In (2003)



## **DIRECTOR** BAEK Dong-hoon

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Director BAEK Dong-hoon, who majored in film directing and writing at the Graduate School of Arts, Columbia University, makes his feature film directorial debut with <Le Grand Chef 2 : Kimchi Battle>. He received much acclaim at the 2003 Pusan Int'l Film Festival and LA Int'l Short Film Festival with <Romantic Love>. He wrote the script and directed the internet drama series which starred SUNG Yu-ri and GONG Yoo, and also directed singer CHO Kyu-chan's music video <The Last Don Quixote>. Expect the multi-talented director to strut his talents that he's been building up over the years in <Le Grand Chef 2 : Kimchi Battle>.

## ABOUT MOVIE 1

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***A 'tasty' film to kick off 2010!***

***Fall for the irresistible 'mother's taste' that stimulates all five senses!***

This year, get ready to fall into a taste feast where all five of your senses will be stimulated. There is a variety of films waiting to set off 2010, but <Le Grand Chef 2 : Kimchi Battle> will not only captivate audiences' eyes and ears, but also the taste buds to bring 'Le Grand Chef fever' once again across the country. With 2010 being 'Visit Korea Year', the hit TV show, 'Moo-han-do-jeon' held a 'Le Grand Chef' special show. Also, chosen as the spokesperson for Visit Korea Year, BAE Yong-joon, aka 'Yonsama', is working on projects to make Korean cuisine more known in the world. There are many movements here and there to make Korean cuisine more known to the world. <Le Grand Chef 2: Kimchi Battle> makes its mark in the wave with the representative Korean food, 'Kimchi'. Kimchi is always on the table for every meal and something that you can't get tired of eating. Like Kimchi, <Le Grand Chef 2: Kimchi Battle> captures the everyday longing to see our mothers and taste their cooking. Through over 100 different Kimchi dishes, the contest, and various touching episodes, the film hopes to capture the audiences' five senses. Like the Kimchi that we eat everyday and can't get tired of, <Le Grand Chef> sets out to be a 'tasty' film that people will want to see over and over again.

## ABOUT MOVIE 2

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***Over 3 million at the box office in 2007!***

***<Le Grand Chef>'s second cook-off begins in 2010!***

***Turning forbidden fruit into a sure-fire mega hit!***

The cartoon series, 'Shik-gek' pioneered new ground with Korean cuisine in comics. Starting out as serial comic strips in Donga Daily newspaper, the story's been published into 25 separate volumes and sold over 1 million copies. The popular cartoon as been reproduced in a TV drama series as well as a feature film and showed a successful example of a one source, multi-use production. Though receiving many 'love-calls' from producers, films based on original works were often thought of 'forbidden fruits' with high risks in. The key to 'Le Grand Chef' was how to turn the entertaining sources in the original comic series into a film. Producer LEE Sung-hun who planned <Le Grand Chef> and <Le Grand Chef 2: Kimchi

Battle> says, "I wanted to produce a film that truly captures the emotions and sentiments of our people. I planed 'Le Grand Chef' because it is filled with Korean sentiments as well as cinematically intriguing elements". Furthermore, he says "The Kimchi battle is like a 'spin-off' from the original story. I wanted to deal with the 'Kimchi' that is most similar and inseparable to mothers". Following the first <Le Grand Chef> which brought in over 3 million at the box office in 2007, the sequel returns with more a impressive and brilliant matchup for the best taste as two genius chefs' battle in search for the best Kimchi.

## ABOUT MOVIE 3

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***After KIM Kang-woo and KIM Lae-won, the third 'Le Grand Chef' is JIN Goo!  
Korea falls for the third Le Grand Chef's down-to-earth appeal.***

Following representative top actors, KIM Kang-woo and KIM Lae-won, this time JIN Goo takes a stab at being 'Sung-chan'. Called by director BONG Joon-ho as 'Mother's Hidden Card' for his performance in <Mother>, JIN won the best supporting actor award at Daejong Film Awards and Blue Dragon Film Awards. He portrays an honest, frank character in <Le Grand Chef 2> for the first time. JIN has portrayed strong characters and showed deep, mature acting in every film he starred in. But this time he is the friendly guy-next-door who looks exactly like 'Sung-chan' right out of the comic books. Director BAEK Dong-hoon comments, 'JIN Goo resembles Sung-chan's smiling face the most so I had in mind to cast him while writing the scenario.' He not only looks like Sung-chan the most, but also showed great cooking techniques that won the hearts of over 100 staff members. He is known to be the perfect cast for the role. Especially, in the 'king crab catching scene', JIN withstood 8 hours non-stop in the rain and bravely took on the raging sea and surprised the staff. If you teach him one thing, JIN will try to learn ten more and shows much passion and dedication to his work. Expect him to open up the hearts of the viewers in 2010.

## ABOUT MOVIE 4

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***KIM Jung-eun portrays a cold, charismatic character for the first time!  
Showing mature acting like perfectly ripened Kimchi***

Another reason audiences can look forward to <Le Grand Chef 2: Kimchi Battle> is KIM



Jung-eun's transformation into a cold, charismatic person for the first time in her acting career. After <Forever the Moment>, KIM Jung-eun returns as a meticulous and proud genius chef who cannot stand even the slightest mistakes. In order to portray a world renowned chef, KIM received strict cooking lessons from food director KIM Soo-jin with JIN Goo, three months prior to production. KIM comments, "Jang-eun is a genius chef so I couldn't look like I just learned how to cook. So, I diced up over 10 radishes that are twice the size of my calves and trained hard to look like an expert chef." KIM's efforts continued on the set to show expertise in handling the ingredients with careful detail. Furthermore, KIM would jump into mud flats up to her knees and get bruises all over for the scene where she makes natural sea salt (the best salt). She showed much heart and dedication like a real salt maker and surprised the staff greatly. KIM comments, "I wanted to shed the bright and comedic images I've shown in the past and show a new side of me. I really wanted to show more mature acting than ever before." She said she wanted audiences to taste mature acting like well ripened Kimchi.



## **PRODUCTION NOTE 1**

*Over 100 different types of Kimchi in the film!*

*The first food director in the country, Director KIM Soo-jin, creates Kimchi dishes that stimulate all your senses.*

## **PRODUCTION NOTE 2**

*Cross country locations!*

*Taste the specialty products from different districts in the film*

## **PRODUCTION NOTE 3**

*3 cameras and 1000 extras on 25 acre land!*

*\$500 grand spent on the 'Kimchi Contest' alone*

## **PRODUCTION NOTE 4**

*Blue, white, red, black, yellow, Korean symbolic colors all around!*

*Art director, SHIN Bo-koung' of <Taegukgi>, brings Korean Beauty to life.*



## INTERVIEW WITH KIM JUNG-EUN

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**Q. Tell us about 'Jang-eun' the character you portray in <Le Grand Chef 2: Kimchi Battle>.**

I portray 'Jang-eun' a very cool-headed, cold, and confident world renowned chef. She won't stand for the slightest error and looks like she doesn't have a drop of warm blood in her, but she has deep underlying pains and scars. She hides her feelings and thinks she can beat her heartaches through cooking. To her, cooking is a part of her history as well as her scars.

**Q. How did you prepare for your role?**

Just as I did in portraying a handball player in <Forever the Moment>, I started practicing 3 months prior to production to naturally handle the cooking utensils like a world renowned chef in <Le Grand Chef 2: Kimchi Battle>. While learning from food director KIM Soo-jin, I'd get calluses on my hands and get cuts from the knife all the time, but I think it all helped in preparing for the character. I think it was another great opportunity to meet a new, professional world. I think I'm skilled enough to make 'Kimchi' now. My mother is very surprised.

**Q. Tell us about 'Jang-eun's' restrained emotional acting.**

Since the character's personality is very different from mine, I discussed the character a lot with the director and followed his views. In <Blossom Again> I tried hard to get rid of 'politeness' and in <Forever the Moment> I had to let go of loving, caring nature. This time it wasn't easy portraying 'Jang-eun' who is raging inside, but does not show it on the outside. So I tried hard to act a little impolite in my emotions and not show the character's inner emotions.

**Q. Did your ideas on 'Kimchi' change during filming?**

During filming, I was always around Kimchi and would even smell like Kimchi, but I'd look for it again day after day. I can never get sick of eating Kimchi. I found out that Kimchi is really scientifically made and also has many stories to it. One can only taste the true taste of Kimchi after waiting for a long time. Waiting might not be much, but it requires great patience. That itself makes Kimchi meaningful. Most importantly, it's made through the family, the mother, and love.

**Q. How was acting with JIN Goo as 'Sung-chan'?**

I became a fan of JIN Goo through his performance in <Mother>. I thought he was an actor

noted for the strong characters he played, but when I first met him and saw his pure, bright smile, I knew he was 'Sung-chan'! There is depth in his eyes, as if they have a million different stories to tell. I think it'll be hard to find anyone else more fit to portray 'Sung-chan' who lives diligently and happily, but also has a sad past with his mother.

**Q. What was the best Kimchi you had in your life?**

My grandmother passed away 3 years ago. I'm sorry to my mom, but I think my grandma's Kimchi was the best. Even though she makes it with the same ingredients in the same way, it's not the same. A longing for a taste that I cannot taste again. I think the best Kimchi has longing for people you cannot see again.

**Q. A word to the viewers?**

Around the contest for the best Kimchi in <Le Grand Chef 2: Kimchi Battle>, the film emotionally captures the meaning of family and mothers. I hope you go home after watching the movie and have a warm meal with Kimchi made by your mother and feel her love.

## **INTERVIEW WITH JIN GOO**

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**Q. Your goals as the third 'Sung-chan'?**

The first film and the TV drama series were both very successful. KIM Kang-woo and KIM Lae-won both showed the character, 'Sung-chan' in very attractive ways, so it was a big burden to take on the third 'Sung-chan'. But in this film, the character has a hidden story and thus quite different from the other 'Sung-chans'. So my goal was to take that and make 'Sung-chan' unique to my style.

**Q. Tell us about your character, 'Sung-chan'.**

For Sung-chan, the only thing he learned in life and had confidence in was cooking. To him, food is like a language that can communicate with people. It makes people go to the people they miss. The food brings back memories of longing for loved ones. The character makes food with stories with such heart.

**Q. How did you prepare for your role?**

Living on my own for years, I'd naturally cook for myself. But since I never learned how to cook professionally, I felt quite overwhelmed. 3 months prior to production, I first learned how to cut up radishes from food director. I'd cut up between 10 to 20 big radishes and tried

to learn the best I can. Now, I can make the basics like omelets, seasoned vegetables, stir fried side dishes. I can even make Kimchi, now.

**Q. What are the prerequisites to being 'Le Grand Chef'?**

The thing I realized and learned to appreciate more throughout the production is my mother who raised and fed me. I think I have a hint what mothers feel like as they raise and feed their children. The most important thing to cooking is love. If I think about the people who will eat the food I cook, then I will obviously cook with much care and devotion. Then the food will taste good. The prerequisite to becoming 'Le Grand Chef' is love.

**Q. What was the best Kimchi you had in your life?**

Recently, I went to my mother's house and made 20 Korean cabbages into Kimchi. My mother seemed the happiest I've ever seen. I think that's the best thing I did for her in a long time. The Kimchi I made chatting with her and having fun was the best Kimchi I ever had.

**Q. A word to the viewers?**

People who have tried Kimchi will be able to feel the 'tasty' touching emotions through the film.

## **INTERVIEW WITH DIRECTOR BAEK DONG-HOON**

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**Q. Your thoughts on how to direct <Le Grand Chef 2: Kimchi Battle>?**

I felt a little burdened because the first film and the TV drama series were so successful. But I directed the film thinking it is a new story that has nothing to do with the prior works. I placed emphasis on the drama rather than the food in <Le Grand Chef 2: Kimchi Battle>. Although the original, 'Le Grand Chef' is famous for the food, I thought the viewers might want to know more about the story and drama behind the food. In the drama are the mother and family and I used the food as the link.

**Q. How did you like working with KIM Jung-eun as 'Jang-eun' and JIN Goo as 'Sung-chan'?**

'Jang-eun' has a deep scar in her heart, but she fights hard not to show it. KIM Jung-eun's public image is a bright, polite actress, but her performance in <Blossom Again> was somewhat different. I thought KIM Jung-eun would suit the character who had to control her

feelings while hiding her heartaches. She also thought the same and took on the challenge. I thought JIN Goo resembles 'Sung-chan' in the comic books the most and had him in mind from the beginning while writing the scenario. It's because 'Sung-chan' in the film is a bright character who would joke around with the neighborhood ladies and laugh, but he has a 'dark side' that he keeps hidden away inside. Looking at JIN Goo's performances in the past, I was sure he'd carry out the inner struggles well. Showing his bright, playful side he hasn't shown yet, I'm sure he is the best choice for this role.

**Q. Any memorable 'tasty' on set episodes?**

I mostly put the Kimchi dishes I like in the film. I thought that I could eat the dishes I like throughout the production, but I didn't really have the time to taste much. If food director didn't bring me some of the food, I probably would've only seen them in the movie. The roast beef and pork wrapped in Kimchi and the Kimchi pizza that she brought for me still make my mouth water. One day, JIN Goo made the southern style Kimchi as in the film. The staff wanted to take some home that there wasn't any left for JIN Goo. They were all busy taking the food without asking. They said they enjoyed it later.

At last, during the original Kimchi scene at the end, I remember actress LEE Bo-hee ripping off a piece, rolling it, and putting it in my mouth for me. I'll never forget the taste. Actress LEE Bo-hee is still a girl at heart and has a cute, innocent side.

**Q. What was the best Kimchi you ever had in your life?**

The Kimchi my mother made for me when I was living abroad. It would taste better as time passes. I remember eating only a little at a time and saving it. I think the best Kimchi I ever had was the Kimchi my mother made. It's probably true for everyone else and their mothers' Kimchi.

**Q. A word to the viewers?**

Family, longing, love, waiting...I tried to capture the warm sentiments that Kimchi has. After watching the film and the stories around Kimchi, I hope you will pick up the phone and call home.



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