

Press Kit

<<Le Grand Chef>>

食 客

Presented by Yedang Entertainment

Produced by Show East

****Information**

Title: <Le Grand Chef (食客)>

Genre: Delicious human Drama

Presented by: Yedang Entertainment

Produced by: Show East

Original Story by: HUR Young-man

Director: JEON Yun-su

Starring: KIM Gang-woo, LIM Won-hee, LEE Ha-na

Date of domestic Release: 1st of November, 2007

Running time : 114 Min

****Credit**

Exec. Producer: YANG Hee-jung

Producer: KIM Dong-joo

Co-producer : LEE Sung-hun

Screenplay: SHIN Dong-ick, JEON Yun-su

Original Story: HUR Young-man

Cinematography: PARK Hee-ju

Editing: PARK Gok-ji

Lighting: KIM Ki-moon

Music: HWANG Sang-jun

Recording: CHOI Dae-sung

Art: JEON In-han

Costumes: KIM Hee-ju

Make-up: YOON Yea-reang, LEE Eun-a

****Intro**

'The number of food in the world equals that of mother in the world.'

"The touching impression of these words resulted in the making of the film <Le Grand Chef>. My heart flutters at the thought of the simple but touching, sad but beautiful story mixed with the savory mouth-watering food being revealed on screen. <Le Grand Chef> is not extravagant or lavish but more like the plain but warm meals that mothers prepare.

I hope that it remains a fragrant memory that tugs deep within everyone's hearts.

The unforgettable taste! The memory of the mouth-watering taste is forever unforgettable. Food is a memory and a reminiscent...of the longing and the yearning..."

-<Le Grand Chef> Director JEON Yun-su

****Hot Issue**

The most striking Korean comic book

<Le Grand Chef> comes to life on screen!

The comic book <Le Grand Chef> (食客) started out in September, 2002 in the daily comic section of Dong-A Newspaper under the title <My Mother's Rice>. It caused a sensation from the beginning and ardent fans and readers of <Le Grand Chef> could not wait to get their hands on the next issue. The story was later published in a book (by Kim-Young publisher) and sold an astonishing number of over 600,000 copies. The remarkable comic book continued to greatly affect the Korean society. The records that the comic book has collected over the last five years are sure to last in the world of Korean comic books.

Behind all the spectacles is a story rich with Korean sentiments. It was written by the grandfather of Korean comics, artist HUR Young-man and the scent of Korean living can surely be felt by the tip of his pen. The comic book <Le Grand Chef> is the result of HUR going around the country himself and collecting three boxes of photographs and over 10, 000 sheets of research notes after 30 years of work.

Each episode in the comic book <Le Grand Chef> is artistically well made and fit to be made on to the big screen. It received consistent interest calls from the film industry to make it on to the big screen. In the midst of all the hype, the decision alone to finally produce the movie <Le Grand Chef> is already drawing much attention from the public.

****Synopsis**

The best chef shall become the new owner of Woonam-jung

A cook-off is held to determine the best from all the chefs in the top Korean restaurant, Woonam-jung. The winner is to inherit the restaurant. The dish that the chefs must make is the dangerous yellow swellfish sushi, a taste that is to die for. The two top chefs of the restaurant, Sung-chan and Bong-joo go head to head for the seat of the owner of Woonam-jung. But the judges

who taste Sung-chan's sushi get food poisoning from his dish. Bong-joo stands behind him and flashes a complacent smile....

What really went on between the two?

The best chef shall inherit the legendary knife of the Chief Royal Chef

Five years later, a competition is held to find the best chef to inherit the Chief Royal Chef's knife. He is the legendary chef whose food is reported to have brought tears to the king. Although, he had become the owner of Woonam-jung and is at the top, Bong-joo had always been jealous of Sung-chan's genius cooking abilities. Sung-chan enters the competition along with Bong-joo to present the perfect tasting dishes.

The battle left unfinished and the two men's astonishing final cook-off begins!

**** About Movie**

1. Korea's first film on cooking, <Le Grand Chef>

<Le Grand Chef> is the first Korean film that deals deeply on the subject of cooking, another reason why the audience can look forward to it. Common food like egg rolls and bean-paste stew and palace food like steak and beef sushi can be seen along with over 70 true Korean great gourmet dishes. The film presents a new turf on cooking with all the lavish and beautiful food never seen before on the big screen. The movie is planned to be made in 55 scenes with cut 67 of scene 32 capturing top brilliant real cooking and promising to bring awe to the viewers. As the film is mainly about determining the best chef there is, the cooking competition rounds are also expected to be nothing less but grand.

1st preliminary round: Poultry – Royal pheasant meatball casserole, Pot Roast Chicken

2nd preliminary round: Fish – Orchestra of red snapper sushi, crane shaped golden blowfish sushi

Main Round: Beef – First dish: Beef sushi, Second dish: Brochette, Third dish: Charcoal

Semi Finals: Beef Carving

Final Round: Secret Recipe Soup

Emphasis will be placed on capturing the splendid art of cooking especially in the second round

where the golden blowfish is carved into the figure of a crane. The first round (Poultry) also promises expert hands creating their masterpieces. In order to fit their roles, the starring actors KIM Gang-woo and LIM Won-hee have diligently finished their cooking training before the shooting of the film.

In the competition for the top beef dish, the process of making the best charcoal will be revealed. And in the beef carving round, the result of KIM Gang-woo and LIM Won-hee's skilled training in butchering will also be shown through the big screen.

The cooking contest scenes are especially filled with beautiful, savory dishes that are sure to please the eye. One of the most memorable foods is bacon broiling over a fiery kiln. Although it is a commonly eaten food, the sizzling bacon blistering out of the charcoal kiln is sure to make mouths water. Furthermore, minced raw beef crafted like a flower, red snapper sashimi made to fly freely in the sea, and a swellfish decorated like a ravishing crane about to fly are all sure to delight and make stomachs growl.

2. The key to <Le Grand Chef> is the Chief Royal Chef!

The movie begins with the discovery of the long lost knife of the former Chief Royal Chef. Thereafter, a competition is held to find the best chef in the country who is worthy to inherit the legendary chef's knife. This is the main story of the movie. But the unfamiliar title has many people wondering; what is the "Chief Royal Chef?"

The Chief Royal Chef lived in the Cho-sun period. He lived outside of the palace and ran the top restaurant of the country, Woonam-jung. The title belonged to the top male chef of the palace who would go in to cook the food for banquets and feasts. <Le Grand Chef> added the tradition that the best chef of the country shall remain a prodigy of the Chief Royal Chef, inherit the Woonam-jung, and have the legendary knife as well.

The Chief Royal Chef appears just briefly in the original comic but is the main base for the plot in the movie as the top chefs Sung-chan and Bong-joo are matched up in their ultimate competition to carry on the tradition. Through the idea that the Chief Royal Chef had cut off his wrist himself to state that he will not cook for anyone else but the king during the Japanese occupation era and the mystery behind his death eventually being solved, the film is sure to bring enjoyment with a plot that crosses back and forth between truth and fiction.

3. Dedicated actors through Non-stop effort and special trainings!

KIM Kang-woo & LIM Won-hee take on the cooking challenge from basic dicing to butchering!!

Soon after KIM Kang-woo and LIM Won-hee were cast as the main actors in <Le Grand Chef>, the actors started taking lessons at cooking institutes in preparation for their roles. They diligently practiced how to cut and prepare food. They chopped up over 20 radishes a day in preparation for their dicing scenes. KIM would often get cuts while practicing chopping but continued on showing great determination and dedication. He claims the 'omelet' was the most memorable dish. He thought it would be very easy to make at first but he was able to perfect it only after countless trials and errors. Now, one of his new found favorite food, KIM claims he will never forget how to make gourmet omelets.

Similarly, when left-handed LIM found out that top chefs are generally right handed, he learned how to chop with his right hand. His determination to cook with his right hand eventually led him to become ambidextrous in the kitchen.

But the most remarkable thing these two actors did was mastering beef butchery. They spent hours in cold freezers to learn how to cut up the beef and surprised the staff with their great efforts and dedications.

KIM and LIM enjoyed their opportunity to learn how to cook and would often let the staff taste what they had made themselves. They wanted to show the audience the food they prepared with their own hands and thus did many of the cooking scenes themselves.

LEE Ha-na learns to use the camera as an ardent VJ and camera-woman!

LEE enjoys taking pictures with a Polaroid or a digital camera but for her role as a zealous VJ in <Le Grand Chef>, LEE fell in love with using TV station cameras. She learned to handle various cameras in preparation for her role and proved she is an early adapter with potential for a professional camera-woman. She was so into filming that she always had a camera in her hands during breaks. She filmed the crew and other actors and acted as a VJ on the set as well on the screen. She went around with a Polaroid and took pictures of the staff and gave them as souvenir gifts.

4. <Le Grand Chef>'s ending song will turn 2007 into 'A delicious world'!

LEE Ha-na's unforgettably sweet voice!!

<Le Grand Chef> produced a special ending song to take the viewers into a 'delicious world' this fall. The song was produced by the famed music director HWANG Sang-joon composer of various film and TV drama OSTs and a songwriter who wrote lyrics for famous singers like KIM Gun-mo, PARK Hyo-shin, LEE Jae-hoon, etc. HWANG went on to produce the entire OST and songs for trailers, showing a special dedication to <Le Grand Chef>. The best composer and writer's collaboration with the spunky LEE Ha-na and her sweet voice is drawing much attention. LEE, who majored in applied music in college, sings 'A delicious world' with an alluring voice comparable to a real singer. Her clear and crisp voice is a great match to the bright, up lifting melody of 'A delicious world' and is sure to please the listener. The bright rhythm and sweet voice will invite the listener to hum along.

****Character and Cast**

Sung-chan

-The humanist who cooks with his heart

Sung-chan is a born genius cook with both talent and heart.

Although he was the best chef back in his days at Woonam-jung, he had to go through the pain of putting his knife down due to one fatal mistake. He later left the world of cooking and lived in the country taking care of his grandfather who is ill. Later, he enters the contest to find the top chef deemed worthy of inheriting the Chief Royal Chef's legendary knife. He is the one and only chef who is comparable to the legendary Chief Royal Chef.

KIM Gang-woo 金剛于

-Leading man in the next generation of actors

Making his memorable debut in the drama <I'm running>, KIM Gang-woo went on to star in films like <The Coast Guard>, <Silmdo>, and <The Beast and the Beauty>. He successfully portrayed the individualistic characters and has repeatedly broadened his spectrum in acting. And being cast as the main character in the predominating story in the Korean comic book world <Le Grand Chef> brought on much attention in Choong-moo-ro. He is ready with much determination to bring the warm-hearted genius chef Sung-chan to life on the big screen.

Filmography

<The Coast Guard>(2002), <Silmdo> (2003), <Springtime>(2004), <The Aggressives>(2005), <The Beast and The Beauty>(2005), <Le Grand Chef>(2007), <Rainbow Eyes>(2007)

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Bong-joo

-Brilliant ambitious man who dreams of being the best chef

Bong-joo is genius-chef Sung-chan's only rival and is the top chef of the nation's best restaurant Woonam-jung. In the competition for the successor to the restaurant in the past with Sung-chan, Bong-joo had won due to a fatal mistake made by Sung-chan. Now, he will stop at nothing in order to beat him again in the competition for the Chief Royal Chef's legendary knife. He appears as the bad guy in the situations he is forced in, but Bong-joo is also a great chef comparable to Sung-chan.

LIM Won-hee

林元熙

-Choong-moo-ro's best marked individualistic actor

LIM Won-hee debuted in the short film <Dachimawa Lee> that brought about a major wave through on-line screenings. He portrayed a marked individualistic character that had never been seen in the Korean film world and definitely made a memorable entrance. He moved on to star in feature films like <Fun Movie>, <Silmdo>, and <Crying Fist> radiating his unique charisma in these blockbuster films and solidifying his ground as a great actor. Taking the role as Bong-joo, Sung-chan's ultimate rival in <Le Grand Chef>, he has received much praise for being most like the character in the original comic and the perfect cast to fit the role. Fans of the original comic are looking forward to seeing LIM's magic bringing the character to life on the big screen.

Filmography

<Dachimawa Lee>(2000), <This is Law / Out of Justice>(2001), <Fun Movie>(2002), <Silmdo>(2003), <Three, Monster>(2004), <Crying Fist>(2005), <Le Grand Chef>(2007), <Femme Fetale>(2007)

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Jin-su

-Passionate VJ who is unreserved to danger to get the story

Jin-su is a TV station producer assigned to capturing the cooking competition to find the chef to inherit the Chief Royal Chef's knife. She is also the one who convinces Sung-chan to get back into the world of cooking. Though she is a frail looking woman, she has a strong sense of will and justice and helps out Sung-chan whenever he falls in danger. She also shows boldness in finding out the truth behind the death of the Chief Royal Chef and is a woman who is strong and warm both inside and out.

LEE Ha-na

李荷娜

-Star on the tube, shines on the big screen!

LEE Ha-na makes her screen debut in <Le Grand Chef>. She is a new actress who received much attention from her role in the TV drama <Age of Love> which starred GAM Woo-sung and SOHN Ye-jin. Although it was her first acting debut, she showed natural acting and unique character portrayal unexpected of a new actress and received much praise from the press and viewers. <Le Grand Chef> is another opportunity for her to show the public her talent and so she is determined to put forth her best. She had diligently paid visits to broadcasting stations and received training as a VJ before the movie's crank in. She plans to take a successful first step into the world of films.

TV series

<Alone in Love>(2006)

****Director**

The legendary Korean comic book

resurrects on the big screen in his hands!

Director / JEON Yun-su

田允秀

As the decision was made to turn the comic book <Le Grand Chef> into a film, interest aroused not only for the cast to star in it but also who will be in charge of directing. Despite many directors of Choong-moo-ro's intentions to take the role, director JEON latched on to the film. He made his first debut into feature films with <Besame Mucho> in 2001 which starred JEON Gwang-lyur and LEE Mi-sook. The film carefully showed the marriage of a middle-aged couple in trouble. Director JEON succeeded in capturing the delicate emotions onto the big screen and brought about much stir in

the film world.

Director JEON hopes to show the lingering echo that tugs deep into the heart like the simple meal made by mothers rich with love. He even wrote the screenplay himself with a tighter drama storyline than the comic book and displays amazing strength and ability. Since the movie is the first film on real Korean cooking, he is putting his everything into researching, preparing, and checking every detail on the art of food to be brought to the big screen.

Filmography

<Besame Mucho> (2001), <My Girl and I> (2004), <Le Grand Chef>(2007)

Awards

The 10th Korean Creative Short Film Festival:

Judges' Special Award, Screenplay Award, and Film Score Award

The 25th Golden Filming Awards:

Best New Director Award - <Besame Mucho>

****Special Tip**

-Golden blowfish sashimi: It is a dish that can only be eaten in two months of the year, May and June. A taste to die for, the golden blowfish is a gourmet dish that tops the list of bons vivants. Prime golden blowfish costs more than \$1000, so the actors dealt with it carefully like a piece of jewel. It was considered the best tasting dish there is hands down.

-Minced raw beef: Minced raw beef originates from Jeon-ju. The sight of minced A++ beef seasoned with various seasoning and an egg yolk for the finishing touch, is sure to make mouths water. Reportedly, the staff struggled to hold their stomachs from growling as they watched the radiant, delicious dish. Sung-chan and Bong-ju's special versions of minced raw beef are appetizing delights.

-Ku-Jeol-pan(九折坂): It consists of special vegetables, eggs, and meat placed in a platter divided into nine sections. The colorful flowerlike display dazzles the screen. After the filming, the staff was

hesitant to touch and taste the beautiful master art craft. The royal court platter is a high quality dish excellent to serve guests.

-Red snapper noodles: It is a colorful and tasty dish made with various ingredients such as flattened dumplings, meat balls, and mushrooms. For some it will be the first time seeing the dish as it is a royal dish hard to come by. Just one of the ingredients that go in the dish takes as much time and effort to make as a normal everyday foods.

-Soybean paste stew: The real taste of Korea! The savory stew that is at the center of the table year round, it is the representative dish of the country. It was the most loved dish on the set and the food KIM Kang-woo practiced the most. Mouths will water watching the stew being cooked by KIM at the onset of the film.

-Ramen: It is the hidden gem in <Le Grand Chef>. It is the food that makes the viewers' mouths water the most in the midst of the lavish, expensive, and exquisitely made dishes. Cooking in nickel silver pots and canteens in search for the best tasting ramen will make mouths water. Ramen is a popular everyday food that is sure to linger in the viewers' minds throughout the film.