



CULINARY TRAINING IN GOURMET PLANT-BASED CUISINE



Raw/Cooked Fusion in 2018

The future of gourmet plant-based cuisine

We've developed a new approach to gourmet plant-based cuisine. Building on our time-tested raw food curriculum, this seasonal course offers a unique opportunity to explore various raw preparations and cooked techniques with whole foods to inspire you to new culinary genius.

[LEARN MORE](#)



Living Light Goes to France

Earlier this year, Living Light traveled to Europe to spend time in the south of France and support former graduates in their culinary endeavors. For ten incredible days, culinary instructors, administrative staff and friends took in the sights, smells, tastes and sounds of southern France.

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Pumpkin Pie with Pecan Raisin Crust

A delicious seasonal dish that is sure to delight friends and family alike. Created by Living Light graduate and former instructor - Jennifer Cornbleet. Enjoy!

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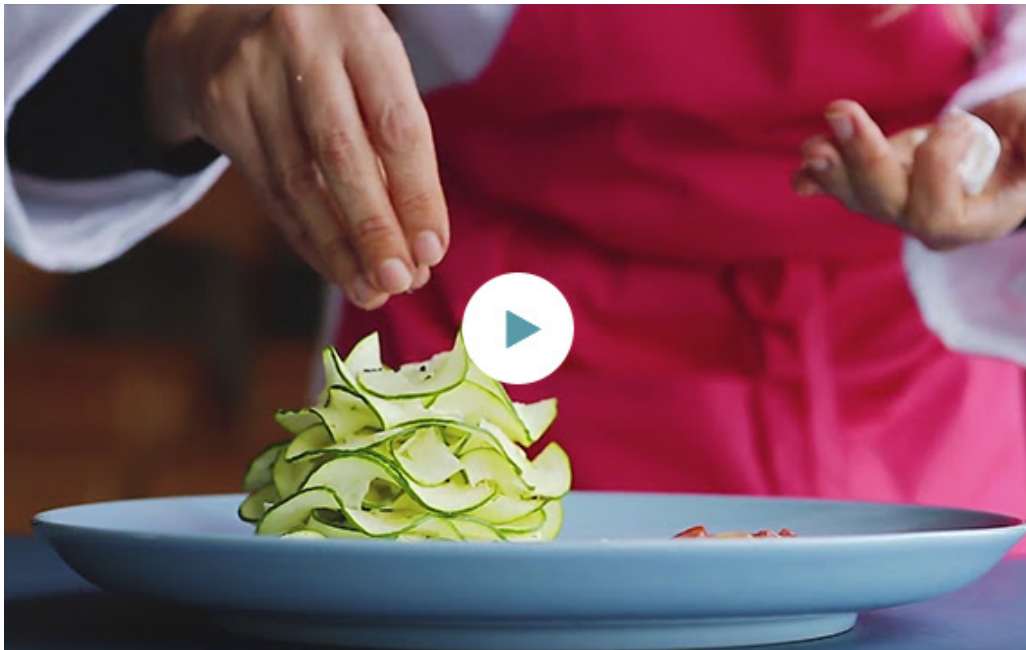
"Let us be grateful for people who make us happy;
they are the charming gardeners who make our
souls blossom."

~ Marcel Proust



Local Film Screening and a Beautiful Plant-based Meal

Petra Schulte, a faculty member, and local plant-based Chefs James Sant and Alicia Ojeda from Living Light joined Sadhana Berkow from The Ravens to prepare a plant-based meal for 120 people on the Mendocino coast. Diners came out to see the screening of "What the Health" - an investigative film that explores topics of our nation's health and how big business influences it.



Living Light Culinary Institute - Student Testimonials



[Schedule of Classes](#)



[Upcoming Vegan & Raw Nutrition Course](#)



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LET'S BE FRIENDS

We'd love to see what you've been posting!



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