



CULINARY TRAINING IN GOURMET PLANT-BASED CUISINE



## Creating Culinary Goodness

2018 Classes Enrolling Now!

Was your summer as jam-packed as ours? We've been creating an amazing new curriculum of raw and cooked vegan courses for 2018 to bring you the best in gourmet plant-based cuisine! Take a [look at our schedule of classes to plan your next visit](#) to the gorgeous Mendocino coast of California.

We'd love to see you.

GET STARTED



## Coming Full Circle

Nearly twenty years ago, at a hot springs in northern California, a raw food movement was born. Cherie Soria, founder of Living Light Culinary Institute, began teaching students about the benefits of a raw vegan diet and how to prepare gourmet cuisine.

[READ MORE](#)

## Wild Mushroom Ceviche

A delicious seasonal dish that can be served with your favorite gluten-free chip. These samples were created for our demonstrations at the Oregon Eclipse Festival. It's no surprise that they disappeared in seconds!

[READ MORE](#)



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"I'm always thinking about creating.  
My future starts when I wake up every  
morning...Every day I find something creative to  
do with my life."

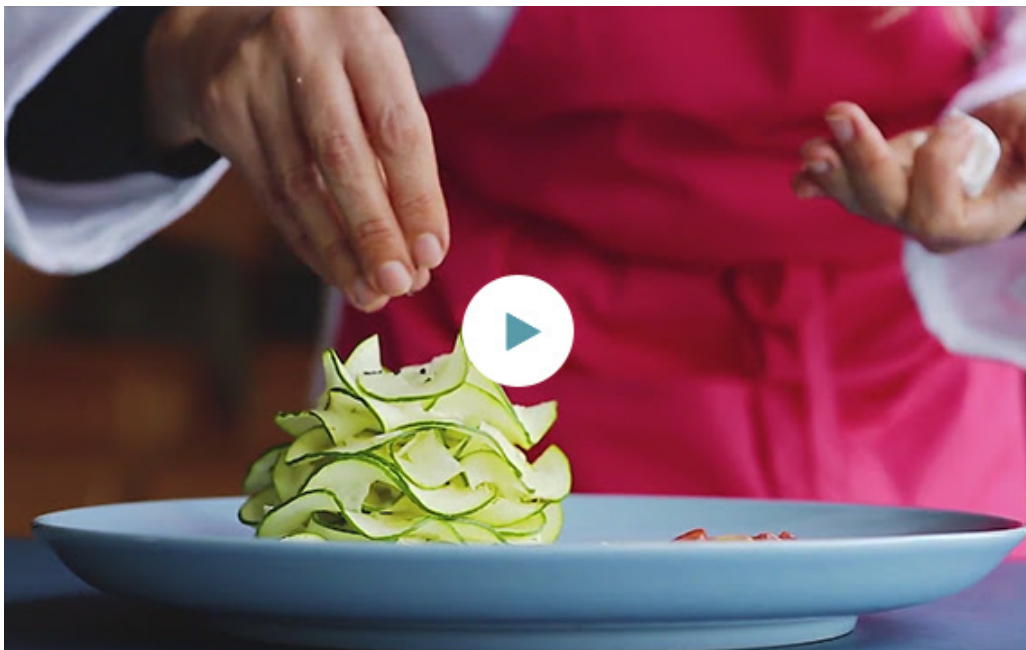
~ Miles Davis



## Sharing the 'Light' at the Oregon Eclipse Festival

We attended The Oregon Eclipse Festival this year with 40,000 like-minded souls to witness that extraordinary phenomenon. It was a powerful experience in many ways and we had the opportunity to share the profound health and planetary benefits of a plant-based diet.

[READ MORE](#)



[Living Light Culinary Institute - Student Testimonials](#)



2018 Schedule of  
Classes/Certifications



Upcoming Raw &  
Vegan Nutrition Course



Enjoy a stay at the  
Living Light Inn

## LET'S BE FRIENDS

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



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