

Jessica Tijerina Culinary Bio



Jessica has had a love of cooking together with others her entire life. Her own experiences through travel and education have provided her with a unique set of skills and a wide variety of knowledge of global cuisine.

She brings flavors not only from some of the greatest cities in the U.S. but of Mexico, France, Italy, Spain, Jamaica, Cuba, Thailand, Ireland and more into her dishes.

She has partnered with many local businesses as a brand ambassador, educating the public both on ethnic and local food sustainability working with United Noodles, The Northeast Minneapolis Farmer's Market and the Minneapolis Farmer's Market.

Jessica teaches at The Abundant Kitchen, Nordic Ware and Grand Fête and is proprietor of Jessica Tijerina Extraordinary Culinary Education where she leads guests through step-by-step in-home cooking classes and operates Tijerina Global Spices.

She appears regularly as a guest chef for ABC affiliate KSTP's "Twin Cities Live". She hosts Facebook Live cooking demos and has most recently been teaching virtual classes. She also manages the cooking stage and chef demos for the Minnesota Garlic Festival held in Hutchinson, MN every August, hosted by the Sustainable Farming Association.

She volunteers her time to **Perspectives, Inc.** where she helps to fulfill their mission, "*Breaking cycles for at-risk families and children for total family recovery*", while working in the Kids Café cooking and teaching the importance of healthy, nutritious meals along-side the kids.

She is an advocate for women owned local businesses like **Provision Community Restaurant** that has a "come as you are, give as you can" business model, leaving no one out and fostering the building of new relationships in our community.

***"Whatever it is you are searching for; I hope you can eat it."* -Jessica Tijerina**