



CHING HE HUANG

BIOGRAPHY

Ching-He Huang is the face of Chinese cooking on British TV. She is a foodie entrepreneur and ambassador to Chinese cooking in Britain.

Born in Taiwan, raised in South Africa and London, Ching moved to Britain when she was 11. Ching's inspiration for food comes from the traditional cooking styles of her Southern Taiwan grandparents, coupled with her mother teaching her the "yin yang" philosophy of Chinese cooking when she was growing up. Through cooking at an early age, Ching has remained close to her Chinese culture and heritage and continues to learn and share it with great passion.

A self-taught passionate cook, Ching launched her own food and drinks company, Fuge Ltd. and TZU, fresh from graduating from university. It was while she was running her food production kitchen catering for Blue chip companies in London that led her to become TV's hottest new Chinese chef.

Ching's dynamic approach to modern Chinese food led to a television presence, her popular shows, "Ching's Kitchen" (Good Food Channel), "Chinese Food Made Easy" (BBC2), and "Ching's Chinese Food in Minutes" (Channel Five) have all been licensed and shown on various networks throughout the World. Ching has appeared in numerous Food and TV programmes and continues to champion Chinese cooking through her various media appearances. This summer, Ching is filming a US TV series, scheduled to be televised around the world in 2011/2012. It will see Ching with wok in hand as she travels to the US to convert families to healthy Chinese home cooking, the show's working title is "Easy Chinese: San Francisco".

Following the success of her TV shows, Ching has published three cookbooks: the bestselling Ching's Chinese Food in Minutes, Chinese Food Made Easy and China Modern. Ching's latest book, Ching's Fast Food, was published by HarperCollins on the 28th April 2011.

Ching's business ambitions continued this year with the launch of her elegant tableware range in June 2011 as she teams up with Typhoon and Rayware. The range includes teapots, serving bowls, oil and vinegar drizzler, pinch pots and chopsticks and will see the range distributed into department stores and cook shops around UK and in other countries.

Ching is a Buddhist and lives in London. She is also a strong supporter of various charities, TZU-CHI and Mother's Bridge of Love. The TZU-CHI Foundations has for over 45 years contributed to medical care, education, humanism and social and community services all over the world. MBL strives to introduce an authentic China to the West and aims to create a better understanding between both cultures.

For more information about Ching visit www.chinghehuang.com and contact Agatha Chapman-Poole T: 07795 383 057 or agatha@chapmanpoole.co.uk.