

FACULTY MEMBER'S SPOUSE BRINGS SOMETHING SWEET TO THE TABLE!

Hello NEOMED Faculty,

This is Young-Joo Cho and currently, our family lives in Solon, Ohio. Let me start a little story about me and my family.



I met my husband, Woo Shik (Austin) Shin, Ph.D. (Assistant Professor of Pharmaceutical Sciences) when I was 21 years old, and we both were in college. After graduation, I was working as a young architect for several years. Then in 2007, we moved to the United States due to Austin continuing his graduate studies, and I became a mom of our two lovely children, Bryan and Olivia.

I started baking because I wanted to give my kids the best food and the best bread I could ever make.

My desire to bake finally led me to the “Institute of Culinary Education (ICE)” which is one of the top culinary schools in the U.S., and their campus is based in Los Angeles and New York. To date, ICE has produced many famous pastry chefs, and my experiences and training at the ICE helped me become a better professional pastry chef and be greatly inspired.

After graduating from ICE, I worked in “Milo and Olives”, a famous restaurant known for their bread in Santa Monica with Zoe Nathan, who was a semifinalist for the James Beard Award for Outstanding Pastry Chef in 2009, a semifinalist for the James Beard Award for Outstanding Restaurateur in 2018, and also earned first Michelin Star.

I have always believed that good ingredients make good food and now as a pastry chef at "Patisserie Joe," I make modest but honest bread. My passion for making good and healthy bread will always continue.

My family loves Ohio and our great NEOMED. I am so happy to be able to put my little story in the NEOMED faculty newsletter. Thank you very much, everyone.

Sincerely,

Young-Joo Cho

