



Maya Cuisine—Yesterday, Today, and Tomorrow

Santos Canel , Executive Chef

La Casa Del Mundo Hotel and Restaurant,
Jaibalito, Santa Cruz la Laguna, Guatemala

NOVEMBER 18

Monday, November 18th, 2024 | 2:00 PM | Ortega Reading Room (third floor)

Join the LAll for a talk led by Chef Canel about traditional Maya cuisine. Chef Canel will talk about traditional Maya cuisine and his work in bringing this ancient cuisine forward into the 21st Century.



Santos Canel studied at the Santorini Culinary Academy and Ministry of Education in Guatemala City, earning a professional chef degree and certificate, as well as a diploma in Guatemalan Gastronomy. He has been recognized by the Latin American Federation of Master Chefs in Guatemala. He currently serves as Executive Chef at the La Casa Del Mundo Hotel and Restaurant, Jaibalito, Santa Cruz la Laguna, Guatemala. Chef Canel has been at the forefront of the movement in Central America to de-colonize the diet away from highly processed foods introduced by European colonists and back towards traditional foods with contemporary preparation.

This lecture is free and open to the public. Individuals of all abilities are encouraged to attend LAll-sponsored events. If you require a reasonable accommodation to participate in one of our events, please visit laii.unm.edu/events/accessibility.html or contact laiioutreach@unm.edu.