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Triton College

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Alumnus and Award-Winning Chef Bill Kim Returns to Triton College to Motivate HIA Students



Chef Bill Kim cooked up advice for Triton College's HIA students.

RIVER GROVE – Chef Bill Kim, an award-winning Chicago chef, cookbook author, restaurateur, and Triton alumnus, shared his knowledge and expertise with Triton College culinary students on Monday, Nov. 20. Speaking to the Knife Skills (HIA 101) class, Chef Kim cooked up some great advice.

Kim also did a demonstration for students and discussed the impact of artificial intelligence (AI) in the culinary industry.

“Chef Kim taught me that if I want to succeed in this industry, I’m going to have to put forth effort and not give up,” said student Taylor Wright of Bellwood. “If I don’t try my absolute best, I’m not going to move forward.”

The Triton College community means a lot to Kim, since he was inducted into Triton’s Wall of Fame this past spring and currently teaches continuing education cooking classes.

“Triton gave me the foundation to build a career out of my passion,” he said.

Chef Kim immigrated to the United States from Seoul, South Korea, when he was 7 years old, explaining that his family wanted to embark on a new journey in America with better opportunities.

Growing up in Chicago, Chef Kim made his family sandwiches and English muffins as a young boy, igniting his love of cooking. This passion only grew as he got older, and he felt inspired to follow his dream when he learned that Triton offered a hospitality program.

“Community college was an ideal situation for me because I could live at home while earning my degree,” he noted.

After receiving the educational tools he needed from Triton College, Chef Kim attended Kendall College. Following graduation, he worked with world-renowned chefs, such as Jean Banchet, Charlie Trotter and Pierre Pollin.

His culinary journey continued when he had the opportunity to cook at different restaurants across the country, including Le Ciboulette in Atlanta, and Susanna Foo Restaurant and Inn on Blueberry Hill in Philadelphia. In the Chicago area, he has been a chef at Charlie Trotter’s Restaurant and Le Lan (both in Chicago), and Trio in Evanston.

He has partnered with Cornerstone Restaurant Group (CRG) to open Timeout Market in Chicago and The Table at Crate in Oak Brook, Ill., a partnership with Crate and Barrel. Most famously, CRG has also partnered with him to open Urbanbelly in Wicker Park.

“Urbanbelly stands out because it’s affordable, flavorful and accessible,” he said. “We cook without borders.”

Chef Kim’s cookbook, *Korean BBQ: Master Your Grill in Seven Sauces*, offers 75 Korean-American recipes that are both casual and practical. The book can be purchased by most online retailers and local bookstores.

For the future, Chef Kim and CRG are planning on opening Michael Jordan Steak House, MJ23 Sports Bar & Grill, Hi-Fi Chicken & Beer and finally, Brasserie 1783 in Korea in 2024.

“I hope to inspire students at Triton College and beyond,” he said.

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ABOUT TRITON COLLEGE

Triton College is a two-year college dedicated to helping members of the 25 Western Cook County communities in our district and beyond to achieve educational, professional and personal success. Located in River Grove, Ill., Triton offers more than 120 degree and certificate programs on its 110-acre campus, featuring a comfortable, friendly and diverse atmosphere. Triton also holds classes at satellite locations and offers online learning opportunities. Triton's dedicated faculty and staff work to provide high quality, convenient and affordable educational opportunities to more than 14,000 students each year. Triton College is accredited by the Higher Learning Commission. Learn more at <http://www.triton.edu/>.