

SWCIC Korean Cultural Day

<Traditional Fermented Food : Kimchi>



SWCIC Korean Culture Day December Event

When	December 3(Sat) 09:30~16:00 (Please arrive no later than 9:30)	
Where	Kimchi Theme Park(Gyeonggi-do Bucheon-si) Gathering : Suwon City Hall Station Gate 10★★★	
What	make Korean Traditional Fermented Food “Kimchi”	
Qualification	Any foreigners who live in suwon or study in universities located in suwon	
Price	free for charge	
Itinerary	Time	Contents
	09:30~09:40	Gathering&Orientation
	09:40~11:00	Transformation
	11:00~14:00	Make Kimchi
	14:00~16:00	Come back to Suwon
	Place	Suwon city hall station Gate10
	Suwon→Bucheon	Kimchi Theme Park
	Suwon city hall station Gate10	
How to apply?	Apply & questions	Send an application form via e-mail " scvakorea@gmail.com "
		Please fill the blanks in application form.
Remarks	<p>◎ Please be gathered till 9:30 in front of the <u>Suwon city hall station Gate 10</u></p> <p>◎ We will <u>take a large bus together</u> that we rent for the program.</p>	

Kimchi also spelled kimchee or gimchi, is a traditional fermented Korean side dish made of vegetables with a variety of seasonings. In traditional preparations, kimchi was stored underground in jars to keep cool during the summer months and unfrozen during the winter months. There are hundreds of varieties of kimchi made from napa cabbage, radish, scallion, or cucumber as the main ingredients.

So, we are going to learn the history of the Kimchi together and eat it as a lunch in Kimchi Theme Park. Do not miss this great chance! It's going to be a great time!

Notice

- 1) Only those who live in Suwon or study in university located in Suwon are qualified.
- 2) Program is free of charge for participants.
- 3) Sending the application should be made in advance, because we have limit on the participation.
- 4) Please let us know if you are not able to participate in program or late for the program