

II. <영문>수업설계

과목명		Korean Food Culture	교수명	Eunsoo Lee
수업목표		This course is designed to introduce the various kinds of Korean traditional food as a cultural product based on its historical and nutritional values. The class finally suggests the systematic strategy to create Korean food boom locally and globally and rise in natural brand value through Korean food globalization.		
과목설명		In a past year, Korean culture and foods has seen significant rise in popularity around the globe. "The Taste of Korea" Korean food globalization project is aimed to promote Korean agricultural, fisheries and food industry, cultural and tourism industry to raise Korea's national brand profile. Korean food is ultimate slow food and has great potential to be enjoyed by everyone around the world as it is healthy and well-being which is current trend of global food industry.		
강좌관련 키워드		food culture, local food, table setting, beverage, globalization, culinary tourism		
주차	차시	차시별 강의내용		키워드(차시별)
1	1	1) 강의제목; Global food culture 2) 강의주제; The history of food culture 3) 강의세부내용; To understand the formation process of food culture and classify the food culture zone		Chinese, Indian, European, and Arabian food culture zone
	2	1) 강의제목; Korean food culture 2) 강의주제; The feature of Korean food culture 3) 강의세부내용; To understand the relationship between geographic background and food culture, and identify the features of Korean food culture		grain food, fermented food
	3	1) 강의제목; Stable food and side dishes 2) 강의주제; The kinds of Korean stable foods and side dishes 3) 강의세부내용; To understand the kinds of major stable foods and side dishes in Korean food		Steamed rice, Porridge, Broth, Stew
2	1	1) 강의제목; Seasoning and garnishment 2) 강의주제; The kinds of seasonings and garnishments 3) 강의세부내용(간략); To understand the kinds of major seasonings and garnishments in Korean dishes		salt, red pepper, nut
	2	1) 강의제목; Kimchi 2) 강의주제; The kinds and cooking method of Kimchi 3) 강의세부내용(간략); To understand the kinds of Kimchi, ingredients of Kimchi, and how to make Kimchi		cabbage kimchi, radish kimchi, wrapped-up kimchi
	3	1) 강의제목; Korean sources 2) 강의주제; Soy source, soybean paste and red pepper paste 3) 강의세부내용(간략); To understand the various kinds of traditional Korean sources and how to make them		soy source, soybean paste, red pepper paste
3	1	1) 강의제목; Pickles 2) 강의주제; The kinds and cooking method of pickled fish 3) 강의세부내용(간략); To classify the picked fishes by their purpose and aging period, and identify how to soak salty fishes.		picked fish, soaking period of aging
	2	1) 강의제목; Table setting & table manner 2) 강의주제; Traditional table setting and table manner 3) 강의세부내용(간략); To understand the various kinds of Korean traditional table setting and general manner at Korean table		everyday table setting large dining table setting, table manner

	3	1) 강의제목: Ceremonial table setting 2) 강의주제: Special table setting for ceremonies 3) 강의세부내용(간략): To understand a rite of passage and its ceremonial table setting	baby's first birthday, wedding & bride's food gift, ancestral rituals
4	1	1) 강의제목: Seasonal food & festive food 2) 강의주제: Understanding of seasonal food & festive food 3) 강의세부내용(간략): To understand the meaning and kinds of seasonal food and festive food.	rice cake soup, ginseng chicken broth
	2	1) 강의제목: Royal cuisine 2) 강의주제: Understanding of royal cuisine in Joseon dynasty 3) 강의세부내용(간략): To understand everyday king's meals and banquets in Joseon dynasty, and identify the features of royal stable food and side dishes.	king's dining table royal banquet
	3	1) 강의제목: Local food of Seoul & Kyonggi-Do 2) 강의주제: Understanding of local food in Seoul & Kyonggi-Do 3) 강의세부내용(간략): To identify the features and major foods in Seoul and Kyonggi-Do area	rice in beef soup, ox bone soup, king ribs
5	1	1) 강의제목: Local food of Gangwon-Do 2) 강의주제: Understanding of local food in Gangwon-Do 3) 강의세부내용(간략): To identify the features and major foods in Gangwon-Do area	potato rice, stuffed squid, mountain greens set menu
	2	1) 강의제목: Local food of Chungcheong-Do 2) 강의주제: Understanding of local food in 3) 강의세부내용(간략): To identify the features and major foods in Chungcheong-Do area	fermented soybean paste, old pumpkin stew, snail soup
	3	1) 강의제목: Local food of Kyungsang-Do(1) 2) 강의주제: Understanding of local food in 3) 강의세부내용(간략): To identify the features and major foods in Kyungsang-Do area	leak pancake clear shell soup steamed snow crab
6	1	1) 강의제목: Local food of Kyungsang-Do(2) 2) 강의주제: Understanding of the confucian food in Andong 3) 강의세부내용(간략): To identify the features and major foods in Andong area	Andong rich punch octopus salted mackerel
	2	1) 강의제목: Local food of Jeola-Do(1) 2) 강의주제: undderstanding of local food in Jeolabuk-Do & Gwangju 3) 강의세부내용(간략): To identify the features and major foods in Jeolabuk-Do & Gwangju	rice with vegetable & meat, loach soup, barley rice set menu, duck soup
	3	1) 강의제목: Local food of Jeola-Do(2) 2) 강의주제: Understanding of Local food in Jeolanam-Do 3) 강의세부내용(간략): To identify the features and major foods in Jeolanam-Do area	skate, yellow corvina, bamboo rice set menu, bearded goby stew
7	1	1) 강의제목: Local food of Jeju-Do 2) 강의주제: Understanding of Local food in Jeju-Do 3) 강의세부내용(간략): To identify the features and major foods in Jeju-Do	abalone porridge, grilled pink snapper spicy pork soup
	2	1) 강의제목: Local food of North Korea 2) 강의주제: Understanding of local food in Hamkyung-Do, Peongan-Do, and Hwanghae-Do 3) 강의세부내용(간략): To identify the features and major foods in Hamkyung-Do, Peongan-Do, and Hwanghae-Do	cold buckwheat noodles, frozen pollack sausage, dumpling soup
	3	1) 강의제목: Traditional Beverage(1) 2) 강의주제: Understanding of traditional liquor	rice wine, flower wine,

		3) 강의세부내용(간략): To identify the meaning of traditional liquor, and classify the traditional liquors by the filtering and soaking method.	fruit wine, medicinal wine
8		중 간 고 사 / 일정:	
9	1	1) 강의제목: Traditional Beverage(2) 2) 강의주제: Local liquors and non-alcoholic beverages 3) 강의세부내용(간략): alcoholic beverages	rice punch, fruit punch
	2	1) 강의제목: Rice cake(1) 2) 강의주제: Steamed rice cake 3) 강의세부내용(간략): To classify the rice cakes by cooking method, and understand the kinds of stemed rice cakes	steamed rice cake white snow rice cake
	3	1) 강의제목: Rice cakes(2) 2) 강의주제: Kneaded, pan-fried, and boiled rice cakes 3) 강의세부내용(간략): To understand the kinds of kneaded rice cakes, pan-fried rice cakes and boiled rice cakes.	rice roll cake, rice cake rolled in bean powder, flower rice cake
10	1	1) 강의제목: Confectionery 2) 강의주제: korean traditional cookies and sweets 3) 강의세부내용(간략):	
	2	1) 강의제목: Temple cuisine 2) 강의주제: 3) 강의세부내용(간략):	lotus leaf rice
	3	1) 강의제목: Medicinal food 2) 강의주제: Understanding on the function of medicinal food 3) 강의세부내용(간략): To understand the meaning of medicinal food and its basic principles, and identify the features and the functions of medicinal food	oriental medicine functional food recuperation
11	1	1) 강의제목: Rice & Porridge 2) 강의주제: Understanding of recipes of major rice and porridge dishes 3) 강의세부내용(간략): To identify the recipes of dried seaweed rolls, boiled rice with assorted mixtures, abalone porridge, pine nut porridge, pumpkin porridge, and black sesame & rice porridge	dried seaweed rolls, boiled rice with assorted mixtures, abalone porridge, pine nut porridge
	2	1) 강의제목: Noodles 2) 강의주제: Understanding of recipes of major noodle dishes 3) 강의세부내용(간략): To identify the recipes of dumpling, chopped noodles, mixed noodles, wheat flake noodles, and noodle platter.	dumpling, chopped noodles, mixed noodles
	3	1) 강의제목: <i>Tang</i> 2) 강의주제: Understanding of recipes of major Tang dishes 3) 강의세부내용(간략): To identify the recipes of beef rib soup, beef bone soup, ox bone soup, ginseng chicken soup, spicy beef soup, potato & pork rib broth, and seafood soup.	beef rib soup, beef bone soup, ox bone soup, ginseng chicken soup
12	1	1) 강의제목: <i>Guk & Jjigae</i> 2) 강의주제: Understanding of recipes of major <i>Guk & Jjigae</i> dishes 3) 강의세부내용(간략): To identify the recipes of soybean paste soup, seaweed soup, dried pollack soup, kimchi stew, soybean paste stew, rich soybean paste stew, soft tofu stew, and spicy sausage stew	soybean paste soup, seaweed soup, dried pollack soup, kimchi stew, soybean paste stew
	2	1) 강의제목: Jeongol 2) 강의주제: Understanding of recipes of major <i>Jeongol</i> dishes 3) 강의세부내용(간략): To identify the recipes of stuffed tofu	stuffed tofu hot pot, noodle hot pot, dumpling stew

		hot pot, noodle hot pot, dumpling stew, beef/pork intestines and vegetables stew, and royal hot pot.	
	3	1) 강의제목: <i>Gui</i> 2) 강의주제: Understanding of recipes of major <i>Gui</i> dishes 3) 강의세부내용(간략): To identify the recipes of barbecued beef, broiled pork belly, fan-fried thin beef with vegetables, stir-fried chicken ribs, and grilled dried pollack	barbecued beef, broiled pork belly, stir-fried chicken ribs
13	1	1) 강의제목: <i>Bbokeum & Namul</i> 2) 강의주제: Understanding of recipes of major <i>Bbokkeum & Namul</i> dishes 3) 강의세부내용(간략): To identify the recipes of rice cakes in hot source, stir-fried squid, stir-fried spicy pork, platter of nine delicacies, stir-fried vegetables and meat, and mung bean jelly mixed with vegetables & meat.	rice cakes in hot source, stir-fried squid, stir-fried spicy pork, platter of nine delicacies
	2	1) 강의제목: <i>Jun</i> 2) 강의주제: Understanding of recipes of major <i>Jun</i> dishes 3) 강의세부내용(간략): To identify the recipes of pan-fried potato, green onion pancake, assorted pancakes, mung-bean pancake, folded egg, and pan-fried sweet rice with flower petal	pan-fried potato, green onion pancake, assorted pancakes
	3	1) 강의제목: <i>Jjim</i> 2) 강의주제: Understanding of recipes of major <i>Jjim</i> dishes 3) 강의세부내용(간략): To identify the recipes of steamed short-ribs, spicy chicken soup, chicken broiled with rice, and boiled beef	steamed short-ribs spicy chicken soup boiled beef
14	1	1) 강의제목: Culinary tourism 2) 강의주제: Understanding of global culinary tourism 3) 강의세부내용(간략): To understand culinary tourism policies and strategies of the major countries of the world including Italy	Special Interest tourism Culinary tourism
	2	1) 강의제목: Brand Chef and Globalization 2) 강의주제: Case study : Brand chef in japan 3) 강의세부내용(간략): To establish the globalization strategy of Korean food through the review of Japan case.	Brand chef Food Expo
	3	1) 강의제목: Food festival 2) 강의주제: Case study : Octoberfest, Singapore food festival 3) 강의세부내용(간략): To understand the role of food festival in regional tourism through the cases of Germany and Singapore	Food festival Octoberfest
15		기 말 고 사 / 일정:	