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KIMJANG & DOENJANG



Koreans have developed various fermented and preserved foods, such as *kimchi* and *doenjang* (fermented soy bean paste), which are notable for their special flavor and high nutritional value.

Kimjang is the method of preparing winter kimchi that has been passed down from generation to generation. *Kimjang* takes place in early winter and provides what has become a staple Korean food.

In the past, every Korean household would make their own soy sauce, *doenjang*, and *gochujang* (red pepper paste). These three are the most important seasonings in the Korean diet, so preparing them well is an important annual task, along with making kimchi. These days, ready-made seasonings are available in markets, though many households still keep the old practice.

Pairs: Role Play

- **Student A:** You are a foreign visitor to Korea.
- **Student B:** Tell student A about *kimchi*, *kimjang* and *doenjang*.

Groups:

- Make a presentation on how to make *Kimjang* or *Doenjang*.