

2021 Kimchi Master Chef Contest

Competition Rules

September 2021

I . Event Overview

A. Promotion background and purpose

- In accordance with the '2018-2022 Comprehensive Promotion Plan for Kimchi Industry', the need to enhance the status of kimchi and foster the kimchi industry increases.

Key Promotion Tasks 4-2. Promotion of Kimjang (kimchi making) culture and Runner-up of kimchi

- Expansion of kimchi culture program to expand the base of Kimjang culture
 - To promote kimchi consumption and increase the utilization of kimchi by holding 'Kimchi cooking contest' and kimchi cooking show using famous chefs
 - To break away from the concept of side dishes, developing a food culture for kimchi as a main ingredient in cooking
- To promote the Runner-up of domestic kimchi and improve consumption by developing and distributing kimchi application recipes at home and abroad

B. Direction of promotion

- To discover and distribute Kimchi application recipes that can be easily used by Koreans and foreigners
- To maximize publicity and raise public interest in connection with the 2nd Kimchi Day event

C. Major improvements

- Recipe plagiarism check for fair competition operation
- Creating an atmosphere of public participation by using live online broadcasting of cooking contests

D. Event overview

- Event name: **2021 Kimchi Master Chef Contest**

- Competition theme: The collaboration of Korean kimchi and international dishes

- Host/Organizer: Ministry of Agriculture, Food and Rural Affairs · Korea Agro-Fisheries & Food Trade Corporation / World Institute of Kimchi

- Sponsor: Hanwha Hotel & Resorts

- Main contents
 - **(Food evaluation)** Two modern dishes using kimchi
 - **(Participation qualification)** Foreign or Korean middle and high school students or higher residing in Korea
 - **(Preliminaries)** A total of 10 teams are selected through participation documents and recipes
 - **(Final)** After live demonstration, tasting, and exhibition evaluation, 1 Grand prize team, 1 Best prize team, and 2 Runner-up prize teams are selected
 - **(Award)** Development fund for recipes and award from the head of an institution such as the Ministry of Agriculture, Food and Rural Affairs (A total of KRW 10 million)

II. Information on Participation

A. Special feature of competition

- There is no participation fee, and any Korean citizen including foreigners residing in Korea can participate in the competition.
- Participants can be evaluated directly by renowned domestic and foreign judges.
- It is a reliable cooking competition hosted by the Ministry of Agriculture, Food and Rural Affairs and Korea Agro-Fisheries & Food Trade Corporation and organized by the World Institute of Kimchi.
- The winner is selected as a representative chef of the World Institute of Kimchi, the world's only comprehensive kimchi research institute, and is invited to support domestic and foreign cooking activities organized by the institute.

B. Competition procedure

Recruit 23 Sept.(Thurs.)~15 Oct(Fri.)	<ul style="list-style-type: none">◦ Submit an application, documentary evidence, self-introduction document, and 2 kinds of recipe◦ Submit as a team of 2 people
⇓	
Preliminaries 22 Oct.(Fri.)	<ul style="list-style-type: none">◦ After receiving documents and evaluating recipes, 10 finalists are selected.◦ Selection Notice: October 28(Thurs.) 14:00 Posted on the website and notified individually.
⇓	
Final 22 Nov.(Fri.)	<ul style="list-style-type: none">◦ Registration of participants and holding the competition◦ After cooking live (in 120 minutes), taste and exhibition review.
⇓	
Award 22 Nov.(Fri.)	<ul style="list-style-type: none">◦ Selection of 4 teams in the order of overall score (1 Grand Prize, 1 Best Prize, and 2 Runner-up Prizes)◦ Award certificate and prize money for recipe development, and taking commemorative photos

Ⅲ. Competition Guidelines

1. Preliminaries * This is a document review that participants do not attend.

A. Date/venue: Oct. 22. (Fri.) / World Institute of Kimchi

B. Qualification for participation (Team of 2 people)

- Foreign or Korean middle and high school students or higher residing in Korea

C. Recruiting participants and registration

- Recruiting period: **Sept. 23. (Thur.) 09:00 ~ Oct. 15. (Fri.) 24:00**
- Submission: By E-mail of the person in charge

Reception (World Institute of Kimchi)

◦ kimchichef@wikim.re.kr (☎ 062-610-1748)

※ Please submit the documents by e-mail and make sure to call the person in charge.

※ It may be difficult to contact due to a large number of applicants on the final date, so it is recommended to complete the application at least two days in advance.

◦ How to create a title for a compressed file: Write as "Name_affiliated"

D. Submission documents for participant

- Distributing submission documents: Post on the World Institute of Kimchi website (download)
 - * Please refer to the notice on the Institute's website (www.wikim.re.kr).

1) General information

① 1 copy of **Participation application** (Attached Form #1)

* Submit a copy of the award-winning performance, experience, and major stated in the application (submit it only to the author of the relevant item, but it cannot be recognized without evidence material).

② 1 copy of **Self-introduction document** (Attached Form #2)

* Fill out the attached form and submit it or submit a video in free form (e.g., cooking video, self-introduction in a foreign language, and etc.).

③ 2 copies of **Recipes for kimchi applied dishes** (Attached Form #3)

* Submit 1 recipe for applied (main) dishes using cabbage kimchi and 1 recipe for applied (main) dishes using delicacy kimchi (kkakdugi, young radish kimchi, leaf mustard kimchi, and etc.) in addition to cabbage kimchi (2 types in total).

2) Individual items (need to submit for those concerned)

① A copy of **certificates and awards**

* Submit an award performance with the highest points for the contest after reassuring with the preliminary screening regulation.

② A copy of **the certificate of national healthcare insurance**

qualification history (Issued on the website of the National Health Insurance Service (www.nhis.or.kr))

* Details of the date of acquisition and loss of insurance qualifications at the workplace indicated as a career must be listed.

③ A copy of **enrollment certificate, final diploma, degree certificate**

④ **Consent to collection and use of personal information and use of portrait rights** (Attached Form #4)

D. Test result

○ Announcement of finalists: **Oct. 28. (Thurs.) 14:00** / Website, SNS posting, and individual notification

2. Finals

A. Date/venue: Nov. 22. (Mon.) 10:00-15:00 / Maple Hall, 4th fl. The Plaza Hotel.

B. Participation qualification: 10 teams passed the preliminary round

* A fixed amount of KRW 100,000 for cookwears and ingredients are given to those who advance to the finals.

C. Evaluation target (by team): Two modern applied dishes using kimchi (live demonstration, tasting, and exhibition)

- **(Theme)** Collaborating Korean kimchi with representative food by country
- 2 types of kimchi applied dishes: 1 type of cabbage kimchi, 1 type of delicacy kimchi (in addition to cabbage kimchi)

#	Submitted work	Purpose
1	Two types of applied kimchi dishes. One plate each (2 plates in total).	For tasting by professional judges
2	Two types of applied kimchi dishes. One plate each (2 plates in total).	For judging and exhibition by professional judges

* Total number of submissions: 4 plates (large)

D. Competition hall kitchen facilities (provided for each participating team)

- Only the finalists will be provided with a list of kitchen facilities and equipment
- 10 octanium assembly booths (width 3 m × length 3 m × height 2.5 m), which meet the standards of the cooking competition, will be prepared.

2020 example




Cooking booth for each team



Placement of the cooking utensils in the booth

○ Cooking utensils (provided for each participating team)

#	Photo	Facility items	Qty (Large)
1		<ul style="list-style-type: none"> ◦ Induction - 1 Dipo portable induction, CK-26, 365×450×115mm 	2
2		<ul style="list-style-type: none"> ◦ Microwave - Media MC-D210KW, 440×358×258mm 	1
3		<ul style="list-style-type: none"> ◦ Lightwave oven - For home use, 595×549×469mm 	1
4		<ul style="list-style-type: none"> ◦ Table refrigerator - Woosung CWS-120RT, 1200×700×800mm 	1
5		<ul style="list-style-type: none"> ◦ Worktable - 1500×600×800mm 	1
6		<ul style="list-style-type: none"> ◦ Table with 2 sinks - 1500×600×800mm 	1
7		<ul style="list-style-type: none"> ◦ Portable mixer - Magic chef, MEH-B800G 800W 	1
8		<ul style="list-style-type: none"> ◦ Pot - For induction, 3L, 5L 	2
9		<ul style="list-style-type: none"> ◦ Frying pan - For induction, 28cm 	1
10		<ul style="list-style-type: none"> ◦ Cutting board 	1
11		<ul style="list-style-type: none"> ◦ Waterworks installation - Water bottle 6.5L 	10

12		<ul style="list-style-type: none"> ◦ Garbage can(45L × 2), power strip(4 outlets, 5m), drinking water bottle(20L), leftover food container 	1 each
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* It can be changed depending on the circumstances of the competition, and personal cooking utensils can be brought to the venue.

E. Basic rules

- Participants must prepare all ingredients (including seasoning) used in the finals. In addition, plate must be prepared to match his or her entry.

* The plates for finger food are provided as disposable containers by the organizer.

- Participants shall not disclose their schools or workplaces during the finals.
- Whether or not basic sauce, broth, and dough, which take a long time to cook and are difficult to make on site, should be brought into the venue should be discussed in advance with the organizing agency.
- All entries must be completed and submitted within 120 minutes of the limited cooking time.
- If inappropriate behavior occurs between team members or teams during the cooking time of the competition, points may be deducted or disqualified from the competition (dropout) through consultation with the judges.
- When the competition management calls out the participants, they will carry two plates of finished dishes for the judges' tasting (each one plate for the two types) and move to the judges' seats for evaluation.
- After submitting the entries, the presentation will be conducted in the order of the participation numbers announced on the same day, and Q&A will be made with the judges after the introduction of the dish is announced (within 10 minutes).

F. Food preparation rules

- **(Salad)** Vegetables can be washed, but not processed.
- **(Vegetables)** Washing, peeling and partial trimming are allowed, but do not cut into shapes for use in cooking.
- **(Fruit)** You can bring the pulp after washing and peeling, but do not cut or cook it in the form used for cooking.
- **(Vegetable/Fruit Puree*)** You may bring it, but it must not be prepared as a dish (including sauce) and must be completed within the cooking time of the competition.

* Purée: boiling vegetables and grains to make them thick.

- **(Fish)** internal organs and scales can be removed, but do not cut or trim the skin.
- **(Meat)** The ones may be removed, but the meat should not be portioned or trimmed. However, the bones may be cut into small pieces.
- **(Shellfish)** It can be washed, peeled, and cut into pieces.
- **(Pasta & dough)** The dough can be made, but it is not cooked or divided into equal parts.
- **(Mousse)** It is possible to cut the ingredients, but you must grind them during the cooking time of the competition.

* Mousse: it means "bubble" in French. The ingredients are ground very finely to expand the volume of the ingredients or to add other bubbles (meringue, cream, etc.) in a very light state of cooking.

- **(Sauce)** Do not boil or season it, and do not bring it as it is prepared in advance.
- **(Dressing)** All dressings must be made during the competition.
- **(Broth)** You can bring broth that has not been seasoned or added with salt.
- **(Garnish)** All garnish (decorations) must be made during the cooking time of the competition.
- **(Cooking for exhibition)** Ingredients or foods that melt or deform due to temperature changes cannot be used in exhibitions for a long time, so you should consult with the host organization before the finals.

IV. Judging Rules and Criteria

1. Preliminaries: Document evaluation / qualifications and cooking recipes review

A. Review methods

- 2 types of Kimchi application recipe for the finals.
 - Recipe plagiarism check (recipes from all preliminaries participants)
- Self-introduction document evaluation (personal literacy and external activity capacity, and etc.)
- A total of 10 teams are selected by the judges (4 persons) by summing the ratings of the evaluation items.

B. Evaluation item: recipe, self-introduction document, 100

Item	Evaluation item	Points
Recipes	◦ Completion level (completion level for recipes and competition suitability)	40
	◦ Creativity	25
	◦ Popularity	25
Self-introduction document	◦ Personal literacy and external activity competency	10
Total		100

* Detailed evaluation criteria can be changed according to the agreement of the judges.

2. Finals: On-site review / conducted for 10 teams that have passed the preliminaries

A. A panel of judges

- Composition of five people, including top experts in the food, cooking, and cultural industries considering expertise and competition authority, and foreign chefs considering overseas promotion.

B. Review methods

- On-site review (visually checking the cooking process, scoring through direct tasting)

C. Evaluation item: Total of 100 points

Item	Evaluation item	Criteria for judging	Points
Expert judges	◦ Use of kimchi in the dish	◦ Appropriateness of valuation of ingredients	15
	◦ Level of completeness of the dish (taste, smell, color)	◦ Taste (natural taste of ingredients, appropriateness of seasoning)	30
		◦ Smell(harmony of smell between ingredients)	
		◦ Color(visual completeness)	
	◦ Popularity of developed dish	◦ Reproducibility of cooking, popularity of cooking process	15
	◦ Originality of recipes	◦ Originality and personality (interest-inducing factor)	15
	◦ Convenience of cooking methods	◦ Recipes suitability (completeness of culinary skills)	15
◦ Hygiene and safety of the cooking process	◦ Hygienic cooking and nutritional value	10	
Total			100

* (Tied) The highest scorers in the top ranking of the evaluation item are selected.

(Minus points) Those who submit the cooking time, cosmetic plus (pre-material preparation), and those who do not meet the hygiene standards during cooking.

- 1 point is deducted for every 1 minute exceeded, up to 10 minutes are allowed. Those who exceed the limit are eliminated

- Reflecting on the average score of all judges

(Eliminated) Those who bring in or do not submit completed dishes, those who lack reproductive (uncooked) hygiene safety, those who give up halfway, cheaters, cooking facilities fires, and personal safety accidents, and etc.

** Detailed evaluation criteria can be changed according to the discussion of the judges

D. Finals program

Item	Time		Details	Remarks
		Min		
Section 1	10:00~10:30	30	◦ Participant registration	
	10:30~10:40	10	◦ Introduction on how to operate the competition - Introduction of domestic/foreign guests, participants, and judges	MC
	10:40~10:45	5	◦ Opening speech	A person from the Ministry of Agriculture and Food
	10:45~10:50	5	◦ Welcome speech	President of World Institute of Kimchi
Section 2	10:50~11:00	10	◦ Introduction to the cooking competition judging rules	Chairman of the Judges
	11:00~13:00	120	◦ Live cooking competition in progress	10 teams to advance to the Finals
	13:00~14:00	60	◦ Presentation and evaluation of finished dishes	Judges
	14:00~14:30	30	◦ Organizing the results, cleaning up booth area	
	14:30~15:00	30	◦ Awards ceremony and closing remarks - Commemorative photo shoot (participants, judges, and etc.)	Person interested

* Subject to change due to circumstances

E. Judging Rules

- If the recipes of the dishes submitted by preliminaries are different from the actual recipes of the finals competition, they may be excluded from the evaluation. However, the basic recipes are maintained without any change in materials, while in the case of a slightly supplemented level, the professional judges determine whether to disqualify them on the same day.
- If a substance that violates the Food Sanitation Act is found or suspected in the entries, it may be excluded from the evaluation.
- If the final score is tied, it will be selected in the order of high scorers in the top order of the evaluation item. If submitted beyond the set time, one point will be

deducted per minute. In addition, those who fail to submit the final completed dish or who give up or cheat will be considered eliminated.

- The judging committee shall fairly participate in the entire process of the evaluation, and the participant shall not raise an objection to the results of the evaluation. Competition's review is the final decision of the judges.

F. Notes

- The live cooking time is 120 minutes in total. You can submit your entries (for tasting and exhibition) when 100 minutes have elapsed.
- The use time of the live competition hall in the finals venue is from 10 am to 14:00 pm. After the competition is over, dishes, cooking utensils, and general/food waste must be disposed of separately in a designated place.
- Participants are excluded from the screening if they fail to submit exhibition entries (1 plate each of 2 types) at a designated time and place, while the submitted entries in principle should be arranged directly by a professional food stylist of the organizer.
- After the live demonstration, the creativity and ideas about the entries should be explained in detail through a Q&A (presentation) between the judges and participants.
- The team that advances to the finals must actively cooperate with the interview or filming for competition operation and performance utilization.
- The 10 selected finals teams must participate in professional literacy education such as kimchi manufacturing skills, history, and culture required as a kimchi master chef (schedule to be announced later).
- The fixed amount of ingredients expense (KRW 100,000) paid only to finals entrants will be deposited on the day of the finals after personal signature and it

will take about 2 weeks.

- During the official competition period, all participants must behave to maintain personal dignity in accordance with competition authority and regulations, and must comply with the control of the competent authority. In particular, smoking and eating and drinking while wearing cookwear are not allowed in public places.

V. Award Details

A. Selection and awards

- Awards: Nov. 22 (Mon) 14:30~15:00 / 4th Fl., Maple Hall
 - Announcement and award of the winners after the finals competition and evaluation
- Minister's award of the Minister of Agriculture, Food and Rural Affairs, recipes development expense, total prize money of KRW 10 million

Item	Team	Contents	Recipes development expense (KRW)
Grand prize	1	Minister's award of Ministry of Agriculture, Food and Rural Affairs	5,000,000
Best prize	1	President's award of Korea Agro-Fisheries & Food Trade Corporation	3,000,000
Runner-up prize	2	President's award of World Institute of Kimchi	1,000,000
		Chairman's award of Kimchi Association of Korea	1,000,000

- The winner is given an opportunity to work abroad as a "Kimchi Master Chef" of the World Institute of Kimchi's "Global Expansion of Kimchi Culture"

B. ETC

- On the day of competition, a temporary certificate will be awarded and provided separately by mail after the competition.

VI. Competition Rules

(※ General information/Must-read for competition preliminaries and finals)

A. Participant's compliance rules

- All participants in the preliminary and finals must check and be familiar with these rules and regulations in detail, and may be disqualified in case of violation.
- Participants should do their best to prepare for the work and participate in the contest.
- Participants must comply with the competition rules and faithfully follow the instructions and control of the competent authority.
- Those who have participated in the last competition operated by the host organization or the winner can participate again. However, the first prize winner selected as a chef is excluded.
- Participation applications and recipes should be submitted in the form provided by the host organization.
- The participant must prepare the work according to the submitted recipes, and it is acceptable even if the plate arrangement or garnish is changed. However, the revised recipe must be delivered and confirmed to the host organization one week before the finals (Nov. 15, Mon). Points may be deducted or one may be disqualified if revisions or changes are judged to deviate from the original direction of the work submitted to the finals.

- If it is found that the work submitted to this competition (applied cooking recipes) is found to have participated in other open exhibitions or cooking competitions, it may be disqualified even after cancellation of registration and awards, and the recipe development expenses may be retrieved.
- When a finals participant cancels registration, does not participate in the competition, or changes his/her contact information, he/she must notify the person in charge of the organizer at least 10 days prior to the competition (Nov. 12, Fri).
- The organizer is not responsible for damage or loss of the participant's personal belongings.
- Participants are not allowed to bring non-competition-related items to the finals competition venue, and must not use other items and facilities in the event venue without the permission of the host organization.
- The ownership of the entries (including the contents recipes and photos) belongs to the participant, while the World Institute of Kimchi can produce and use the recipes, photos, and videos produced through the competition as promotional and printed materials.

* When revising or editing an entry, the World Institute of Kimchi shall determine separately in consultation with the winner.

- Team participants must select a representative. During the operation period of the competition, the contents of the host organization will be delivered through the representative, while the discussion on the use of recipes after the competition in principle is also made between the host organization and the representative.
- Participants must wait at the designated seat until all events such as awards and commemorative photos are finished, and participants are responsible for any outcomes from leaving the venue.
- The names (logos) of affiliates, companies, and schools shall not be exposed during competitions and examinations.

- The organizer may amend or add to these competition rules according to the circumstances.

B. Requirements for exhibiting and tasting entries (limited to finals participants)

- The entries must be submitted to a designated exhibition table with the participant's number on it.
- Of the two types of kimchi-applied dishes, one plate for exhibition (2 plates) and one plate (2 plates) must be submitted for examination and evaluation by judges.
- Entries for exhibition must be submitted in the same menu and form (decoration) as those for examination.
- Since the exhibition table will be decorated by a professional food stylist, there is no need to prepare other props other than the exhibited entries.
- The name tag and recipe information panel of the entries are prepared by the organizer.

C. Preparations for participants

- The organizer shall provide a cooking suit set (cooking suit top, apron, cooking cap, scarf, sanitary mask, sanitary gloves), license plate, and name tag only for participants entering the finals, while the participants shall change to the cooking suit provided after registering as a participant on the day of the finals and participate in the competition.
- However, participants must prepare their own personal items necessary for cooking, such as cookwear bottoms (black pants), cooking shoes, hair nets/pins (for long hair), and dry towels (for dishcloths).

* Until you receive the competition cookwear provided, you must enter the hotel in your personal casual clothes. Never enter the hotel (competition area) wearing personal cooking clothes.

- Participants must prepare complete plates (4 plates each of the 2 types of kimchi applied dishes) and buffet plates for tasting and evaluating the public evaluation group (optional)

* Plates containing entries can be taken after both competition and cooking exhibition are over.

- Cooking must be done using induction prepared on site, and cookware that needs to be brought in other than the basic items must be discussed with the host organization one week before the finals (Nov. 13., Fri.).

VII. Venue quarantine plan

A. In preparation for the event

- Advance notice or notice for cooking competition participants and event attendees
- Implementation of preventive measures to lower the risk of infection at the venue
 - Providing enough hand sanitizer and disposable masks (provided to applicants) and ventilating the space frequently

B. Plans for hotel preparation

- For all attendees, check the temperature in the lobby on the 1st floor of the hotel and visually check whether or not hand sanitizer is used before entering.
- The quarantine system is in operation three times a day, and additional disinfection is carried out once only at the competition venue.
- Temperature measurement (front door) and thermal imaging camera (underground entrance) installed and operated in the hotel lobby.

C. During the event

* Field quarantine manager: Chang-Hyeon Lee (010-4122-1370), head of the World Institute of Kimchi Cultural Convergence Research Group.

- Individually prepared tableware including utensils that can be used jointly and in close contact when tasting the entries.
- Individual acrylic screens and masks are installed during the evaluation.
- (Example of step-by-step management) Due to COVID-19, social distancing in the metropolitan area has been raised to 1.5 levels, proceed with taking into account the area of the cooking competition hall (Maple Hall, 214.5m²) and the judges' room (Oak Room, 63.7m²)
 - When converted into one person per 4m² of area, up to 53 people can enter the cooking competition hall and up to 15 people in the judge's room, so the competition is operated in compliance with the standards.
- Establishing a contact system for COVID-19 related organizations and screening clinics near the venue

<Attached #1 Form>

Application for participation

Name	John Doe	Birth date	0000. 00. 00.	
Participation Item	<input type="checkbox"/> Individual <input type="checkbox"/> Team (<input type="checkbox"/> Rep., <input type="checkbox"/> Team member)	E-mail	honggildong@wikim.re.kr	
Address (Describe in detail)	(61755) 86 kinchi-ro, nam-gu, Gwangju	Tel	010-1234-5678	
Qualifications /licenses	Item	Acquired date	Grade	Issuaing agency
	Korean cousine	Mar. 8, '15	Techincian	Human Resources Development Service of Korea
Degree <small>(Only to the person concerned)</small>	School	Major	Degree type	Acquired (expect to) date
	○○ University	Catering cooking	Bachelor	Feb. 20, '17
Experience <small>(Only to the person concerned)</small>	Affiliation		Position	Period
	○○○ Hotel		Staff	May 25 '18 ~ Present
Awards (Cooking related)	Competition name	Awards	Received date	Granting institute

I hereby confirm that the above statements are true.

xx, xx 2021

Name: _____ (signature/seal)

* In the case of team participation, in principle, the representative should fill out a participation application and submit it after collecting it by him/her.

** Communications for competition operation and consultations on activities after competition are announced through the representative.

<Attached #2 Form>

Self-introduction Letter

- **How to write**

- Feel free to describe, but need to include the followings

- 1) Motivation and purpose for participating in the competition
- 2) Cooking experience and achievements
- 3) Story related to your developed kimchi or applied kimchi dishes
- 4) Your strengths and specialties
- 5) If you are selected as the kimchi master chef, your future plans (Ambition)

I hereby confirm that the above statements are true.

xx, xx 2021

Name: _____ (signature/seal)

* Even if you are a team, all members must submit a self-introduction letter individually.

<Attached #3 Form>

Kimchi application recipe

Participating team name							
Menu name							
(Insert photo of finished dish)				Volume		For 2 persons(standard)	
				Difficulty		<input type="checkbox"/> High <input type="checkbox"/> Med <input type="checkbox"/> Low	
				Cooking tip			
				Cookware			
#	Ingredient(producer)	Capa.	Unit	#	Ingredient(producer)	Capa.	Unit
1			g/ml	9			g/ml
2			g/ml	10			g/ml
3			g/ml	11			g/ml
4			g/ml	12			g/ml
5			g/ml	13			g/ml
6			g/ml	14			g/ml
7			g/ml	15			g/ml
8			g/ml	16			g/ml
<input type="checkbox"/> Recipes 1. 2. 3. <How to fill out> 1) (Input ingredients) Prepare ingredients in bundles for each component of the finished dish (sauce, broth, garnish, etc.) Only g (weight) and ml (volume) are used as units, and ea (number) is not used. 2) (Recipes Preparation) (Write down recipes) Fill out the recipes in the order of cooking over time, and write down the amount of ingredients together. Also, in the case of foreign-made ingredients, it should be written in Korean.							
<input type="checkbox"/> Storytelling on the menu and recipes(concept) characteristics							

* Adjust the suggested formatting (font size, spacing, etc.) to write one paper per Kimchi application recipe

** Recipes are written for 2 persons, and the difficulty level is high, medium, or low (submitted individually or as a team)

