Make your Kimchi!

Kimchi, an indigenous Korean food, is served at almost every meal in South Korea. Wonder why it is loved by the Korean for millennia? This delicacy is more than just a tasty side dish to Korean, its strong, pungent and spicy flavor is the perfect accompaniment to blander dishes. Kimchi is becoming increasingly popular all over the world; it is often used as a versatile ingredient in fusion with other international dishes. Come to find out more about the history of Kimchi, its types and significance to Korea’s culture through an exhibition. Interactive activities such as Kimchi tastings and making demonstrations will be available. Drop by to make your own cucumber Kimchi and add a twist to your lunch!

Maximum capacity: 100

Date: 7 March 2013
Time: 1:00 p.m. - 3:00 p.m.
Venue: Core FJ, Podium Level, PolyU
Enquiry: Ms Sinae Sim (sinae.sim@polyu.edu.hk),
          Ms Haemin Han (hannah.han@polyu.edu.hk)
Registration: Walk-in
Suitable for: All PolyU students, students on exchange programs, staff and general public

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