



생명을
살리는 발효
IFFE 10th
Since 2003 International
Fermented Food Expo

느리게 느리게 생명을 담다

Building up a vital life
slowly slowly!

Jeonju
International
Fermented
Food Expo 2012

Photo Album



www.iffе.or.kr

2012 전주국제발효식품엑스포

느리게 느리게, 생명을 담다

Building up a vital life slowly slowly!

Jeonju International Fermented Food Expo, 2012

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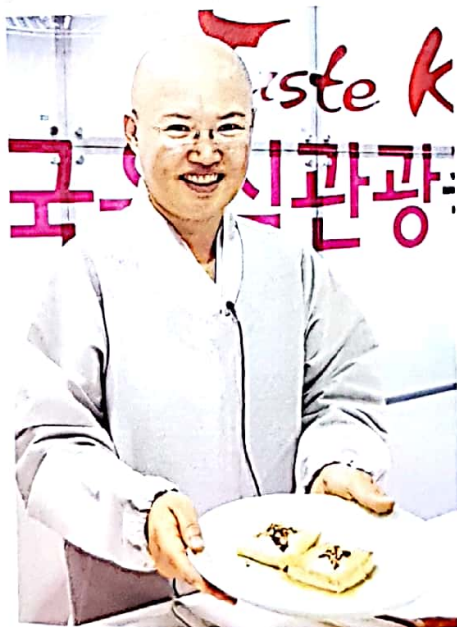
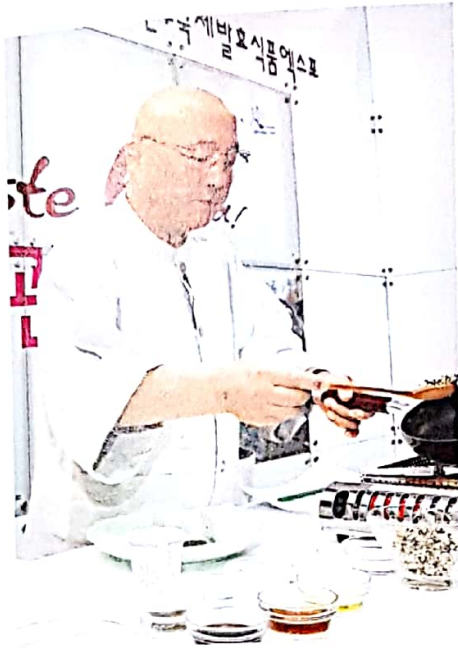
쿠킹클래스

Korean Food Cooking Class



장나라(KFF 홍보대사) | 갈비찜
 임지호(명랑식객) | 고추장 사탕
 우관스님(마하연 사찰음식문화원장) | 시금치은행찜
 김년임(음식명인) | 비빔밥
 정관스님(조계종 사찰음식연구원) | 감자부각
 좌측부터 시계방향

Nara Jang (KFF Honorary Ambassador) | Steamed Galbi
 Jiho Lim (Wandering epicure) | Gochujana Candy
 Buddhist Monk Woowan (Director of Mahayeon Temple Food Culture Research Center) | Spinach ginkgo fine nut porridge
 Yeonim Kim (Food expert) | Bibimbap
 Buddhist Monk Jungkwan (Researcher of Jogye Order Temple Food Institute) | Fried Potato



적운스님(한국전통사찰음식연구소장) | 두부소박이
정정희(국제요리학원장)
오오모미요코(일본탤런트) : 롤김밥, 라이스볼고기버거
김수진(푸드앤컬처원장) : 맥적구이
대안스님(금당사찰음식문화원장)
좌측부터 시계방향

Buddhist Monk Jeokmoon(Director of Korea Traditional Temple Food Culture Institute) | Stuffed Tofu
Jeonghee Jeong(Principal of International Food Institute) : Mung bean jelly mixed with vegetables and beef
Ohomomomiyiko(Japanese actress) : Roll Kimbap, Rice bulgogi burger
Soojin Kim(Principal of Food & Culture) : Roasted Makjuk
Buddhist DeaAhn (Principal of Guemclang Temple Food Culture Institute) : Steamed Mushroom & tofu

