

2022 KOREAN FERMENTED FOOD FORUM



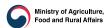
Wednesday, December 7, 2022 • 4:00 - 7:00 pm Hyatt Regency Washington on Capitol Hill 400 New Jersey Avenue, NW • Washington, D.C.

The Korean Ministry of Agriculture, Food and Rural Affairs and the Korea Agro-Fisheries & Food Trade Corporation (aT) are pleased to invite you to the 2022 Korean Fermented Food Forum in celebration of the 11.22 Kimchi Day in Washington, D.C. and Virginia and to raise awareness and increase exports of Korean fermented food products.

Our panel of researchers, chefs, and local experts, such as The Fermentation Association (TFA) and the Restaurant Association of Metropolitan Washington (RAMW) will share their expertise and experience on Korean fermented food products and trends.

Please join us on this special occasion to meet food industry and trade association representatives with a Q&A, product displays, demonstrations, and a reception.

SPONSORS





PARTNERS





This is a private event with limited seating. For more information or to RSVP by 12.2.2022, 5PM contact events@gimgagroup.com

KFoodinUS.com

PRESENTER + PANELIST



Fred Breidt, PhDUSDA/ARS Microbiologist
Professor, NCSU

EMCEE + MODERATOR



Jeanie Y. Chang Clinician, Speaker, Author Founder of Noona's Noonchi®

PANELISTS



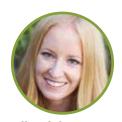
Julie Sproesser
Interim Executive Director
Restaurant Association
Metropolitan Washington



Rob Rubba Chef/Partner Oyster Oyster



Kheedim Oh
Chief Minister of Kimchi
Mama O's Premium Kimchi



Amelia Nielson-Stowell
Editor
The Fermentation Association