

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



Ministry of Agriculture,
Food and Rural Affairs



Korea Agro-Fisheries & Food
Trade Corporation

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, PhD
USDA/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