

A. Food as a Cultural Heritage

ID	Name	Affiliation	Abstract title	Oral Presentarion/ Poster	Presentation Room
PA01	Hyo Jeong Lee*	Kyonggi University	A Study on Soban of 19th Century in the JoseonPungsogdo of GiSan Kim JunKeun	Poster	Dae San Gallery
PA02	Yong-Min Kwon, Chae-Lin Park	World of Institute of Kimchi	Study of Sugaring Winter Melon in Asian Countries	Poster	Dae San Gallery
PA03	Hee-Jin Jang*	National Institute of Agricultural Sciences,Rural Development Administration	Development of Dietary Education Materials for Enhancing Korean Food (Hansik) Intake in Children and Adolescents	Poster	Dae San Gallery
PA04	Young Kim*, Chang- Hyeon Lee, Min-Sook Kang	National Institute of Agricultural Sciences, Rural Development Administration	A Study on the Criteria for Selecting Jong-ga and Foods and the Survey Process with a View to Discovering Jong-ga Foods	Poster	Dae San Gallery
PA05	Chang-Hyeon Lee*, Young Kim, Min- Sook Kang	National Institute of Agricultural Sciences, Rural Development Administration	A Review of a Modern Way of Arranging Food for Bulcheonwi Ancestral Rites	Poster	Dae San Gallery

B. Rice in Asian Food Culture: Production, Processing, Consumption and Policies

ID	Name	Affiliation	Abstract title	Oral Presentarion/ Poster	Presentation Room
PB01	Ye-Eun Jang, Young Yun*, Gwi-Jung Han, Ha-Yun Kim, Bo-Ram Park, Hee-Sun Kim	National Institute of Agricultural Sciences, Rural Development Administration	A Study on the Development of Instant Kernel Nurungji Using Low Temperature Drying and Roasting Techniques	Poster	Dae San Gallery

C. Food Production and Sustainability

ID	Name	Affiliation	Abstract title	Oral Presentarion/ Poster	Presentation Room
PC01	Hanna Cho*, Myung Joo Han	KyungHee University	Quality Characteristics of Tomato Kochujang Prepared with Various Amount of Tomato	Poster	Dae San Gallery
PC02	Chae Eun Lee1, Junhee No1, Jooree Lee1, Nan-ju Song2, Malshick Shin1	Chonnam National University	Effect of Rice Starch Substitution on the Amylose and Particle Size of Rice Flour and the Preparation of Gluten-free Rice Cupcake	Poster	Dae San Gallery
PC03	Mengyao Hwang1, Chae Eun Lee1, Wook Kim2, Malshick Shin1*	Chonnam National University, Korea university	Sweet Potato Pearl made from Sweet Potato Paste with Tapioca and Waxy Rice Starches	Poster	Dae San Gallery
PC04	Young Il Park, Nami Joo*	Sookmyung Women's University	Optimization of Onion-based Sugar Replacers Processing according to the Cooking Methods	Poster	Dae San Gallery

PC05	Hee-Sook Cho ¹ , Kyung-Hee Kim ^{2*}	Chodang University, , Mokpo National University	Quality Characteristics of Mandupi Added with Chlorella Powder	Poster	Dae San Gallery
PC06	So-Yeon Kim, Sin- Young Yeom, Kyeong-Mi Koh, Eun- Raye Jeon, Bock-Hee Park	Department of Food and Nutrition, Mokpo National University	Physicochemical Characteristics of Wet Noodles with Barley Sprout Powders	Poster	Dae San Gallery

D. Food for Safety & Health					
ID	Name	Affiliation	Abstract title	Oral Presentarion/ Poster	Presentation Room

PD01	Lee, Seungjae ¹ ; Lee, Kyung Won ² ; Oh, Ji Eun ¹ ; Cho, Mi Sook ^{1*}	Ewha womans University,	Food Insecurity related to Depression and Nutrient intake between Korean and American Adults	Poster	Dae San Gallery
PD02	Ye-Seul Choi, Eun Sung Cho, Eun Suh Kim, Ji-Soo Lee, Hyeon Gyu Lee	Hanyang University, Seoul, Korea	Nanoencapsulation of Combined Antimicrobial Compounds for Improving Oral Health	Poster	Dae San Gallery
PD03	Hei Ryeo Yoon , Ji Eun Oh*	Kongju National University , Ewha Womans University	A Study on Perception and Behavior of sugar-reduction beverage in Adolescents	Poster	Dae San Gallery
PD04	Sung Hee Min*	Semyung University	Perception and Attitude of Childcare Center Foodservice Employees toward Reducing Sugar Intake	Poster	Dae San Gallery
PD05	Miran Jang and Gun-Hee Kim*	Duksung Women's University	Inhibitory Effect of Orostachys Japonicus Fractions on Reactive Oxygen Species Production and Adipocyte Differentiation in 3T3-L1 Cells	Poster	Dae San Gallery
PD06	SoHyeon You*, Miran Jang, Gun-Hee Kim.	Duksung Women's University	Antioxidant Effects of Extract from Different Parts of Mulberry (Morus alba L.	Poster	Dae San Gallery
PD07	Jin Im, Hong*	Deajeon University	The utilization of Kwacillbunmiunyu in China and Korea - with focuses on Junsangpaljeon · Eumchanboksikjeon & Jeungbosallimgyeongjae	Poster	Dae San Gallery
PD08	Sun-Duk Cho*, Hye-Yeol Bang, Gun-Hee Kim.	Duksung Women's University	Status of Sugar Content in Korean Processed Food and Necessity for Policy Implementation to Lower Sugar Consumption	Poster	Dae San Gallery

E. Changes of Socioeconomic Environment and Consumer behavior

ID	Name	Affiliation	Abstract title	Oral Presentarion/ Poster	Presentation Room
PE01	You, Su Mi ¹ ; Jeon, Eun Yeoung ¹ ; Ahn, Se Eun ¹ ; Lee, Seung Eun ¹ ; Lee, Seungjae ¹ ; Oh, Ji Eun ² ; Cho, Mi Sook ^{1*}	Ewha Womans University,	Why use or don't use Pear in the Institutional Food Services and the Restaurant Industry?	Poster	Dae San Gallery
PE02	Bae Hyung-Geun ¹ , Lee Ja-Youn ² , Choi Jung-Hee ²	Baekseok Arts University	A study on the Strengthening of Korean tea competitiveness by Recognition and Preference of Korean tea	Poster	Dae San Gallery

PE03	Eugene Choi ¹ , Weon-sun Shin ^{1*} , Ji- na Kim ² , Eun-Mi Kim ³ , Jin-Huem Lee ⁴ , Young-Gil Cheong ⁴	1Hanyang University, 2Evermint partners Co., Ltd, 3Korea food research institute, 4Harvest Charmfood Co., Ltd	Sensory Characteristics and Preference on Freeze-drying Halal Bibim dub bab Sauce among Muslims in Korea	Poster	Dae San Gallery
PE04	Sunhee Seo, Jisun Park, Li Xin	Ewha Womans University Nutritional Sciences and Food Management	Taiwanese's Korean pear's consumption pattern compared by their familiarity.	Poster	Dae San Gallery

F. Food Culture Communication in Asia

ID	Name	Affiliation	Abstract title	Oral Presentarion/ Poster	Presentation Room
PF01	Soojin Park*	Semyung University	Muslim's Awareness, Attitude and Purchasing Behavior of Ginseng and Red Ginseng Products in Malaysia	poster	Dae San Gallery
PF02	Seung Eun Lee*, Mi Sook Cho	Ewha Womans University	Harmony of Korean Traditional Alcohol and Food pairing : Analyzed by Different	poster	Dae San Gallery

G. General Session

ID	Name	Affiliation	Abstract title	Oral Presentation/ Poster	Presentation Room
PG01	Ye Jung Choe, Sun Hee Seo*	Ewha Womans University	A Qualitative Study on the Development of Korean Culinary Education Using Colaizzi's Method : Focusing on the Culinary Professional Development Programs in Korean Food-Related Policy	poster	Dae San Gallery
PG02	Suyoun Kim*, Damin Shin, Jihyun Yoon	Seoul National University	The Status of Registered Patents Related to Food Delivery Service in Korea	poster	Dae San Gallery
PG03	So-Jeong Lee, Seo-Jin Chung, Ji-Eun Kang	, Ewha Womans University. Rural Development Administration.	Sensory and physico-chemical quality characteristics of Korean traditional clear rice wine	poster	Dae San Gallery
PG04	Hyun Lee, Mi-Ran Kim, Seo-Jin Chung	, Ewha Womans University, Seoul Korea	Effect of Serving Order on the Sensory Perception of Savoury Soup	poster	Dae San Gallery
PG05	Jeong-A Lim*, SuJin Kim, KiChang Nam, Cheorun Jo, Min-A Lee	Kookmin university	Vietnamese consumers' perceptions of chicken: using multiple correspondence analysis	poster	Dae San Gallery

PG06	Mee-Young Joe, Ji-Yun Hwang*	Yonsei University, † Sangmyung University	Understanding the Roles of Nutrition Plus Program towards Sustainable Nutrition Improvement in Families of Vietnamese Marriage Immigrants	poster	Dae San Gallery
PG07	Mee Young Joe, Ji Yun Hwang*	Yonsei University, † Sangmyung University	Nutritional Knowledge and Dietary Behaviors and Intakes of Vietnamese Marriage Immigrant Women According to Receiving of Nutrition Plus Program*	poster	Dae San Gallery
PG08	Park Soo-jin, Shin Hye-ryung*	Semyung University	A study on the cultural perspectives and development of angelica root and leaves as food	poster	Dae San Gallery
PG09	Soh Min Lee1*, Soo Hyun Roh1, Sang Sook Kim2, and Kwang-Ok Kim1	Ewha Womans University	Consumers' Reasons of Likes and Dislikes for Various <i>Doenjang</i> according to the Evaluated Food Form: Comparison of <i>Doenjang</i> Paste and Soup	poster	Dae San Gallery
PG10	Juhyeon Kim*	Dong Seoul University	Effect of Aging and Addition of Ingredients on the Preference of coriander Kimchi	poster	Dae San Gallery