
2026 Global Kimchi Cooking Recipe Contest

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1

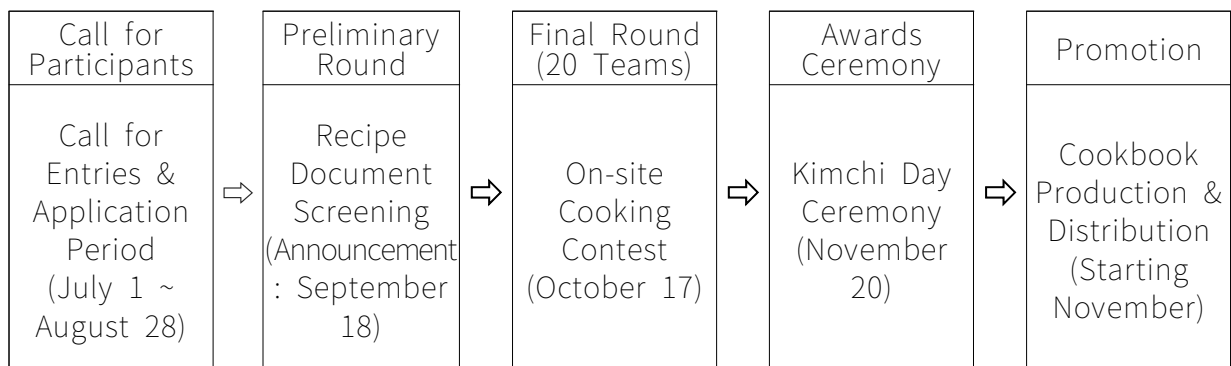
Competition Overview

□ Purpose

- To enhance Korea's status as the country of origin of Kimchi and expand the consumer base for Kimchi in accordance with the 「2023–2027 Comprehensive Plan of Government」 for the Promotion of the Kimchi Industry.
- To broaden the global consumer base for K-Kimchi by discovering and promoting kimchi-based recipes tailored to international tastes, thereby encouraging overseas consumption and supporting the worldwide expansion of K-Kimchi.

□ Overview

- Competition Title : 2026 Global Kimchi Cooking Recipe Contest
- Hosts : Ministry of Agriculture, Food and Rural Affairs (MAFRA),
Korea Agro-Fisheries & Food Trade Corporation (aT)
- Organizer : Kimchi Association of Korea (KAK)
- Sponsor : World Institute of Kimchi (WiKim)
- Schedule



Schedule	Date & Time
○Registration Period	July 1, 2026 (Wed) ~ August 28, 2026 (Fri), 18:00
○Announcement of Preliminary Round (Document Screening) Results	September 18, 2026 (Fri), 16:00 *Individual notifications (SMS, etc.) and announcement on the Kimchi Association of Korea website
○Final Round (On-site Cooking) & Awards Ceremony	October 17, 2026 (Sat), 09:30–16:00
👉 The Grand Prize (MAFRA Award) and the Excellence Prize (AT Award) will be awarded separately at the “7th Kimchi Day Commemorative Ceremony” on Friday, November 20 (tentative).	

○ Date & Venue of Final Round(On-site Cooking Contest)

- Date : October 17, 2026 (Sat), 09:30–16:00

- Venue : Baewha Women's University

(34 Pirundae-ro 1-gil, Jongno-gu, Seoul, Republic of Korea)

○ Awards

Award	Winners (Persons)	Awarding Organization	Recipe Development Fee (Unit:KRW thousand)
Grand Prize	2	Award of MAFRA	each 3,000
Excellence Prize	2	Award of AT	each 2,000
Merit Prize	3	Award of WiKim	each 700
Encouragement Prize	3	Award of KAK	each 500

* Grand Prize: One award will be given in each category (Domestic and International divisions respectively)

** The recipe development fee does not include tax.

2

Competition Categories and Eligible Participants

Competition Categories (2 Categories)

- ① Kimchi Cooking Recipe by Domestic Participants
- ② Kimchi Cooking Recipe by International Participants

Eligibility

- (Domestic Category) Korean nationals
- (International Category) Foreign nationals residing in or staying in Korea
- (Team/Participant Rule) In principle, one individual per team
(one recipe per participant)

3

Competition Theme and Entry Requirements

Competition Theme

- Global K-Kimchi Recipe : Development of Kimchi-based dishes that foreign consumers can easily prepare and enjoy in their daily diets.

Entry Requirements (Required)

- One recipe for a Kimchi-based dish using Korean-made Kimchi as the main ingredient.
- Recipes shall be prepared based on one serving. Participants advancing to the Final Round shall prepare four servings in total
 - Three servings for evaluation.
 - One serving for display.
- Only one dish may be submitted.
Separate side dishes are not permitted.
*Essential accompanying items, such as sauces, may be included.
- (Recommended) Indicate potential allergenic ingredients and provide alternatives (locally available ingredients).

- Required Documents :
 - ① Application Form,
 - ② Entry Description Form,
 - ③ Recipe,
 - ④ Consent Form for the Collection and Use of Personal Information
- Recipes must be submitted in Korean (Korean Category) or English (International Category)
- Submission Method : Submit by e-mail
 - (*Fax and postal submissions will not be accepted)
 - Download Application Forms : Kimchi Association of Korea Website
(<http://kimchikorea.org>)
- ※ Submission Deadline : August 28, 2026 (Fri), 18:00
- Inquiries : Kimchi Association of Korea
 - [Tel] 02-6300-8777 / [E-mail] kimchifoodcookoff@gmail.com
 - * Only Korean inquiries are available.

Competition Process

Preliminary Round (Document Screening) → Final Round (On-site Cooking Contest) → Awards Ceremony (Linked to Kimchi Day Commemoration)

<Preliminary Round - Document Screening>

- Expert evaluation based on submitted documents (use of kimchi, local applicability, recipe completeness, quality of submission, etc.)
- Results Announcement : September 18, 2026 (Fri), 16:00
 - *Individual notifications and announcement on the website of the Kimchi Association of Korea
 - **Separate guidance will be provided to finalists regarding preparation for the final round

<Final Round - On-site Cooking Contest>

- The final round will be evaluated based on the combined scores of the judges and the taste evaluation panel.
- On-site evaluation of cooked dishes (use of kimchi, local applicability, dish completeness, taste assessment, etc.)
- On-site Cooking Contest : October 17, 2026 (Sat), 09:30–16:00
- Number of participating teams: 20 teams

(If any selected team withdraws, replacement teams will be selected in order of ranking from the preliminary round.)

Award Plan

- Awards Ceremony : October 17, 2026 (Sat), 15:20–16:00 /
Final Competition Venue
 - ※ The Minister Award and aT President Award will be presented separately at the 7th Kimchi Day Ceremony (scheduled for Nov. 20)
- Prize Money Payment : To be paid after the 7th Kimchi Day Ceremony (scheduled for Nov. 20)

Participation Restrictions and Responsibilities

- The photos submitted with the application form must be actual images of dishes prepared by the participant.
- Submitted documents and materials will not be returned, and if any false information is found, the application may be cancelled and awards may be revoked and recovered.
- Violation of competition rules may result in disqualification or score deduction. (matters not specified in the detailed rules shall be determined according to the organizer's internal regulations and the judges' consultation).

 Principles for Use of Kimchi

- Kimchi used in recipes must, in principle, be domestically produced Korean kimchi. Origin will be verified during the final round through labels, packaging, and other supporting evidence.
 - ※ Domestic kimchi refers to kimchi made with ingredients whose country of origin for all components (excluding water, alcohol, sugars, sugar-based processed ingredients, and food additives) is the Republic of Korea.
- Participants are responsible for proving the use of domestic kimchi and submitting origin verification documents. If false information is found or domestic kimchi is not used, participation may be restricted.
- Kimchi must be used as a main ingredient in the dish, and additional points will be awarded if kimchi accounts for at least 15% of total ingredient weight (or 20% or more including kimchi brine) based on the submitted recipe.

□ Support for Finalists

- Ingredient Expense Support : KRW 100,000 per finalist
 - ※ Payment to be made together with prize money after the 7th Kimchi Day Ceremony (scheduled for November 20)
- English Interpretation Support: 1–2 interpreters available
 - ※ Personal interpreters permitted; access to the cooking area during competition not permitted

□ Use of Awarded Works (Promotion and Dissemination)

- Ownership and copyright of submitted recipes and entries shall remain with the participants. However, the organizer may use, reproduce, display, and distribute the submitted works in exhibitions, videos, printed materials, and other promotional media without separate compensation or prior consent, for the purposes of promoting the competition and encouraging consumption of Korean kimchi.

<Scope of Use Without Additional Compensation or Consent>

- Production of promotional materials such as recipe pamphlets and videos of award-winning works, and distribution/publication through related organizations and social media channels
- Use in advance promotion, exhibition of winning works, and experiential programs in connection with the “7th Kimchi Day Commemorative Ceremony”
- Use for exhibitions, video and printed materials production, and distribution approved by the organizer for the purpose of promoting the kimchi cooking contest and encouraging consumption of Korean kimchi

- Attendance at Awards Ceremony and Prize Payment Information
 - The Grand Prize winners (2 teams, Minister of Agriculture, Food and Rural Affairs Award) and the Excellence Prize winners (2 teams, Korea Agro-Fisheries & Food Trade Corporation President's Award) will be awarded at the "7th Kimchi Day Commemorative Ceremony" (scheduled for November 20). Failure to attend the ceremony may result in cancellation of the award.
 - ※ Further details will be individually communicated to winners at a later date.
 - At the final awards ceremony, prize presentation and exhibition of winning dishes will be conducted. Award recipients are required to bring their winning dishes to the venue on the day of the ceremony.
 - ※ Separate ingredient cost support will be provided for the exhibition of winning dishes.
 - Prize money and ingredient cost support for all finalists will be paid in a lump sum after the final awards ceremony at the "7th Kimchi Day Commemorative Ceremony" (scheduled for November 20) for all 20 teams.

7

Detailed Schedule for the Final Round

Time (Duration (min))		Main Activities	Remark
09:30 ~ 10:30	60	Participant Registration and Admission	Moderator
10:30 ~ 10:40	10	Competition Preparation and Announcement of Important Notes	
10:40 ~ 11:00	20	Introduction of Judges, Explanation of Competition Rules and Evaluation Criteria	
11:00 ~ 12:30	90	Cooking Competition and Evaluation	
12:30 ~ 13:30	60	Presentation of Submitted Dishes	
13:30 ~ 15:00	90	Evaluation and Meal	
15:00 ~ 15:20	20	Score Compilation and Preparation of Certificates	
15:20 ~ 16:00	40	Announcement of Evaluation Results, Group Photograph, and Awards Ceremony	

※ The schedule may be shortened or delayed depending on on-site conditions.

8

Detailed Regulations for the Final Round

- Additional points will be awarded if Kimchi accounts for 15% or more of the total weight of ingredients in the submitted recipe (20% or more when Kimchi brine is included)
- Final Round participants must complete participant registration by 10:00 a.m. on the day of the competition and present a valid identification document for identity verification Participants arriving after the designated time will not be permitted to enter

※ Accepted Identification for Participant Verification

① Domestic Category (Korean nationals)

- Only the following IDs are accepted: Resident Registration Card (including temporary Resident Registration Card issuance confirmation), Driver's License, or Passport (only valid passports where the resident registration number is verifiable)

- For minors without a Resident Registration Card: Youth ID card, or a school ID with a photo plus an additional document

confirming the resident registration number (such as a valid copy of Resident Registration Certificate, Family Relations Certificate, or National Health Insurance Card)

② International Category (Foreign nationals)

- Valid identification: Passport (within validity period) or Alien Registration Card (ARC)

- All ingredients, cooking utensils, and equipment required for the competition may be brought into the venue by 10:30 a.m. on the day of the competition. Participants must comply with the entry times and other instructions announced by the organizers
- Only 4 serving plates, along with the ingredients and cooking utensils listed in the submitted recipe, may be brought into the competition venue
- Only Korean-made Kimchi may be used. During ingredient inspection, participants must present labels, packaging, or other documentation verifying the country of origin of the Kimchi used in the recipe
- Except for the equipment and ingredients provided by the organizers, all ingredients, cooking utensils, equipment, and supplies required for the competition must be prepared by the participant

<Items Provided by the Organizers (tentative)>

One sink, one cooking table, one apron and sanitary cap set (2 pieces), two bottles of 1.8L drinking water, kitchen towels, waste bags, food waste disposal containers, and a shared oven

※ Refrigeration facilities will not be provided.

- Participants must prepare 3 tasting plates for judges and 1 display plate, and present the completed dish in four identical plates within the time limit at the exhibition table.
 - Each submission consists of four identical plates of one serving each: 3 for judges' evaluation and 1 for display purposes.
- Only one type of dish may be submitted, and no separate side dishes are allowed
(however, essential components such as sauces are permitted as part of the dish).
- All dishes must be prepared on-site and fully completed for both judging and display within the allotted time. Failure to present the finished dish within the designated time will result in disqualification from evaluation.
- All submitted dishes must be edible; items that are not suitable for tasting or fail to meet judging standards (e.g., burned or undercooked food) will be excluded from evaluation.
- All ingredients must be prepared and cooked on-site. Pre-processed or pre-cooked ingredients are not permitted. However, the following limited exceptions are allowed:
 - Raw vegetables for basic trimming only (cutting, chopping, slicing, or mincing is not permitted)
 - Basic preparation of meat, fish, and seafood
 - Ingredients requiring prior processing (only those pre-approved by the organizing committee)
 - * Ingredients that cannot be prepared within the 90-minute competition time (e.g., stocks/broths) must be clearly specified in the recipe.

- All dishes must be prepared in accordance with the recipe submitted with the application. Any deviation from the submitted recipe may result in score deductions
 - **Only the ingredients specified in the submitted recipe will be permitted
 - Example 1) When using chili peppers, the recipe must clearly specify the type, such as Cheongyang chili pepper, Shishito pepper, cucumber chili pepper, fresh red chili pepper, or dried red chili pepper
 - Example 2) When using garlic, the recipe must clearly specify the form, such as whole garlic, peeled garlic, or minced garlic
- When presenting the completed dish, no displays, decorations, figurines, props, POP materials, or other decorative items may be placed around the dish, nor may any props be used to adjust the height or presentation of the dish. Violation of this rule may result in score deductions
- After submitting the completed dish, participants must provide a brief introduction and presentation of their dish to the judges within one minute
- Participants shall accept the judging results as final. Objections, appeals, or requests for reconsideration of judging results will not be accepted
- Any markings, labels, or identifiers that may reveal the participant's affiliation, organization, company, or institution are prohibited. Entries violating this rule may be disqualified from judging
- Award-winning dishes from other cooking competitions and previously exhibited works are not eligible for judging

(If discovered, awards may be revoked, prize money recovered, and any civil or legal liability arising from plagiarism or falsification shall rest with the participant)

- The organizers shall not be responsible for any loss of or damage to participants' personal belongings
- Participants may be accompanied by their own interpreter if necessary. However, personal interpreters are not permitted inside the cooking area during the competition
- Inappropriate conduct between team members or between competing teams during the competition may result in score deductions or disqualification, subject to the decision of the judging panel
- Participants who violate these regulations may be subject to score deductions or disqualification. Any matters not specified in these regulations shall be determined in accordance with the organizers' internal rules and the decisions of the judging panel
- The organizers reserve the right to amend or supplement these regulations as circumstances require
- Ownership and copyright of submitted works (including recipes) remain with the participant. However, for the purpose of promoting the competition and encouraging the consumption of Korean-made Kimchi, the organizers may use the entries without additional compensation or prior notice for exhibitions, videos, printed materials, promotional publications, and related promotional activities

□ Preliminary Round Evaluation Rules

- Each judge's individual score (out of 100 points) will be averaged to calculate the preliminary score (out of 100 points). Bonus points and penalty points will then be applied to determine the final entry score (maximum 110 points)
- The top 10 entrants from each division will advance to the Final Round based on the highest scores
 - ※ The number of finalists in each division may be adjusted depending on the number of applicants
- In the event of a tie, the ranking will be determined through discussion and voting by the judging panel
- Participants' personal information will not be disclosed to the judges. If a participant is affiliated with the same organization as a judge, the relevant judge will be excluded from evaluating that entry

□ Preliminary Round Evaluation Criteria

- Korean Division (Draft Evaluation Criteria)

Evaluation Item	Evaluation Details	Points
◦ Recipe Reproducibility & Popular Appeal	<ul style="list-style-type: none"> • Ease of preparation in households and food service establishments • Suitability for overseas trends, preferences, and spice-level adjustment • Convenience of preparation (cooking time, equipment, cooking process, etc.) • Ease of reproduction in foreign countries 	30
◦ Recipe Completeness	<ul style="list-style-type: none"> • Practical feasibility and appropriateness of ingredients and cooking methods • Composition and organization of the recipe • Balance of taste and nutrition 	25
◦ Kimchi Identity & Understanding of Fermentation	<ul style="list-style-type: none"> • Understanding and utilization of Kimchi and its fermentation characteristics • Appropriate use of Kimchi and quantity used in the recipe 	20
◦ Traditional Application & Creativity	<ul style="list-style-type: none"> • Creative application while preserving the traditional characteristics of Kimchi • Originality in the use of Kimchi and innovation in ingredient combinations 	15
◦ Development Potential	<ul style="list-style-type: none"> • Potential for practical application of the Kimchi recipe • Practical applicability in everyday dining • Availability and cost of local ingredients • Suggested substitute ingredients and allergen labeling 	10
◦ Bonus / Penalty Points	• Kimchi accounts for 15% or more of the dish by weight (20% or more when kimchi brine is included)	(+10)
	• Incomplete submission documents or violation of competition regulations	(-10)
Total		100

- Preliminary Round Evaluation Criteria (International Division)

Evaluation Item	Evaluation Details	Points
◦ Ingredient Accessibility & Ease of Preparation	<ul style="list-style-type: none"> • Uses ingredients that are readily available in the participant's local area and can be prepared easily • Availability and cost of local ingredients • Suggested substitute ingredients and allergen labeling • Convenience of preparation (cooking time, equipment, cooking process, etc.) • Ease of reproduction by international consumers 	30
◦ Recipe Completeness	<ul style="list-style-type: none"> • Practical feasibility and appropriateness of ingredients and cooking methods • Recipe structure and organization • Balance of flavor and nutrition 	25
◦ Local Consumer Appeal	<ul style="list-style-type: none"> • Suitability for local tastes and preferences, including adjustments to spiciness and flavor profile • Alignment with local food trends and consumer preferences 	20
◦ Preservation of Kimchi Identity	<ul style="list-style-type: none"> • Whether the distinctive characteristics of Kimchi, including its flavor and texture, are maintained and clearly represented • Appropriate use of Kimchi and quantity used in the recipe 	15
◦ Potential for Promoting K-Food	<ul style="list-style-type: none"> • Potential to promote Kimchi as a representative K-Food • Originality in the use of Kimchi and innovation in ingredient combinations • Practical applicability in everyday dining • Storytelling that connects Korean culture with the participant's local culture 	10
◦ Bonus / Penalty Points	<ul style="list-style-type: none"> • Kimchi accounts for 15% or more of the total recipe weight (20% or more when kimchi brine is included) • Incomplete submission documents or violation of competition regulations 	(+10) (-10)
Total		100

□ Final Round Evaluation Rules

- The final score of each entry shall be calculated by adding: the average score of individual judges (out of 100 points each, converted to a 100-point average), and the average score of the taste evaluation panel (out of 30 points), plus any additional bonus points and deductions (maximum total score: 140 points).
- Winners will be selected by ranking the total scores in descending order, with five winners per category.
 - ※ However, the number of awardees per category may be adjusted depending on participation levels.
- In the event of a tie, the final decision will be made through discussion and voting by the judging panel.
- The first-place winner in each category will be awarded the Grand Prize, and other awardees will be selected in order of highest scores.

□ Final Round Evaluation Criteria

- Korean Division (Draft Evaluation Criteria)

Evaluation Item	Evaluation Details	Points
◦ Recipe Reproducibility & Popular Appeal	<ul style="list-style-type: none"> Ease of reproduction in households and food service establishments Suitability for overseas trends, consumer preferences, and appropriate spice-level adjustment Convenience of preparation (cooking time, equipment, cooking process, etc.) Ease of reproduction by international consumers 	30
◦ Overall Dish Quality	<ul style="list-style-type: none"> Harmony of overall flavor, balance of aroma, and excellence of plating, including the use of Kimchi Suitability to the preferences of the target consumers Excellence in visual appearance and aroma Excellence in taste, flavor, and texture 	30
◦ Kimchi Identity & Understanding of Fermentation	<ul style="list-style-type: none"> Understanding and utilization of Kimchi and its fermentation characteristics Use of Korean-made Kimchi and appropriate quantity used Effective utilization and harmony of ingredients Appropriate application of cooking techniques 	15
◦ Traditional Application & Creativity	<ul style="list-style-type: none"> Effective integration of traditional cooking methods and regional characteristics into modern cuisine Creativity and originality in the use of ingredients and cooking techniques 	15
◦ Hygiene & Food Safety During Preparation	<ul style="list-style-type: none"> Hygienic and safe cooking practices Personal hygiene of participants (hair, accessories, chef's hat, etc.) Hygiene of the cooking environment (cooking utensils, cooking stations, etc.) Safe and hygienic use of cooking equipment Hygienic and safe handling of ingredients 	10
◦ Tasting Evaluation	<ul style="list-style-type: none"> Overall preference of the tasting panel (taste, appearance, texture, etc.) 	30
◦ Bonus / Penalty Points	Kimchi accounts for 15% or more of the total recipe weight (20% or more when Kimchi broth/juice is included)	(+10)
	Recipe inconsistency, incomplete submission documents, or violation of competition regulations	(-10)
Total		130

- International Division (Draft Evaluation Criteria)

Evaluation Item	Evaluation Details	Points
◦ Local Appeal & Familiarity	<ul style="list-style-type: none"> Compatibility with local food culture Appropriateness of spiciness, flavor, and texture for local consumers Suitability to the preferences of the target consumers 	25
◦ Overall Dish Quality	<ul style="list-style-type: none"> Harmony of overall flavor, balance of aroma, and excellence of plating, including the use of Kimchi Excellence in visual appearance and aroma Excellence in taste, flavor, and texture 	25
◦ Ingredient Accessibility & Ease of Preparation	<ul style="list-style-type: none"> Use of ingredients that are readily available in the participant's local area and are easy to prepare Availability and cost of local ingredients Suggested substitute ingredients and allergen labeling Convenience of preparation (cooking time, equipment, cooking process, etc.) Ease of reproduction by international consumers 	15
◦ Preservation of Kimchi Identity	<ul style="list-style-type: none"> Whether the dish effectively showcases the flavor and texture characteristics of Kimchi Use of Korean-made Kimchi and appropriate quantity used Effective utilization and harmony of ingredients Appropriate application of cooking techniques 	15
◦ Potential for Promoting K-Food	<ul style="list-style-type: none"> Potential to promote Kimchi as a representative K-Food Originality in the use of Kimchi and innovation in ingredient combinations Practical applicability in everyday dining Storytelling that connects Korean culture with local culture 	10
◦ Hygiene & Food Safety During Preparation	<ul style="list-style-type: none"> Hygienic and safe cooking practices Personal hygiene of participants (hair, accessories, chef's hat, etc.) Hygiene of the cooking environment (cooking utensils, cooking stations, etc.) Safe and hygienic use of cooking equipment Hygienic and safe handling of ingredients 	10
◦ Tasting Evaluation	<ul style="list-style-type: none"> Overall preference of the tasting panel (taste, appearance, texture, etc.) 	30
◦ Bonus / Penalty Points	Kimchi accounts for 15% or more of the total recipe weight (20% or more when Kimchi broth/juice is included)	(+10)
	Recipe inconsistency, incomplete submission documents, or violation of competition regulations	(-10)
Total		130

출품작 소개서

○ 작성요령

- 자유롭게 기술하되 다음 사항을 고려하여 작성

1) 출품작 배경

2) 출품작의 특징

3) 레시피 설명 (재료 및 조리법 간단히 소개)

4) 글로벌 확장성 및 대중화 (이 레시피가 어떤 해외 잠재 소비층을 어떻게 공략하고 확산할 수 있을지 등을 구체적으로 서술)

5) 전통의 현대적 재해석 (참가자의 조리 전문성을 바탕으로 전통 김치를 어떻게 새롭게 창의적인 요리법으로 개발했는지 등 서술)

- 분량은 A4용지 1매 이내로 하고, 아래 한글로 작성

Recipe Description Form

○ Instructions

- Please write freely, keeping the following points in mind

- 1) Background & Inspiration for your recipe
- 2) Key Features of your dish
- 3) Recipe Overview and locally available ingredient substitutes
- 4) Ease of Preparation & Cooking
- 5) Local appeal and what makes your dish stand out

- Please limit your submission to one A4 page, written in HWP(Hangul word processor) or Microsoft Word

<p style="text-align: center;">출 품 작 사 진</p>	<p style="text-align: center;">※ 반드시 직접 요리한 실물 음식 사진을 제출</p>
<p style="text-align: center;">조 리 방 법</p>	<p>① 배추김치는 속을 털어서 0.5*0.5cm 잘라서 꼭 짜서 맛기름에 볶는다. ② 표고버섯을 곱게 다져서 맛간장으로 양념하여 볶는다. ③ 당근, 양파도 김치와 같은 크기로 썰어 각각 볶는다. ④ 다진 소고기를 맛간장, 대파, 다진 마늘, 깨소금, 후춧가루, 참기름으로 양념하여 볶는다. ⑤ 준비한 밥에 ① ~ ④를 넣고 후춧가루, 깨소금, 참기름을 넣어 조물조물해서 동그랗게 만들고 갇잎으로 감싼 후 밀가루와 계란, 빵가루 순으로 뜨거운 기름에 갈색이 나게 튀긴다. ⑥ 기름을 뺀 후 그릇에 담는다.</p> <p style="text-align: center;">※ 본 형식으로 레시피를 작성 해 주시기 바랍니다. 글자크기: 10 Pt, 서체: 맑은고딕 준수</p> <p style="text-align: center;">※ 현장경연시 <u>사전조리가 필요한 부분은 명확히 기재하여 주시기 바랍니다.</u></p>
<p style="text-align: center;">조 리 팁</p>	<p>✓ 센불에서 빨리 튀겨야 부서지지 않는다. ✓ 소고기 대신 돼지고기를 사용할 수 있다.</p>
<p>※ 심사위원의 이해를 위해 최대한 상세하게 작성하여 주시기를 바랍니다. ※ 본 서식에 따라 컴퓨터로 작성해 주시기를 바라며, 임의로 변경하거나 별도의 서식을 사용한 경우에는 신청서가 반려되거나 수정이 요구될 수 있으니 유의해 주시기를 바랍니다. ※ 본선 경연 시 제출된 레시피에 기재된 재료 및 도구만 반입이 가능하고, 레시피에 따라 조리해야 하며, 이를 어길 시 감점되오니 유의하시기 바랍니다.</p>	

접수번호	
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Global Kimchi Cooking Recipe Contest Standard Recipe

Name of Dish	Korean			
	English			
Competition Category	Domestic Participants / International Participants	Nationality		
Type of Kimchi Used		Cooking Time	Min	
Cooking Equipment Used (Please specify in detail)				
- Frying pan - Knife - Cutting board - Strainer (or Colander)				
Ingredients	Name of Ingredient	Quantity (g)	Name of Ingredient	Quantity (g)
	Rice	180		
	Cabbage kimchi	80		
	Onion	25		
	Shiitake mushroom	1		
	Carrot	20		
	Minced beef	20		
	Perilla leaves	2		
	Bread crumbs	60		
	Wheat flour	20		
	Egg	30		
	Green onion	5		
	Minced garlic	2.5		
	Toasted sesame salt	2		
	Sesame oil	5		
	Cooking oil	20		
	Seasoned oil	5		
	Seasoned soy sauce	5		
	Ground black pepper	1		
* Alternative Ingredients (Domestic/Local Substitutes)				
Weight Percentage of Kimchi in Total Ingredients (%)				
※ Additional points will be awarded if kimchi accounts for at least 15% of the total ingredients by weight (or 20% or more when kimchi brine is included).				
※ Recipes must be written based on a single serving. However, for the final round, participants must prepare four identical plates per serving. ※ Only grams (g) must be used as the unit of measurement. Use of other units such as "ea (pieces)" may result in rejection of the application or a request for revision. ※ During the final round, only the ingredients and tools listed in the submitted recipe may be brought into the venue , and participants must cook strictly according to their submitted recipe. Any violation of these rules may result in score deductions, so please take note.				

<p>Entry Photos</p>	<p>※ Only authentic photos of self-prepared dishes will be accepted.</p>
<p>Cooking Instructions</p>	<p>① Remove the filling from the napa cabbage kimchi, cut it into 0.5 × 0.5 cm pieces, squeeze out the excess moisture, and stir-fry it in seasoned oil.</p> <p>② Finely chop the shiitake mushrooms, season them with seasoned soy sauce, and stir-fry them.</p> <p>③ Cut the carrot and onion into the same size as the kimchi, and stir-fry them separately.</p> <p>④ Season the minced beef with seasoned soy sauce, green onion, minced garlic, toasted sesame salt, ground black pepper, and sesame oil, then stir-fry it.</p> <p>⑤ Add steps ①–④ to the prepared rice and season with ground black pepper, toasted sesame salt, and sesame oil. Mix well, shape into rounds, wrap with perilla leaves, then coat in flour, egg, and breadcrumbs in order. Deep-fry in hot oil until golden brown.</p> <p>⑥ Remove excess oil and transfer to a serving plate.</p> <p>※ Please prepare the recipe in the specified format. Font size: 10 pt/ Font type: Malgun Gothic (must be used)</p> <p>※ If any pre-preparation is required for the on-site live competition, please clearly specify it in the recipe.</p>
<p>Tips</p>	<p>✓ Deep-fry quickly over high heat to prevent breaking.</p> <p>✓ Pork can be used instead of beef.</p>
<p>※ Please provide detailed information to ensure clear understanding by the judges.</p> <p>※ This form must be completed using a computer. Any unauthorized modifications or the use of a different format may result in the application being rejected or requiring revision.</p> <p>※ During the final round, only the ingredients and equipment listed in the submitted recipe may be brought into the venue, and participants must cook strictly according to the submitted recipe. Failure to comply with these rules may result in score deductions, so please take note.</p>	

<별지 제4-2호 서식>

Consent Form for Personal Information Collection, Use, and Contest Participation	
<p>The Kimchi Association of Korea hereby requests your consent, in accordance with Article 15 (Collection and Use of Personal Information) and Article 22 (Methods of Obtaining Consent) of the Personal Information Protection Act, for the collection and use of personal information required for the operation of the 2026 Global Kimchi Recipe Contest</p> <p>1. Purpose of Collection and Use of Personal Information To collect and use participant information for the administration and operation of the 2026 Global Kimchi Recipe Contest</p> <p>2. Personal Information Collected Name, Date of Birth, Nationality, Address, Telephone Number, E-mail Address, Affiliation</p> <p>3. Retention and Use Period Personal information provided in the application form will be retained for five (5) years for contest administration and management purposes</p> <p>4. Right to Refuse Consent Participants may refuse consent to the collection and use of personal information Personal information will not be used for purposes other than those stated above Participants may request access to, correction, deletion of, or suspension of processing of their personal information through the designated privacy officer and may seek remedies in accordance with the Association's Privacy Policy</p> <p>5. Consequences of Refusing Consent The requested information is essential for the fair administration and evaluation of the contest Failure to provide the required information may result in restrictions on participation</p> <p style="text-align: center;"><input type="checkbox"/> Agree <input type="checkbox"/> Disagree</p>	
<p>6. Consent to the Use of Photos and Videos Photographs and videos taken during the contest may be used for promotional purposes, including publication on the official website, press releases, and other publicity materials Failure to provide consent may result in restrictions on participation</p> <p style="text-align: center;"><input type="checkbox"/> Agree <input type="checkbox"/> Disagree</p>	
<p>7. Use of Korean Kimchi All entries must use Korean Kimchi made with ingredients of Korean origin, excluding water, alcohol, sugars, processed sugar products, and food additives Participants must submit supporting documentation verifying the origin of the Kimchi used, such as product labels or packaging Participants shall bear full responsibility for any false statements regarding the use of Korean Kimchi or supporting documentation</p> <p>8. Use of Submitted Entries For the promotion of the contest and the consumption of Korean Kimchi, the Organizer may, without additional compensation or permission, use submitted entries, including recipes, in exhibitions, videos, printed materials, and other promotional activities</p> <p>9. Participation Restrictions and Responsibility Submitted documents and materials will not be returned If false information, plagiarism, or imitation is discovered, awards may be revoked and prize money recovered Participants shall bear all civil and criminal liability arising therefrom</p> <p>10. Prize Payment and Award Ceremony Prize money and ingredient reimbursement will be paid after the final award ceremony held in conjunction with the 7th Kimchi Day Commemoration Ceremony (scheduled for November 20, 2026) Failure to attend the award ceremony may result in cancellation of the award</p> <p style="text-align: center;"><input type="checkbox"/> Agree <input type="checkbox"/> Disagree</p>	

I hereby agree to the collection and use of my personal information and to the terms and conditions of participation in the contest

2026. . . .

Participant Name : (Signature)

To the President of the Kimchi Association of Korea