

August 30 PM (Fri)

Room C4

Food Services Industry Division

Evolution of Taste: Innovations from Tradition

Chair: Seo Jin Chung, *Ewha Womans University, Korea*

D13-1 13:30-14:10

Art and Science of Fermentation in Nordic Food Lab

Benedict Reade, *Nordic Food Lab, Denmark*

D13-2 14:10-14:50

Japanese Food Preferences and Food Culture –Onomatopoeia Usage in Cooking Methods and Food Industry Trends–

Nami Fukutome, *Ochanomizu University, Japan*

Chair: Hei Ryeo Yoon, *Kongju University, Korea*

D13-3 15:00-15:30

Globalization of Local Taste: Korean Food in Madrid Fusion

Hong Wu Kim, *Korean Food Foundation, Korea*

D13-4 15:30-16:00

Tea is More than Just Drinking: Korean Tea Therapy

Sangjae Lee, *Pusan National University, Korea*