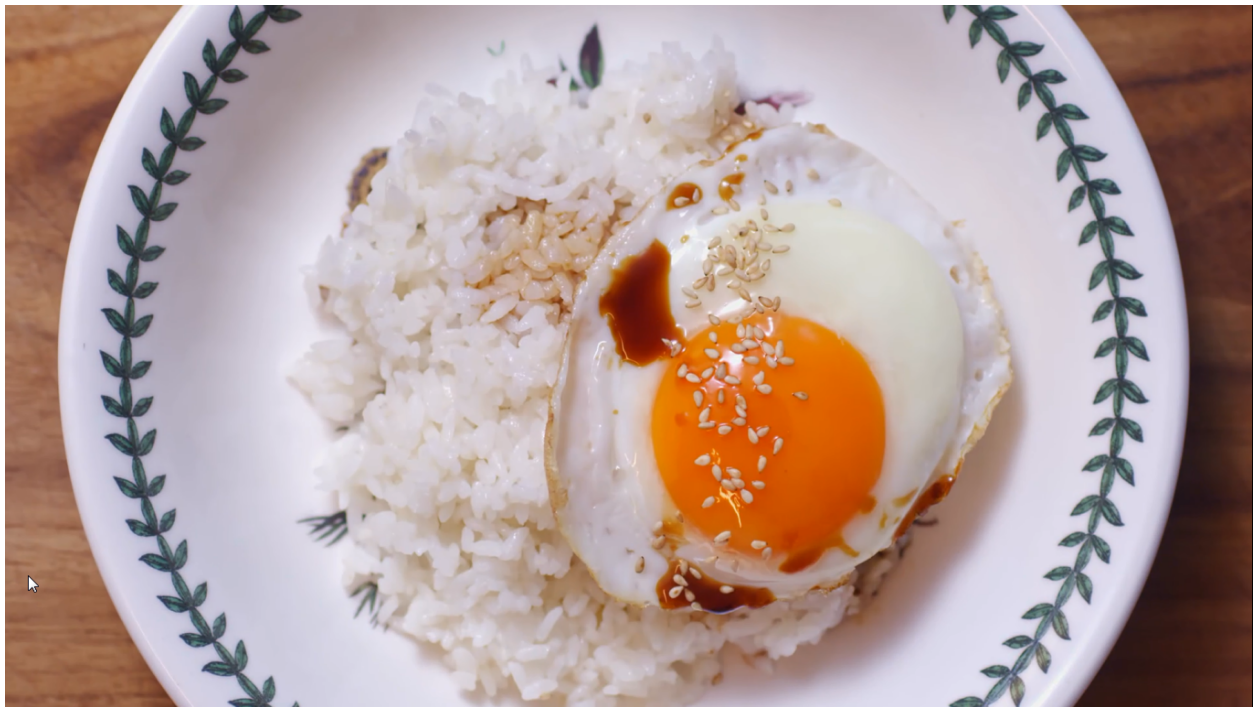


## E01 : 간장계란

간장계란밥 romanized Gan-Jang-Gye-Ran-Bap means Soy Sauce Egg Rice. Gan Jang Gye Ran Bap is a Korean food which is made when they [the people] don't have enough time to cook. Some people add some butter in the rice for a flavor because it makes it more delicious.



## E02 : 햄버거

햄버거 romanized Haem-Beo-Geo means Hamburgers. Hamburgers were first introduced to Korea during the Korean War in the 1950s, and that year was the beginning where American-style hamburgers were eaten by US troops stationed in the Korean Peninsula at the time.

The popularity of American-style hamburgers then began to spread. Since then, hamburgers have often appeared in the diet of the public, where they began buying ingredients from butchers and cooking hamburgers at home. Keep in mind that you need to check if the hamburgers served at fast food restaurants are healthy. It is true that hamburgers contain a high amount of sodium, but Korean food, which is mostly considered as healthy food by people, mostly consists of high sodium. If you want to make a burger similar to a Korean homemade

burger, there is a high chance that it will contain high-quality ingredients. Though the nutritional value of such homemade burgers are high, the problem is that it is usually **expensive**.



### E03 : 치킨

치킨 romanized Chi-Khin means Chicken. This is a dish of seasoning sliced chicken, coated with flour or starch and deep-fried in boiling oil. The Konglish word of Chi Kin in Korea used to specifically refer to the American style of fried chicken, while other native dish of Korean is called with 닭 romanized Dak means Chicken. But currently, fried chicken without shredding or those fried in oil and any other variations available are also called Chi Kin. In other words, Chi Kin started as an abbreviation for fried chicken, but now it is used as a generic term for a new chicken dish that is not fried. Because of this, more and more people are using the terms chicken and whole chicken (통닭 romanized Tong-Dak) to mean the same thing.

It was after the Korean War that the existence of fried chicken began to be known in earnest in Korea, where chicken up until then was mainly boiled or steamed. Although not directly related to chicken dishes from the United States, there was a dish that looked quite similar to chicken during the Joseon Dynasty.

In Korea, it [chicken] is eaten with cola, cider and beer to reduce the greasy taste of chicken. But in the case of cola, it is called *Chicole*. While in the case of cider, *Chisa*. And in the case of

beer, it is called *Chimaek*. There is a case where it is eaten with soju instead of beer, since it is common to eat it with soju at a whole chicken restaurant in a traditional market. Surprisingly, it goes well with *makgeolli*.



#### E04 : 마라탕

마라탕 romanized Ma-Ra-Thang means Hotpot. Maratang (麻辣燙) is a Chinese dish originating from Sichuan, China and made its way through the Dongbei region. Ma (麻) means numb or numb, Ra (辣) means spicy, and Tang (燙) means hot. This is a Chinese soup dish in which red pepper powder and *dubanjangare* are added. The broth is poured, and vegetables, meat, noodles, tofu and balls are added as desired. It is characterized by a distinctively **spicy taste that makes the tongue numb**.

Maratang was not well known in Korea, but in the 2010s, more and more restaurants targeting Chinese and international students began to make its name known to Koreans. Since 2017, as the pungent spicy taste of Maratang has become popular with people in their 20s and 30s, several Maratang restaurants have opened in major downtown areas. Processed foods that emphasize mara flavor such as mara ramen, mara chicken, and mara tteokbokki are expected to be launched. It became popular at such a rapid pace.

In the case of localized Maratang restaurants in Korea, considering the taste of Koreans who enjoy soup, the concentration of spices is lowered so that they can drink the broth. The broth is

often served using bone broth with less oil. It is often seen that applied dishes such as mala noodles topped with various toppings and marathon noodles are presented in a manner similar to ramen.

Most maratang restaurants display the ingredients for the soup in a buffet style. Korean maratang restaurants usually use this Chinese restaurant method.

The customer puts the ingredients they want to eat in a spoon, puts them on the counter, where the price is set according to the weight, and then the ingredients are put in the kitchen where it is cooked to complete the soup. In the case of lamb and beef, you may need to weigh them separately or order the weight of the meat separately.

Mala Xiangguo, a stir-fried version of maratang, is often sold together, and Mala Xiangguo is also priced in this way, but since it requires separate cooking, the price per weight is often higher.



#### **E05 : 카레**

카레 romanized Kha-Rae means Curry. In Korea, it usually means curry and rice. This curry rice is a localized food that was introduced to Japan once again after Indian cuisine (curry) passed through the UK. In particular, in Korea, yellow curry with a large amount of turmeric is often

eaten in the form of curry rice. However, in Korea, curry is not consumed only in the form of curry and rice, and there are also dishes that use curry powder mixed with seasoning, or change existing recipes with curry seasoning, such as curry tteokbokki or curry chicken doritang. The recipe for curry tteokbokki or curry chicken doritang is in some ways closer to the way curry is used in mainland India.



#### **E06 : 곱창**

곱창 romanized Gop-Chang means the small intestines of cattle. It has a lot of elastic fibers and is a delicacy that can be boiled or roasted. In Korea, many people eat gopchang as an accompaniment for drinking alcohol in the form of grilled and stew. It is also used in the ingredients of intestine soup and beef bone soup which are often eaten for a meal.

In Western countries, not only cattle, but also the intestines of sheep, which are not often eaten in Korea, are used throughout the world, for the purposes of making sausages, soups, stews, and barbecues.

However, due to the peculiar smell, aftertaste, and texture of the intestines, likes and dislikes differ and the fact that they are easily spoiled, it is also a food that has a very large taste difference between a restaurant that is thoroughly managed and a house that does not.

Therefore, the price varies widely depending on the condition of gopchang. Low-quality frozen gopchang is used in some shops with bad conscience and are quite cheap, but the price of

gopchang at a gopchang restaurant that sells whole gopchang is considerably more expensive than the price of special cuts.



배달 romanized Bae-Dal means Delivery. Korea is a country where various delivery services and food delivery services have developed unparalleled in the world.

The entire process of ordering and delivery is simple and quick, and delivery of all items considered difficult in other countries is supported. As a result, Koreans who are familiar with delivery service culture and delivery people jokingly associate it with delivery of the items below, calling themselves “our nation is a nation of delivery”. Among the popular smartphone food delivery apps, there is an app called “Baedal People” that quotes this joke.

In Korea, delivery culture was particularly active even prior to the pandemic, while delivery services were insufficient or lacking in developed countries (due to high labor costs) and developing countries (due to poor infrastructure).

But in 2020, due to the lockdown measures and concerns about infections caused by the COVID-19 pandemic, delivery services were also activated in these countries unintentionally.

When Jae-ho take orders for a customer on 22:37, it's written on the screen as below:

Pick up request at Just One Bite.

21 Yeonghwadae-ro, Namheung-gu, Seoul.

1 serving of Steamed pork belly with ripened kimchi.

1 serving of Vegetable Gopchang.

Delivery fee: 3,000 WON  
Payment amount: 26,000 WON  
Slide to complete the delivery.

