



- 1 MAIN DISH
- 2 SIDE DISH
- The table setting

## Part 1 MAIN DISH



### Part 1 The kind of main dish

#### Basic food

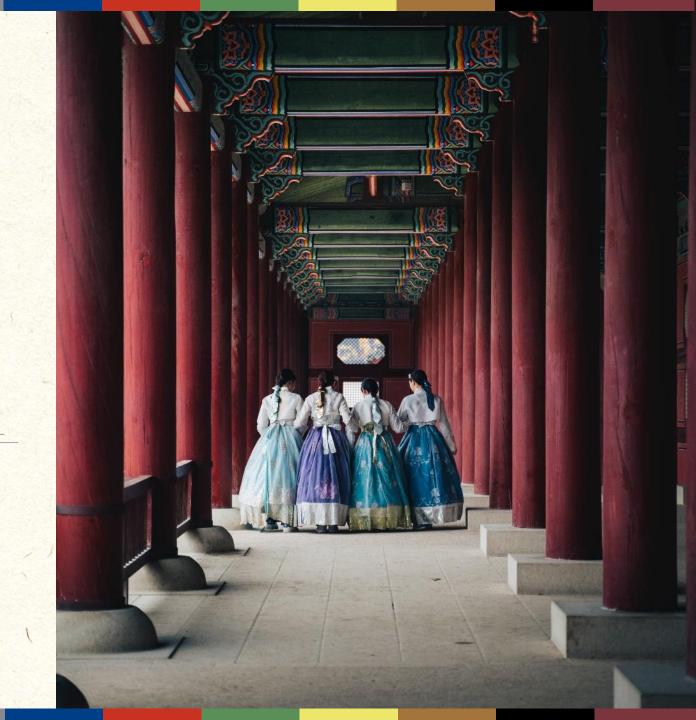
- → Rice (밥)
- → Soup (국)
- Kimchi (김치)
- → Sauce (장)
- Stew (찌개)
- → Steamed dish (찜)
- → Jeongol (전골)



The table setting of main dish

Table settin	Basic food									
g	rice	soup	kimchi	sauce	stew	Steame d dish	jeongol			
3 SIDE	1	1	1	1	X	X	X			
5 SIDE	1	1	2	2	1	X	X			
7 SIDE	1	1	_2	3	2	choose	1			
9 SIDE	1	1	3	3	2	1	1			
12 SIDE	, 1, t	1	3	3	2	1	1			

# Part 2 SIDE DISH



Part 1 The kind of side dish

#### Additional food

Vegetables (raw, blanch)

(나물 – 생채 / 숙채)

- Roasted (구이)
- Jeonyueo (전유어)
  - Dried (마른 반찬)
- Jangajji (Korean pickled) (장아찌)
  - Salted sea food (젓갈)
  - Parboiled fish (회)
    - Pyeonyuk (편육)
  - Peoached egg (수란)



Part 1 The table setting of side dish

Table settin	Additional Food										
3	Vegetables		Roasted	Jeonyue	Dried	Jangajji	Salted	Parboile	Pyeonyu	Peoache	
, i	raw	blanch	/ Boiled down food	0			sea food	d fish	k	d egg	
3 SIDE	Cł	noose	Choose	X		Choose		X	X	X	
5 SIDE	Ch	noose	1 1	1	Al .	Choose		X	X	X	
7 SIDE	1	1	1 1	1		Choose		Cho	ose	X	
9 SIDE	1	1	1 1	1	1	1	1	Cho	oose	1	
12 SIDE	1	1	2 1	1	1	1	1	1	1	1	

### Part 3

The table setting



The table setting of 3 dish



Part 2 The table setting of 5 dish



