

KCCLA hosts Kimchi Making Workshop to Celebrate Kimchi Day (11.22)

- Learn and Enjoy Hands-on Kimchi Making with KCCLA

The Korean Cultural Center Los Angeles (Director Haedon Lee) will hold a special “Celebrate Kimchi Day with KCCLA” workshop on Saturday, November 22 at 11AM. The event celebrates California’s Kimchi Day (11.22) and aims to share the meaning of Kimjang (Making and Sharing Kimchi in the Republic of Korea).

Participants will join Chef Yoon Hee Kim, a Korean food expert, to learn about the history and types of kimchi and experience making fresh cabbage kimchi with prepared ingredients.

The event will also feature a tasting corner with bossam (Korean boiled pork slices) and ramyeon, allowing guests to enjoy the delicious harmony of Korean flavors.

This year’s workshop highlights the message behind Kimchi Day (11.22) – the idea that many fresh ingredients come together to create a food with more than 22 health benefits. Through this,

participants can understand kimchi as not only a healthy food but also a symbol of community, care, and togetherness.

The workshop is open to the public by online pre-registration on a first-come, first-served basis through the KCCLA official website(www.kccla.org). END.

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