Kimjang, making and sharing kimchi in the Republic of Korea

Intangible Cultural Heritage

Kimchi is the Korean name for preserved vegetables seasoned with spices and fermented seafood. It is an essential part of Korean meals, transcending class and regional differences. The collective practice of Kimjang reaffirms Korean identity and strengthens family cooperation, encouraging human communities to live in harmony with nature. Preparation follows a yearly cycle, during which communities collectively make and share out large quantities of kimchi to ensure that every household has enough. Innovative skills and creative ideas are exchanged and collected by households as part of the process. There are regional differences, and the specific methods and ingredients used in Kimjang are considered an important family heritage, typically transmitted from a mother-in-law to her newly married daughter-in-law.

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