

Allspice Institute

Prepare Classic Korean Dishes



Fee: \$ 810 + Gst

Duration: 3.5 days (27 Hrs)

Training	eLearning	Assessment
3 Days	3 Hrs	½ Day

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Allspice Institute

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Kimchi

Fermented vegetables, typically napa cabbage and radish, seasoned with chili pepper, garlic, ginger, and other flavorful ingredients.

Potato Pancake

Gamja jeon, is a savory delight made with grated potatoes, onions, and a crispy outer layer.



Orange Crispy Chicken

Seasoned with a perfect blend for a delightful fusion of crunch and flavor.

Japchae

Stir-fried glass noodles with a colorful medley of vegetables.



Kimchi Stew

Spicy and flavorful dish made with fermented kimchi, tofu, vegetables.

Bibimbap

Mixed rice dish topped with a variety of vegetables, a fried egg with spicy gochujang sauce.

