

ABSTRACT

Kimchi is a popular Korean dish made from fermented vegetables and probiotic lactic acid bacteria (LAB). Since it is both tasty and practical, kimchi is usually served with steamed rice at any Korean meal. In Korea, fermented vegetables have been eaten for thousands of years. It is their way of demonstrating that good food can also be delicious. In Indonesia, most people are only familiar with one kind of kimchi. But there are dozens of different types of kimchi in Korea, each with its own method of preparation. Aside from that, Korean drama has become popular, particularly during the COVID-19 pandemic. Korean dramas feature scenes of people consuming Korean cuisine, such as kimchi, which has increased its popularity in Indonesia. As a result, we want to make people aware that there are many different forms of kimchi, not just one. We are aiming this at Indonesians who want to open Korean restaurants and those who are interested in Korean cuisine. Through this community service authors are able to share the knowledge and show them how easy it is to make kimchi.

Keywords: Korea, fermented vegetables, kimchi.