



K-Food의 새로운 기회와 가능성 New Opportunities and Possibilities of K-Food

August 16 ~ 18, 2023
International Convention Center JEJU 3F

TIME	Rm 301A	Rm 301B	Rm 302	Rm 303A	Rm 303B	Exhibition & Poster Hall
▶ August 16 (Wed)						
12:00 -17:00	Registration					
13:00 -18:00	Student Presentation Competition (Ph. D.)		UCC Contest	Workshop		Capstone Design Competition
18:00 -20:00	Board Member Meeting					
▶ August 17 (Thu)						
08:30 -16:00	Registration					
09:20 -09:30	Opening Ceremony					
09:30 -10:20	[Plenary Lecture] Major Consumer Interests in Processed Meat Products in the U.S. and the K-Foods Dr. Dong U. Ahn (Iowa State University)					
10:20 -10:30	Break					
10:30 -12:00	Session 1 Industrialization strategy and status of eumycetes utilization materials	Session 2 Exploring the scientific evidence for the functional efficacy of <i>Rhus verniciflua</i> extract	Student Presentation Competition (MS)	Session 3 K-Food safety management with smart HACCP	Session 4 Research on safety management of environmental pollutants in food	Poster Session 1
12:00 -13:30	Lunch					
13:30 -13:50	General Assembly Meeting / Award Ceremony					
13:50 -14:30	Academic Award Lecture / Prize Drawing					
14:30 -14:40	Break					
14:40 -16:10	Session 5 Development of kombucha and health functional foods using extraction and fermentation technology	Session 6 Investigation of bio-materials and functional diversity from wildlife in Korean islands	Session 7 Research on mechanism of quality attribute change during storage of food	Session 8 Exploring the scientific basis for setting food use-by-date and spreading consumer consensus	Session 9 Present and future of development of functional ingredients for preventing and improving sarcopenia	Poster Session 2
16:10 -16:20	Break					
16:20 -17:50	Session 10 Plasma storage technology to improve the storability of crops postharvest	Session 11 Functions, safety and microbiome in Korean traditional fermented foods	Session 12 Trends of intellectual property in food industry: Beyond food to biohealth	Session 13 Functionalized K-resource : Current and future strategies	Session 14 Investigation of pesticides in animal food distributed in Korea	Poster Session 3
▶ August 18 (Fri)						
09:00 -10:30	Registration					
09:30 -11:00	Session 15 Vitalization of Korean liquor industry to expand consumption of local agricultural products	Session 16 Prospect of industrial technology for FOOD-TECH	Career pathway	Session 17 Strategy for the development of agricultural biomaterial industry for upcoming era	International Session New trends in food technology	Poster Session 4
11:00 -12:00	Closing Remarks / Prize Drawing / Competition and Poster Award Ceremony					