

KOREAN DISCOURSE AND GENRE

Materials for Intermediate/Advanced Korean
Based on the National Standards

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The Pennsylvania State University

UNIT 4: 추석 Mid-autumn Festival



UNIT 4: 추석

Mid-autumn Festival

INTRODUCTION

The Standards for Korean Language Teaching have recently been developed and published through ACTFL (American Council on the Teaching of Foreign Languages). They center on five basic concepts, referred to as the 5Cs: *Communication, Cultures, Connections, Comparisons, and Communities* and are intended to replace the more mechanical and artificial categories of proficiency, commonly known as the “4 skills” of listening, speaking, reading, and writing. The 5Cs of the Standards shift the focus away from the “skill” of language and instead highlight elements of language that are linked to *people* and *culture* and *discourse*. At the same time, the Standards provide teachers and learners with specific, concrete sets of goals to strive for in learning and teaching Korean.

The units developed in this series, *Korean Discourse and Genre*, are designed to complement existing pedagogical materials for Korean. They contain authentic, media-based samples of actual language used in Korea by Koreans for specific interactional purposes: television programs (e.g., talk shows, reality shows, news, weather reports), radio programs, films, internet-based discourse (interviews, reviews, blogs, news items, recipes), and the like.

The focus of our units is on *Discourse* and *Genre*. *Discourse* relates generally to language and how language is used in these various communicative contexts. *Genre* refers to the specific ways in which particular features of language combine to create a certain *type* of discourse, e.g., conversation, expository writing, formal interview, recipes, weather reports, diary entries, and so forth.

We provide instances of actual Korean *discourse* within various *genres* of language use. Each language segment is followed by a vocabulary list that provides definitions or approximate English equivalencies of potentially unfamiliar words, all listed in the same order that the words appear in the text.

The goals of the units are to raise teachers’ and students’ awareness of and sensitivity to specific language patterns in oral, written, and technology mediated communication as they occur within particular types of discourse genres. More importantly, the materials provide activities for teachers to use in their classrooms—activities that are designed to match the goals and standards as set forth in the Standards for Korean Language Learning:

GOAL 1 COMMUNICATION

Communicate in Korean:

- *Provide and obtain information, express feelings, exchange opinions. (INTERPERSONAL)*
- *Understand and interpret written and spoken Korean on a variety of topics. (INTERPRETIVE)*
- *Present information, concepts, and ideas to an audience of listeners on a variety of topics. (PRESENTATIONAL)*

GOAL 2 CULTURES

Gain Knowledge and Understanding of Korean Culture:

- *Demonstrate understanding of the relationship between practices and perspectives of Korean culture.*
- *Demonstrate understanding of the relationship between products and perspectives of Korean culture.*

GOAL 3 CONNECTIONS

Connect with Other Disciplines and Acquire Information:

- *Reinforce and deepen knowledge of other disciplines through the Korean language.*

- *Acquire information and recognize distinctive viewpoints that are only available through the Korean language and culture.*

GOAL 4 COMPARISONS

Develop Insight into the Nature of Language and Culture:

- *Demonstrate understanding of the nature of language by comparing Korean with other languages that students know.*
- *Demonstrate understanding of the concept of culture by comparing Korean culture with other cultures that students know.*

GOAL 5 COMMUNITIES

Participate in Multilingual Communities at Home and Around the World:

- *Use Korean both within and beyond the school setting.*
- *Show interest in becoming life-long learners by using Korean for personal enjoyment and enrichment.*

This shift in foreign and second language education, from the four skills to the 5Cs, will allow for greater flexibility in learning tasks. It will also encourage more authentic and robust uses of language, both in the classroom and beyond. *Students will be exposed to a greater variety of discourse samples in the target language and consequently will also be asked to produce a greater variety of discourse.*

Our materials represent early steps toward these goals, by providing authentic Korean language samples and a wide variety of activities that can be used in the classroom (and outside). These activities are designed to help students achieve a multiplicity of goals as noted above, with a natural integration of Korean grammar and culture within the 5Cs. The activities are also designed to help teachers become more sensitive to language-related issues as they pertain to *discourse* and *genre*.

Each unit opens with a brief description of a holiday and its importance within Korean culture. It then relates these events to other issues in Korean daily life: traditional culture, foods, health and well-being, cultural values and practices, family, travel, weather, etc. Each unit *provides* a variety of discourse genres, e.g., expository writing, narrative, recipes, e-mail, interview, chat, blog, and has *students interact within* these various genres. The final section of each unit discusses the specific types of *discourse genres* used as text in the unit, and isolates particular features of each genre for further study.

We hope you find these materials useful. Please direct questions, comments, and other feedback to: Center for Advanced Language Proficiency Education and Research (CALPER), Korean Project, c/o Professor Susan Strauss, The Pennsylvania State University, 305 Sparks Building, State College, PA 16802, email: sgs9@psu.edu

NOTE TO INSTRUCTORS: Our units are designed to stimulate students' thinking about the Korean language and Korean people and culture. Each activity is centered on multiple goals and sub-goals within the 5Cs noted above. The units provide ideas for students to use Korean in various genres of discourse and to interact at various levels. Please feel free to supplement these assignments with your own goal-specific tasks so that they best fit the needs of your classes. We provide a blank box at the end of each segment for you to create your own assignments based on these or related issues.

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UNIT 4: 추석

Mid-autumn Festival

Section 1: Overview of 추석, including its traditions and customs

- Brief essay on 추석 (See Appendix A for translation)
- Ideas to Think About and Develop Further
- Assignment

Section 2: 송편 만드는 법, recipes and nutritional information of foods

- Texts from Naver Kitchen (See Appendices B and C for translation)
- Ideas to Think About and Develop Further
- Assignment

Section 3: 송편 만드는 법, mooncakes from other countries; Using the discourse of recipes to describe how to make variations of mooncakes from other countries in Korean

- Texts from Naver Kitchen (See Appendix D)
- Ideas to Think About and Develop Further:
- Assignment

Section 4: Mock Korean cooking show demonstrating how to make 송편 and other foods typically associated with 추석

- Produce your own cooking program
- Ideas to Think About and Develop Further
- Assignment

SECTION 1: OVERVIEW OF 추석, INCLUDING ITS TRADITIONS AND CUSTOMS

As you will read, 추석 is one of the most important holidays in Korea. It represents the mid-autumn celebration of the harvest. As such, it is often compared to Thanksgiving, because of similarities to features of harvest celebrations and gratitude for plentiful crops in the United States and Canada.

추석

추석은 음력 8월 15일로 ‘한가위’ 또는 ‘가위,’ ‘가윗날’ 이라고도 불리운다. 이 날은 설 그리고 단오와 함께 우리나라의 3대명절로 여겨졌다. 추석 무렵에는 들판에 오곡이 무르익어 황금 빛으로 물들며 온갖 과일이 풍성하다.

과거에는 추석날 새 옷으로 갈아입고 집집마다 햅 곡으로 만든 술과 햅 쌀로 만든 송편, 그리고 햅쌀밥을 지어 조상께 제사를 올리고 산소에 가서 성묘를 했다. 제사와 성묘를 끝낸 뒤 사람들은 신곡주와 햅쌀밥, 송편 등을 먹으며 여러가지 놀이를 했다. 그 중 강강수월래는 주로 여성들이 노는 놀이로 서로 손을 맞잡고 ‘강강술래’라는 노래를 부르며 추석 달빛 아래에서 뛰어노는 춤이며 현재까지도 그 풍습이 전해져 오고 있다.

속담에 ‘더도 말고 덜도 말고 늘 가윗날만 같아라’라는 말이 있듯이 추석은 천고마비의 좋은 절기에 좋은 곡식 그리고 햇과일과 더불어 만물이 풍성한 최고의 명절로 여겨진다.

Original text from ‘Naver 지식 iN (지식인)’
Modified by Jiyun Kim

VOCABULARY

지식	knowledge
3대 명절	the three most important holidays
여겨지다	to be considered
무렵	around (the time)
들판	field
오곡	five grains, all kinds of grains
무르익다	to become ripe
황금 빛	golden color
물들다	dye, be dyed
온갖	all kinds of
풍성하다	abundant

햐몑	new rice (grain)
산소	tomb, grave
성묘하	to visit one's ancestral grave
끝내다	to finish
신곡주	alcohol made of new grain rice
햐쌀밥	steamed rice made of newly harvested grain rice
맞잡다	to hold hands together
달빛	moon light
아래	under, beneath
뛰어놀다	to run and play
속담	proverb
천고마비	high sky and plump [stout] horses
절기	season
만물	all things, all nature
풍성하다	to be plenty, to be abundant, to abound

강강술래



ACTIVITIES

1. **The importance of 추석 to Korean people— internet research, interview, oral group presentation.** We have just read a very brief overview of one of the most important holidays in Korea.

most relevant terms.

- (d) Form groups of four students. Compare your notes and categories, and collaboratively produce a new set of lists that includes the items for all four team members.
- (e) Interview a Korean student at your school about 추석. Find out about your interviewee first:
- Name
 - Major in school
 - How long s/he has lived in the States
 - Where s/he is from in Korea
 - The Korean holidays that are the most important to him/her (Ask your interviewee to list five holidays and then order them in terms of importance to him/her and his/her family).

After your interviewee has listed the holidays, see where 추석 falls in the order.

Then, use the above information as the basis for more spontaneous discussion and less focused interview questions. Why did your interviewee place 추석 where s/he did on the list? What are your interviewee's favorite memories about 추석?

Ask your interviewee about the meanings and significance of some of the terms you and your team members located in your internet searches and listed in your tables.

- (f) Summarize your findings. Work in your groups to organize and present a 20-minute slide show about 추석. The first 15 minutes should focus on your team's interviewee's responses.—Be sure to include visuals (and audio, if possible) that reflect some of the answers provided by your interviewee.

The last 5 minutes should be dedicated to a discussion in which your group reflects on the oft-cited comparison between 추석 and American Thanksgiving. Does it seem to be an accurate comparison? Why or why not? In which ways are there overlapping practices in the two major holidays? In which ways do the cultural practices differ? What do such similarities and differences reveal about culture more broadly?

2. Other harvest festivals in the world (internet-based research—in English, group work—in Korean, full class discussion—in Korean). Conduct an internet-based research project in which you compile sets of comparative information on harvest festivals around the world. Some of the more obvious examples for comparison would be China's mid-autumn festival (中秋節), the Taiwanese mid-autumn festival, and the Vietnamese mid-autumn festival. Other examples within East Asia could include *otsukimi* 'Harvest Moon Viewing Festival' from Japan. Thinking beyond East Asia, you might want to investigate the Spanish celebration of *la vendimia* 'Grape Harvest Festival' in Andalusia, Spain, or the *festival de arroz* (rice festival) in Valencia, Spain. Also, in the Jewish tradition is the *sukkot* festival. The holiday of *sukkot* is celebrated on the 15th day of the 7th month (Jewish lunar calendar). Traditional foods for this holiday include a variety of stuffed dishes, e.g., peppers, eggplants, fruits, and stuffed pastas like ravioli.

bers and send this to your instructor with a request to provide the Korean terms.

- (d) In a full class discussion, share your findings so that you can compile a collective list including all contributions from class members. Keep the discussions in Korean.

Then, as a class, discuss the various ways celebrations of harvests take place around the world. Also, synthesize the similarities and differences that you found and discuss elements of “culture” and “belief systems” that appear to be universal and those that appear to be group-specific.

FURTHER ASSIGNMENTS

SECTION 2: 송편 만드는 법, RECIPES AND NUTRITIONAL INFORMATION OF FOODS

As we note, 송편, the traditional Korean mooncake, is one of the most well-known symbolic foods prepared and eaten as part of the 추석 celebration. The Korean mooncake is prepared with sticky rice on the outside and filled with such goodies as mung bean paste, sweetened toasted sesame seeds, or other healthy and sweet treats.

Here, you'll find a description of 송편. It is very short text. If there are words you don't understand, you'll likely find them in the glossary list following the text, as usual, and, also, as usual, you will find the translation of the text in the Appendix.

송편 만드는 법

한국에서 유명한 포털사이트 중 하나인 '네이버'에는 다양한 송편 레시피가 소개되어져 있다.

로그인 | 네이버 | me | 메뉴

NAVER 키친 이웃들의 생생한 레시피

NEW

키친 홈 | 오늘의 키친 | 레시피분류 | 베스트키친 | 새로올라온키친 | 키친 지식IN | 키친피플

검색

키친 > 음식정보 '송편' 검색결과 보기 >



송편

송편은 추석 때 햅쌀과 햇곡식으로 만들어 한 해의 수확을 감사하며 조상의 차례상 등에 바치던 명절 음식입니다.

음식분류 : 밥·떡>떡
 조리시간 : 50분
 칼로리 : 338kcal (1인분)
 주재료 : 멥쌀가루 900g

VOCABULARY

만드는 법	cooking method
유명한	well-known, famous
포털사이트	portal website
다양한	various (kinds of)
레시피	recipe
소개되어지다	to be introduced
키친	kitchen
이웃들	neighbors
생생한	vivid, lively
분류	categorization
베스트	best (English loan word)
새로올라온	newly updated
피플	people
검색	search
결과	result
보기	to view

음식정보	food information
한 해	a year
수확	harvest
감사하다	to be thankful of
조상	ancestors
차례상	memorial service table
바치다	to serve
명절 음식	holiday food
분류	category, categorization
조리시간	cooking time
칼로리	calories
주재료	main ingredients
멥쌀	non-glutinous rice
가루	powder

The above text suggests that you navigate your way through Naver Kitchen to locate recipes

for 송편.

ACTIVITIES

1. Exploring the internet in Korean for recipes for 송편 and developing vocabulary for the various types of cooking terminology for the preparation of 송편 and its symbolism in the Korean culture: Learn a recipe, write a summary.

- Find three recipes in Korean for 송편 through Naver Kitchen. Then, find three recipes in English.
- Compare and contrast the three Korean recipes to each other. In what ways are they similar? In what ways are they different?
- Make a list of the new vocabulary words that you have learned from reading the Korean recipes, and provide a list with the Korean words and the English general equivalencies.
- Using the information that you glean from Naver Kitchen, write a one-page summary of 송편: discuss its history and symbolism. You may need to use other web-based sources, but Naver Kitchen should be an excellent and fruitful departure point for you.

As you prepare this assignment, think about the following issues:

- how 송편 is prepared
- its shape
- its colors (and how such colors are achieved)
- the food items that are typically used as stuffing
- where and how and with whom 송편 is eaten

Focus on the notion of “stuffing” [as you learned about in the section above] and be sure to include a cross-cultural description of how “stuffed” foods appear to be so common in autumn harvest festivals across many seemingly unrelated peoples and cultures. Conclude your essay with your own opinion about the common practice of using “stuffed foods” as symbols throughout many cultures of the world.

2. Nutritional information of 송편 and other foods: Group work for oral presentation (in Korean). The text below is the continuation from Naver Kitchen on 송편 where you will find an abundance of nutritional information about 송편. As in the text in above, there are probably more new vocabulary items than actual text. You’ll find the list of vocabulary items below. The information is very technical. This section of the lesson will help you as you continue to navigate through Naver Kitchen.

Page 2

상세 정보에는 보관 온도에서 영양 성분표까지 다양한 정보가 들어있다.

상세정보 ▾
기본 요리법 ▾

기본 요리법 | 14인분 기준

주재료 : 멥쌀가루 900g

부재료 : 물 200ml, 참기름 28ml, 고구마(삶은 고구마) 500g, 팥(삶은 팥) 180g, 깨(깨 볶은 것) 20g, 설탕 30g

요리과정 :



자세히 보기 >

음식정보

지역별 : 동양식)한국

테마별 : 명절>설, 제사, 간식, 전통요리

보관온도 : 18℃~22℃

보관기간 : 1일

보관법 : 서늘한곳에 보관하고 당일 섭취를 권장한다.

영양성분 :

β 카로틴 567.40 _{μg}	나이아신 16.00mg	나트륨 94.00mg	단백질 89.90g	당질 946.80g	레티놀 0.00 _{μg}
비타민a 95.40 _{μg} RE	비타민b1 1.17mg	비타민b2 0.54mg	비타민b6 6.04mg	비타민c 125.00mg	비타민e 17.30mg

식이섬유 41.00g	아연 13.70mg	엽산 738.00µg	인 1254.00mg	지질 51.20g	철분 9.81mg
칼륨 4020.00mg	칼슘 416.00mg	콜레스테롤 0.00mg	회분 10.48g		

영양성분 : 14인분 기준

키친레시피

['송편' 검색결과 보기 >](#)



꽃송편..



송편..



오색 꽃 송편~..



쿠쿠전기밥솥으로
만드는추석송편..



[미선A] 천연재료
로 송편만들..

정보제공 농촌진흥청

VOCABULARY

상세 정보	detailed information
보관 온도	storage temperature
영양 성분표	nutrition table [chart]
들어있다	to be in, to be included
기본 요리법	basic cooking method
14인분	14 servings
기준	standard, criterion, basis
부재료	side ingredients
참기름	sesame oil
삶은 고구마	boiled or steamed sweet potato
팥	red bean
깨	sesame
볶은	toasted
지역별	category by location
동양식	Asian food
테마별	category by theme
간식	snack
전통요리	traditional food
보관 기간	storage period

보관법	storage method
서늘한 곳	cool place
당일	on that day or date
섭취	intake
권장하다	to recommend
영양성분	nutritional ingredients
카로틴	carotene
나이아신	niacin
나트륨	sodium (salt)
단백질	protein
당질	carbohydrate
레티놀	retinol
비타민	vitamin
식이섬유	dietary fiber
아연	zinc
엽산	folic acid
인	phosphorous
지질	lipid
철분	iron
칼슘	calcium
칼륨	kalium (potassium)
콜레스테롤	cholesterol
회분	ash

- (a) Study the nutritional information that you find on 송편. Learn the basic vocabulary terms and units of measure for the various nutritional components of this food.
- (b) In groups, compose a list of Korean foods for which you would be interested in learning the nutritional information. The foods can be thematically connected, e.g., foods for particular holidays, Korean breakfast foods, side dishes and main dishes, Korean snacks and desserts, and so forth.

Find out the nutritional values of each food item, broken down in a similar fashion as we see with 송편. You will probably need additional vocabulary terms (e.g., protein, carbohydrate, fat) beyond the list that we provide for you above. Keep notes on new vocabulary items.

- (c) Now, compare and contrast the various foods within your thematic categories.
- Which seem to contain the most nutrients?
 - Which seem to contain the least?
 - How about the category of “empty calories,” so common in US American culture. Do you note any category that is similar in Korean nutritional data?

- (d) Next, try to come up with a parallel set of foods to compare from the United States.

- How do the practices of explicitly providing nutritional information compare between the U.S. and Korea? Do you find any similarities? Do you find any differences?
- Overall, within the food category that you have chosen, which country's foods appear to have the highest nutrient content? Can you generalize one country over the other? If so, how? If not, why not?

(e) Prepare your responses for a group presentation. Be sure to include a vocabulary list for your classmates to refer to. Use visuals as much as possible to illustrate your findings.

FURTHER ASSIGNMENTS

SECTION 3. 송편 만드는 법, MOONCAKES FROM OTHER COUNTRIES

Expository writing, internet search and reading, group presentation (in Korean).

We continue to work through the Naver Kitchen website and now come to the following presentation of 송편, with photos of the various stages of preparation and the final product. The text also provides the complete recipe and preparation information.

상세 정보의 오른쪽 탭을 클릭하면 재료 설명과 더불어 조리법이 상세하게 나온다.

- 상세정보 ▾
- 기본 요리법 ▾

요리재료 | 14인분 기준

주재료 : 멥쌀가루 900g

부재료 : 물 200ml, 참기름 28ml, 고구마(삶은 고구마) 500g, 팥(삶은 팥) 180g, 깨(깨 볶은 것) 20g, 설탕 30g

재료설명 : 송편소 (고구마500g, 팥180g, 깨20g, 설탕30g)

기본정보

조리시간 : 50분

칼로리 : 338kcal (1인분)

난이도 : 재료손질 **쉬움**, 불조절 **보통**, 조리단계 **적음**, 주재료개수 **적음**, 재료구입 **쉬움**

요리과정



01 | 멥쌀가루는 끓는 물로 말랑말랑하게 익반죽을 한다.



02 | 삶은 고구마(팥 삶은 것, 깨 볶은 것)를 으깨어 설탕을 섞어 소를 만들어 준다.



03 | 반죽을 등갈게 빚어 가운데 홈을 파서 소를 넣고 가장 자리를 손끝으로 조금씩 눌러 뾰족한 모양이 되도록 빚거나 둥근 모양으로 빚는다



04 | 끓는 물에 삶아서 건진 후 물기를 빼고 서로 붙지 않도록 참기름을 바른다.



05 | 완성

VOCABULARY

더불어	in addition to, along with
송편소	송편 filling
난이도	level of difficulty
재료손질	ingredient preparation (which normally includes cleaning and trimming)
쉬움	easy
보통	average
적음	little
불조절	fire control

조리단계	cooking steps
개수	number of (items, things, etc.)
재료구입	ingredient purchase
말랑말랑하게	softly, spongy
익반죽	flour dough made with hot water
으깨다	to mash, to crush, to break in pieces
섞다	to mix
만들어 주다	to make
둥글게	round
빚다	to shape dough, to roll into balls
홈	recess, hole
파다	to dig
가장자리	edge
손끝	fingertip
뾰족한	sharp, pointy
건지다	to take out of liquids
물기를 빼다	to drain
붙다	to get attached with each other
바르다	to apply, to paste, to paint

ACTIVITIES

1. How to make 송편—Oral description, procedure

- (a) First, familiarize yourself with the new terms that relate specifically to the preparation of this food item. Make a list of the nouns, verbs, and adjectives that are related to this recipe for 송편.

NOUNS
Korean/English

VERBS
Korean/English

ADJECTIVES
Korean/English

_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____



Traditional Vietnamese mooncake

- (b) Search for recipes for mooncakes from other countries—if you cannot find these in Korean (and you likely won't be able to), translate the recipes to the best of your ability into Korean.

To do this, use the basic cooking vocabulary that you located in Section 3A. above. As you compare the mooncakes from other countries, you will see that this vocabulary will be helpful to some degree, but not entirely sufficient. You will need to supplement your culinary lexicon in Korean to include some other dish-specific words. You will also need to have a vocabulary for color, consistency, and texture.

Here are a few words that may help you get started:

KOREAN	ENGLISH
모양, 형태	shape (n.)
디자인하다	design
다른	be different
얇은	thin (for dough/crust)
두꺼운	thick (for dough/crust)
(껍질, 조각이) 벗겨져 떨어지기 쉬운	flaky (for dough/crust)
소	filling (n.)
팥	sweet red bean paste (n.)
달걀 노른자	egg yolk (n.)
~ 하는 대신에	instead of doing something (prep. phrase)
짠	salty (for filling)
노릇노릇한	golden brown (adj.)
분홍색의	pink (adj.)
말랑말랑한	tender
부드러운	soft

- (c) Prepare your oral presentation in groups of 3. Be sure to use Powerpoint slides, photographs, video clips, and include as much detail as you can. For your video clips, try to locate a Korean cooking program that demonstrates how to make the 송편. Each group should present for 30 minutes, with 10-minutes allotted to each team member.

FURTHER ASSIGNMENTS

SECTION 4: MOCK KOREAN COOKING SHOW DEMONSTRATING HOW TO MAKE 송편 AND OTHER FOODS TYPICALLY ASSOCIATED WITH 추석, MAKING AND SENDING 추석 CARDS

ACTIVITIES

1. Review the video clips that you and your classmates used for the group presentation in Section 3 above.
 - (a) Each student should find one video of a cooking program and transcribe approximately 6 minutes of the demonstration of how to prepare traditional foods in Korean.
 - (b) Make a list of the vocabulary words that were unfamiliar to you and look up the meanings in a dictionary or online. By now, you should be in the habit of categorizing your new words according to NOUN, VERB, ADJECTIVE, to the extent possible. This will help you learn them better and also locate them again if you need them in the future.

(NOTE: If the video clips that you and/or your classmates used were based on highly specific types of dishes or used language that would not be considered “everyday cooking language” [you can check with your instructor on this], feel free to use other clips that might be more suitable to this task).

(c) Analyze your transcript for the types of grammatical constructions the chef uses to “teach” how to make these food items.

- What types of verbs?
- What types of attention focusing markers?
- How does the chef indicate *sequence of steps*, i.e., “first,” “next,” “then,” “after.../before”?

(d) Come up with a framework on your own in which you can explicitly discuss the types of discourse used in this type of instructional context.

Language features of the cooking video

<u>Cooking terms:</u> Nouns	<u>Cooking terms:</u> Verbs	<u>Cooking terms:</u> Adjectives	Cooking utensils	Attention focusing markers	Sequence markers

(d) Now, with a partner, produce your own 6 minute video in which you demonstrate how to prepare a food or set of food items typically associated with 추석. Record your cooking session and play it for the class.

2. Use the following two samples of 추석 cards to design your own greetings. This time, we will leave it up to you to find the unknown vocabulary words in the text, i.e., no translation in the appendix.

(a) Before you think about sending cards to Korean friends, read the two examples. Make a list of the words that you are unsure of – try to figure out the meaning from context or from other clues (e.g., similar parts that you recognize from other Korean words).

(b) What are the main themes expressed in each card?

(c) Design a 추석 card to send to your Korean friends. Keep the autumn harvest theme and compose your own message in Korean.



우리 민족 고유의 명절 한가위입니다.
사랑하는 가족과 이웃들과 함께하는 즐겁고
행복한 추석명절 보내시길 바랍니다.
가정에 항상 건강과 행운이 증만하시기를 기원하며
따뜻한 마음으로 즐겁고 훈훈한 명절 되시기 바랍니다!

들꽃청년 배상



고마운 분들께 감사의 마음을
사랑하는 가족들에게는
따뜻한 "정" 을 나누는
풍요로운 한가위 되세요

FURTHER ASSIGNMENTS

Appendix A

추석

추석 falls on the 15th day of the eighth month of the lunar calendar. The holiday is also referred to as 한가위 ‘big center (*literally translated*)’, 가위 ‘center or middle’ or 가윗날 ‘centered day (*literally translated*)’. This day was considered to be one of the three most important holidays in Korea, together with 설 and 단오. Around the time of 추석, the fields become gold from the color of ripe rice grain, and there are plenty of different kinds of fruits.

In the past, people used to dress up with new clothes and they made alcoholic drinks from the new grains. People also made 송편 and special steamed rice with the newly harvested rice grain for the memorial services, in honor of their ancestors. They used to bring these foods to their ancestors’ graves. When the services and gravesite visits were over, they ate the rice and 송편, drank the grain drinks, and played various games. Among these games, one called 강강수월래 was primarily played by women. The players held hands and sang ‘강강술래’ while dancing under the 추석 moonlight. These customs have been passed down throughout many generations and they are still practiced today.

There is a proverb that says “I hope it is always like 가윗날, no more and no less.” As can be understood from this saying, 추석 is considered to be the most important holiday that is celebrated during the best period of the season—the season of “high sky and stout horses.” It is filled with plenty of all things and nature, including newly harvested fruits and good grains.

Appendix B

How to make 송편

Various 송편 recipes are introduced on ‘Naver’—one of the most famous and popular portal websites in Korea.

Naver Kitchen – Vivid recipes from your neighbors

송편

송편 is holiday food that had been served on the 차례상 (memorial table) for ancestors, and it is made during 추석 from newly harvested rice and grains.

Food category: rice, rice cake > rice cake

Calories: 338kcal (per one person’s)

Main ingredient: non-glutinous rice powder 900g

Appendix C

In the menu of 'detailed information,' you can find diverse information that covers from storage temperature to nutrition table.

Basic cooking method / 14 servings

Main ingredient: non-glutinous rice powder 900g

Minor ingredients: water 200ml, sesame oil 28ml, sweet potatoes (steamed) 500g, red beans (steamed) 180g, sesame (pan-fried) 20g, sugar 30g

Food information

Region: Oriental > Korea

Theme: Holiday > 설, memorial service, snack, traditional food

Storage temperature: 18 °C ~ 22 °C

Storage duration: One day

Storage method: Store in a cool place and eating on the day it is made is recommended

Appendix D

If you click on the right tab, a detailed cooking method will appear along with ingredient explanation.