



Korean Ladder Study Note

김장 / 발효 / 삭히다

Korea's Kimchi-Making and Fermentation Culture

Level	Topic	Focus
C1 · Advanced TOPIK 5	Culture Food Culture	김장 / 발효 / 삭히다 Korea's Kimchi-Making and Fermentation Culture

Study Links

Open this lesson on Korean Ladder

<https://www.koreanladder.com/lesson.html?id=KOR-C1-CULTURE-FCL-002>

Watch the full video on YouTube

<https://www.youtube.com/watch?v=TdXojHx2cj4>

Visit koreanladder.com for all free lessons

<https://www.koreanladder.com>

Core Idea

Okay, confession. Last winter a friend's mom gave me her homemade kimchi. It was really sour and deep, and I tried to say it had aged a lot. But the word I used meant it had gone rotten. The whole table went quiet.

아, 왜 조용해졌는지 알겠어요. That silence makes sense. In Korea, aged kimchi is a treasure, not a problem.

오늘은 세 단어를 배워요. 김장, 발효, 삭히다. Three words today: gimjang, fermentation, and a verb for letting food age on purpose.

이 세 단어에는 공통점이 하나 있어요. 바로 '시간이 맛을 만든다'는 거예요. These three words have one thing in common: time makes flavor.

Conversation Snapshot

Speaker	Korean	Meaning
Hana	올해 김장은 언제 해요? —	When are you doing gimjang this year?



Speaker	Korean	Meaning
Junho	이번 주말예요. 어머니가 멸치젓은 벌써 사 오셨어요. —	This weekend. My mom already bought the anchovy jeotgal.
Hana	작년에 담근 새우젓도 아직 있죠? —	You still have the shrimp jeotgal you made last year, right?
Junho	네, 그건 잘 삭아서 이번에 넣으려고요. —	Yes, it's mellowed well, so we'll put it in this time.
Hana	그럼 김치 맛이 더 깊겠네요. 저도 도와드릴게요. —	Then the kimchi will taste even deeper. I'll help too.
Junho	좋아요. 다 담그고 나서 이웃들이랑 나눠 먹어요. —	Great. After we finish, we'll share it with the neighbors.

Vocabulary & Useful Expressions

Word	Meaning	Example
김장 · 발효 · 삭히다 gimjang · balhyo · sakida	kimchi-making season · fermentation · to let food ferment and mellow	오늘은 세 단어를 배워요. 김장, 발효, 삭히다. Three words today: gimjang, fermentation, and a verb for letting food age on purpose.
시간이 맛을 만들어요 sigani maseul mandeureoyo	Time makes flavor.	이 세 단어에는 공통점이 하나 있어요. 바로 '시간이 맛을 만든다'는 거예요. These three words have one thing in common: time makes flavor.
장독 jangdok	earthenware jars for 장 (sauces) and kimchi	맞아요. 그래서 한국 집에는 옛날부터 장독이 많았어요. That's why Korean homes have long kept big clay jars for sauces and kimchi.
김장 gimjang	making a winter's supply of kimchi at once	먼저 김장이예요. 김장은 겨울 동안 먹을 김치를 한꺼번에 많이 담그는 거예요. Gimjang means making a big batch of kimchi to last the whole winter.
보통 11월 말부터 12월 초까지 botong sibirwol malbuteo sibiwol chokkaji	usually late November to early December	보통 십일월 말부터 십이월 초까지 해요. Usually late November to early December.
모여서 같이 담그고 나눠요 moyeoseo gachi damgeugo nanwoyo	gather, make it together, and share	가족과 이웃이 모여서 같이 담그고, 김치를 나눠요. Family and neighbors gather, work together, and share the kimchi.



Word	Meaning	Example
김치를 담가요 gimchireul damgayo	I make kimchi.	그리고 김치는 '만들다'보다 '담그다'를 더 많이 써요. 김치를 담가요. 장을 담가요. For kimchi and sauces, 담그다 is the natural kitchen verb.
발효 balhyo	fermentation	네, 맞아요. 다음은 발효예요. 발효는 미생물이 음식을 천천히 바꾸는 거예요. Next, fermentation. Tiny microbes slowly change the food.



Grammar / Structure Notes

김장 · 발효 · 삭히다

김장 · 발효 · 삭히다 — kimchi-making season · fermentation · to let food ferment and mellow

오늘은 세 단어를 배워요. 김장, 발효, 삭히다. Three words today: gimjang, fermentation, and a verb for letting food age on purpose.

시간이 맛을 만들어요

시간이 맛을 만들어요 — Time makes flavor.

When quoting an idea, Koreans often use the plain form 만든다. It's the same sentence as 만들어요.

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장독

장독 — earthenware jars for 장 (sauces) and kimchi

맞아요. 그래서 한국 집에는 옛날부터 장독이 많았어요. That's why Korean homes have long kept big clay jars for sauces and kimchi.

김장

김장 — making a winter's supply of kimchi at once

먼저 김장이예요. 김장은 겨울 동안 먹을 김치를 한꺼번에 많이 담그는 거예요. Gimjang means making a big batch of kimchi to last the whole winter.

Pronunciation Loop

Phrase	How to practice
김치를 담갔어요	gimchireul damgasseoyo
[사켜요]	sakyeoyo
[홍어를 사켜요]	honggeoreul sakyeoyo

Self-Check

- 1 Say 김장 / 발효 / 삭히다 three times: slow, natural, then inside a short sentence.
- 2 Write one original sentence that was not in the video.
- 3 Rewatch the YouTube lesson and pause when the same pattern appears.

Related / Subsequent Studies



Lesson	Why study it next	Link
제사 / 차례상 Ancestral Rites and the Ritual Table	C1 Culture: compare 제사 / 차례상 with this lesson so the boundary becomes clearer.	Open lesson https://www.koreanladder.com/lesson.html?id=KOR-C1-CULTURE-FCL-001
계란말이 / 시금치나물 / 콩나물무침 Naming the Banchan on Your Table	A1 Culture: compare 계란말이 / 시금치나물 / 콩나물무침 with this lesson so the boundary becomes clearer.	Open lesson https://www.koreanladder.com/lesson.html?id=KOR-A1-CULTURE-FCL-007
국 Telling Korea's Everyday Soups Apart	A1 Culture: compare 국 with this lesson so the boundary becomes clearer.	Open lesson https://www.koreanladder.com/lesson.html?id=KOR-A1-CULTURE-FCL-004
길거리 토스트 / 계란빵 / 호두과자 Walk-and-Eat Street Snacks	A1 Culture: compare 길거리 토스트 / 계란빵 / 호두과자 with this lesson so the boundary becomes clearer.	Open lesson https://www.koreanladder.com/lesson.html?id=KOR-A1-CULTURE-FCL-009

My Notes

Your ladder to fluent Korean. This PDF, the website, and the video lessons are free for personal study.