

Wednesday, June 28

TIME	Halla A	Halla B	Samda A	Samda B	301	201A	201B	202A	202B	203	401	402A	402B	3F/5F Lobby
09:00~17:00	Registration (Lobby, 3F)													
10:00~12:30						[YSL1] Young Scientist I	[YSL2] Young Scientist 2	[YSL3] Young Scientist 3			[SS1] FSB workshop 10:00-12:00	[SS2] Idea Competition 1 - Kimchi-	[SS3] Idea Competition 2 - General Food-	
12:30~13:30	[Break / SS4] Women's Committee Workshop (Oceanview, 5F)													
13:30~14:40	Opening Ceremony (Tamna A, 5F)													
14:40~15:30	[PL1] Dr. Sang-Hee Lee, <i>University of California, Riverside</i> (Tamna A, 5F)													
15:40~18:10	[S1] Blue FoodTech Industry	[S2] Ginseng & Probiotics	[S3] Personalized Nutrition	[S4] Sustainable Functional Foods	[S5] Technology for Functional Foods	[S6] Regulatory Science for Safety	[D1*] Health-Promoting Polysaccharides 15:40-18:20	[S7] Total Diet Study	[S8] Plasma Technology	[S9] Safety Prediction	[IS1*] Sustainable Seafood Industry 15:40-18:50	[S10] Industry-Academia-Research Networks	[S11] Alternative Food Industry	[Exhibition & Poster 1]
18:30~20:00	Council Meeting (Oceanview, 5F)													

PL Plenary Lecture
 IS International Symposium Session
 S Symposium Session
 SS Special Session
 D Academic Division Symposium Session
 YSL Young Scientist Lecture

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08:30~ 16:00	Registration (Lobby, 3F)														
09:00~ 09:50	[PL2] Dr. Thomas Jeffrey Caso, <i>CEO, Nestlé Korea</i> (Tamna A, 5F)														
10:00~ 12:30	[S12] Joint Health	[IS2] Environmental Sustainability	[S13] Food Supply Platform	[S14] Kimchi Innovation 1	[IS3*] Lipids in Vegan Foods 10:00-13:15	[S15] Value-added Seafood	[D2] Health Benefits of Soy	[D3] Microorganisms in Traditional Foods	[D4*] Nutrition & Immune Function 10:00-13:10	[D5*] Sustainability of Novel Food 10:00-13:00	[D6*] Sustainable Food Products 10:00-12:50	[S16] Future Bakeries	[S17] Functional Food Raw Material	[D7] Biotics for Human Health	[Exhibition & Poster 2]
12:30~ 13:50	Break														
13:50~ 14:40	General Assembly Meeting / Award Ceremony (Tamna A, 5F)														
14:40~ 15:30	[PL3] Dr. Jochen Weiss, <i>University of Hohenheim</i> (Tamna A, 5F)														
15:40~ 18:10	[IS4] Trends in Meat Alternatives	[S18] Health Benefits of Probiotics	[S19] Food Data Business	[IS5] Kimchi Innovation 2	[S20] Health and Natural Resources	[S21] ESG through Nagoya Protocol	[S22] Pathogen Detection	[S23] Smart Agriculture/Healthcare	[S24] Pro- & Postbiotics	[S25] Dairy Proteins	[D8*] Sensory & Consumer Research 15:40-18:40	[S26] Umami Taste of Glutamate	[D9*] Sensors of Food Engineering 15:40-18:30	[D10*] Functional Packaging 15:40-18:25	[Exhibition & Poster 3]

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Friday, June 30

TIME	Halla A	Halla B	Samda A	Samda B	301	201A	201B	202A	202B	203	401	402A	402B	3F/5F Lobby
08:30~ 10:30	Registration (Lobby, 3F)													
09:00~ 09:50	[PL4] Dr. Yunil Hwang, <i>CTO, CJ Cheiljedang</i> (Tamna A, 5F)													
10:00~ 12:30	[SS5] Award Lectures	[S27] Smart HACCP	[S28] Omics for Personalized Food	[S29] Starter Cultures/ Fermentation	[S30] Cyanides in Stone Fruit Syrup	[D11*] Trends in Food Analysis 10:00- 13:00	[D12] Yeast Cell Factory	[D13] Fermented Microorganisms	[D14] Food Additives for K-Food	[S31] Microbes in Food Chain	[D15*] Researches in Food Safety 10:00- 12:30	[D16] Edible Insects	[SS6] Educational Food Science Curriculum	[Exhibition & Poster 4]
12:30~ 13:30	Closing Ceremony (Graduate Student Award - Oral & Poster Presentation / Gift Drawing) (Tamna A, 5F)													

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