

Present condition and future prospect of Fusion food

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I. Introduction

As food as well as music or art situates by one culture, principle kinds are appearing to domestic dining out industry. As speak that food is mirror of culture, mesh dipper relationship pattern according to change of age is apt to undergo a change. At recent times, is escaping existent tradition cooking usage in formality of the basis gradually. Restaurants which profess Fusion dish that is food of fresh genre that mix East· West food culture laying stress on Chungdam dong of Seoul south of a river recently are coming into successively. Because rule between young that become familiar epicures and Western culture been surfeited to orthodoxy food is broken and escapes in common sense in this way and food materials that may not join entirely indeed mix together, Fusion food that raise unexpectedly new and peculiar taste is getting popularity.

Food that any binding is free without frame rising generation according as have important meaning as culture that do speaking by proxy Fusion food culture genre more spread that signs happen . Fusion food that give different alacrity to wasted customers to food that is bound in existent form may influence considerable in dining out industry. But, because

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domestic dining out industry accommodates this properly, it can not know that use.

II . Main discourse

1 . Definition of Fusion food

If come intention which is 'Fusion' in dictionary, it has meaning to meaning of 'Union' that 'Unite'. Fusion cooking refers to food that produce to new taste extracting taste or advantage that like between same western cuisine. Asia cooking that fat food uses much western food and vegetable that is most can talk that is that meet. The biggest characteristic of Fusion cooking to unique source, salad or meat roasted with seasoning, panbroiling, cuisine of fried food and so on is used, and cooking that there is no liquid part of a dish is most. There is difference quantity with Nouvelle Cuisine, California Cuisine etc.. Fusion, but gorgeous words are abused to use commercially. Nouvelle Cuisine is deformed French cuisine that simplify complicated and formal French cooking and simplify cooking techniques. Splendid and beautiful appearance is characteristic with very few quantity.

2 . Development background with history of Fusion food

Beginning of Fusion food was developed in the 80s in California state that Chinese and Japanese settle much and familiarize to East food in the United States of America. As the United States of America enters in the mid-80s, interest about health grew and became very sensitive to fat food such as Hamburger, Steak, Fried Chicken and so on. Interest for same foreign food which use much vegetable and is not fat rose. Fusion food that graft together same foreign food and western food tried. Specially, because interests for garlic, herbs and various spice that Orientals use become many, use increased.

Fusion cooking succeeded most in famous Austria chef's restaurant

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"Chinois on Main" of Wolfgang Puck. Wolfgang Puck thought that use much vegetable and mix some foreign food and France that use oil as is few with the meat relatively. Using shell beans and lettuce, baby Chinese cabbage and green color vegetables variously, flavored to soy sauce and sesame oil instead of mayonnaise and cream. Cosmopolitan's food escapes in characteristic sacred ground taking in globalization period, was set to food of exotic inclination gradually. As cuisine to use variety east and west quantity's source here is developed, Fusion food catches popularity worldwide and became important dish for the latest 10 years. The United States of America that is origin of Fusion food generalized very. It is generalized in dining out trade in Japan. But, because of comparative short history, inveighers are that is cooking that can not know than tradition food. However, it is cooking techniques that way cultures of the several country base to basic way culture of each country as conjoined result if examine Fusion dish in detail. We can speak that is tradition food of each country that keep several thousands years preferably origin of Fusion food. Fusion food becomes other dish and positioning in this way and been loving reason is because have created new taste selecting advantage in all aspects of cooking like East and European mesh dipper techniques, informed people opulence, presentation worldwide. As inform advantage of each other and secure end point, make more excellent new food culture than cooking of tradition. Look to western food visually harmonizing Eastern spice European wine or cream sauce by the example, but can feel much oriental taste if taste. Union of taste of such same West adds freshness of cooking and take away greasy taste. Therefore, is that have various customer because can receive new culture leaving meaning all that it eats simply to other cultural area's people. Another charm of Fusion cooking is that various cooking according to chef's imagination and ability and inclination is available. With Pacific New Wave according to Fusion's the world that chef seeks, Pacific, Rim, Pan-Asian, French-Asian, Japanese, French-Thai, French-chinese, New Asian etc., Fusion dishes of other form exist gradually.

As French-Asian does French food to basis, it is cooking technique that use to Eastern spice. That Pan-Asian is cooking technique that use source, it

is usual that classify. Kind of Fusion cooking can say that is infinity unlike tradition food plain of each country that kind is limited. It is "Freedom" that make to challenge to give interest to universal chives and create always new taste.

But, there is basic technique rule basically in 'Freedom' of this Fusion cooking. Use fresh material and it is not that fantastic taste appears that put Eastern spice on western source. We must know well western food and basic cooking technique of East food to introduce Fusion food successfully. Although chef's imagination is important, graft together so various material perforce reduces Fusion's charm preferably.

3 . Fusion food and Korean-style food

If history of our country Fusion food sees that different cultural area's material and techniques mixed, fusion food had achieved continuously within life of our nation. Cayenne flowed in around 18C the example. Process that change in current Kimchi form in previous hundred Kimchi is Fusion. History of Fusion food that is these auto-genesis situation is long. According to private inclination, there is case that put cheese to instant noodle that boil all. But, it is bulgogi burger·pizza, Kimchi hamburger that Fusion food is known to us. Because use ginseng source to steak in domestic or stick Korean hot pepper paste source, do together bent broad bellflower. That chicken, Korean hot pepper paste or pasta that mix to chinese bean paste, Kimchi pizza·Kimchi cake that put bean paste sauce and cook to France is thought, it is was hard cooking.

Kimchi cake mix butter and crystal sugar to Kimchi that dry a day and lace and make almond powder because is cut. Kimchi unique smell is removed and has hot taste and Preference degree is high because is not greasy. When cake that use Kimchi that is typical our food catches popularity, hotel surrounding and specialty bakery companies may be displaying Kimchi cake in a hurry. Kimchi cake is Westerners as well as goods that occupy 1/3 degree of average cake unit sales because is popular between Japanese tourists who enjoy Kimchi and find that like hot taster's Mediterranean food.

It is soy bean paste that receive many loves such as Kimchi to food that

represent the South Korea. Anti-cancer reaction through scientific study finding for coming into effect food, liver functional ability reinforcement, high blood pressure courtesy call effect of soy bean paste and beans proved. But, young generation and foreigner by characteristic taste and flavors are unapproachable. Also, is difficult to spread because menu that can make from soy bean paste is limited. Developed Fusion dish that use soy bean paste in Haechans CO., LTD. that is chapter kind specialty company. Vegetable and cold rice noodles taste that soy bean paste marine products rice noodles are chewed crunching accomplishing taste and perspective of soy bean paste sauce, is homemade sultry summer. Soy bean paster Pillaf can feel unique perfume and taste of soybean malt bean paste just as it is and various vegetables and join with soy bean paste. Additional, there is Fusion food that is nationality of scorched rice from the bottom of the pot pan cake, Kimchi macaroni roast, spaghetti, noodles with bean sauce and rice sandwiches etc.

4 . Domestic present condition of Fusion food

Xian that open in 1998 to domestic, palace, Line Club, Cilantro that increase Asian· European food culture blended form. These restaurants caught high popularity despite is IMF age. As people who experience living abroad and overseas trip of studying abroad and so on increase in domestic, began to feel repugnance in the existent hotel and Family restaurant. People who is new and want level high way culture more began to increase. Restaurants which seek Fusion food by the most sensitive Chongdam dong in fashion to bite each other with this time began to make. Word called Fusion had become like single success key. Mixed uncondition asian and western food material and lost meaning by commercial method to use word called Fusion at random.

It had caused customer's chaos. It did not become deep comprehension about experience and culture that dithering of successful food is how much. Anyone had been expressed to food that can do being introduced and so on by extravagantly simple and easy cooking that mix mung-bean pancake and pizza. As a result, when one food does not understand perfectly, young cooks who

jump to Fusion became so many. Although that challenge to fresh food by young ambition is good, overly fashion if offer food that ten thousand plains do not by own thing to guest consummativeness daytime food justly to customer refuse. Spoke that Jean-Georges Vongerechten is "Fusion food outward appearance party do cook uses material that is not familiar perforce in case know and because end leads in state that do not know that must express how oneself .".

Such problem is similar with phenomenon that happen before 10 years in the United States of America. There is problem in basis technology and kitchen manpower that comprehension about Fusion is not full, but there is bigger problem to owner that insist fashion perforce. Most owner failed to following the storage of oil than to care to food and settle correct Fusion because emphasizing on side that is external form enemy who focus on interior. While is stingy in investment about kitchen and kitchen human strength, but it is that restaurant which is Fusion signboard as result that force Fusion as outright makes much. There is that is a book that treat hereupon to cook both that thinking which must put word called Fusion to own restaurant as Fusion is in fashion just when do not know what Fusion is is no lacking owner and self-respect.

5 . Future prospect of Fusion food

Passion about domestic Fusion must consider necessarily to use rightly present although decreased. It had similar formality until Fusion settles on way culture whole with now in the United States of America. It is excessive with Fusion strong wind of opening part, abuse by this and supply supply and customers' outward appearance, trade and trade which fail which succeed, is polished more and it is chaste Fusion development, natural Fusion's popularization. Domestic situation is state that trade and trade which fail which succeed mix present.

However, if current year about Fusion deepens soon, that asian and western is mixed will be polished and may develop chaste food . Fusion trades which Owner is successful by more systematic strategy may begin to reappear. The earth canyons these day and because exchange of information through

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internet was easy.

Because Fusion food is worldwide trend being so rightful phenomenon .Also, it is Fusion that must try justly in chef's situation which must create always new taste. Therefore, various and polished Fusion may be developed without ending by fashion only in domestic.

Fusion that subject that go forward than this and Fusion must solve settling is nationality is development. Korean dish the world where family livelihood always image in the Korea as it is tradition Korean style be .Chinese dish spread most worldwide unlike this is tended to deform gradually spreading to abroad. Noodles with bean sauce and sweet and sour pork that is only South Korea's China food are right example justly.

Because noodles with bean sauce and sweet and sour pork are deformed in the South Korea which Koreans know better more than a Chinese, it is developed China food. I f do, China food that contact in the United States of America is style that is deformed much too and China food in Japan is another impression with our country. In this way, result that China food succeeds in change depending on culture of the country advancing to abroad, it became food that do being easy that do not incur head of a family antipathy worldwide. The other side, it is same style in piece together, United States of America, Japan Europe whether South Korea food savors and there is no or attach quantity. This is as result that insist our heritage unconditionally regardless of culture of the country. As a result, it is ribs, roast meat, Kimchi, Bibimbap that foreigners of South Korea food know well. It is realized to that most foreigners approach food that is hard. Strong minimum's epicures of curiosity enjoy very tradition South Korea food among foreigners. Fusion's development may be all-important to globalize Korea food more and perhaps is the most effective means in Korean style that can feel Korean taste naturally and do as can learn.

III. Conclusion

Successful dithering is union of food culture justly attempted culture exchange Buddhist priest in various field and most. We can speak that is Fusion food that mix taste of asian and western. While Fusion food is in fashion for a moment in domestic even if see universal trend, dish that have disappeared is not, and restaurants which seek Fusion food of more various form preferably may make. There is criticism that Fusion food kills originality of tradition as stateless food, but after right Fusion food develops going on taste of tradition preferably radish nationality food is not just, it may be correct that see as step. Fusion food is mesh dipper techniques to base to basic way culture of each country by result that unite way cultures of the several country finally. In domestic such fundamental principle being introduced irascibly present quantity stagnate .Is going to develop through such step, and Korean way culture level that fall behind actually remarkably than advanced nation through such desirable competition and research may rise. But, whatever fresh food and material pour, if it is no cultural potential energy that have digested it to subject, that is "Fusion" becomes fashion of one time only.Specially, develop Fusion food that rescue special quality of toenjang, Korean hot pepper paste, coming into effect food such as Kimchi and is visual point that must try world commercialization of Korean style.

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국문 요약

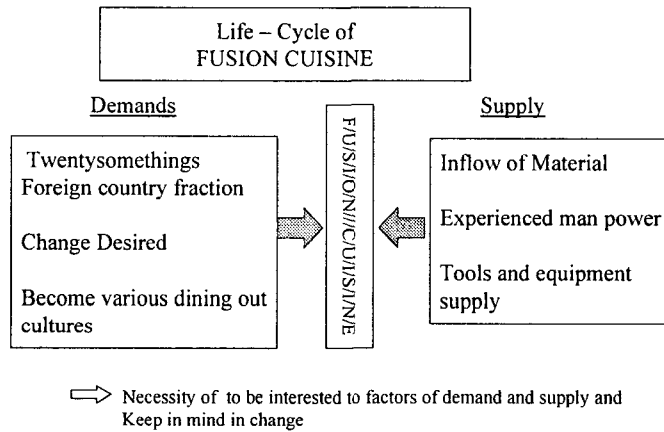
다양한 분야에서 시도된 문화 교류 중, 가장 성공적인 혼합은 바로 음식문화의 결합으로 동서양의 맛을 혼합한 Fusion 음식이라고 할 수 있다. Fusion 음식은 세계적인 추세를 보더라도 국내에서 잠시 유행하다가 사라져버릴 장르의 요리는 결코 아니며, 오히려 더욱 다양한 형태의 Fusion 음식을 표방하는 레스토랑들이 생겨날 것이다. Fusion 음식이 국적 없는 음식으로서 전통의 맛을 죽인다는 비판도 있지만, 올바른 Fusion 음식은 그저 무국적 음식이 아니라 오히려 전통의 맛을 이어가면서 발전시키는 다음 단계로 보는 것이 정확할 것이다. Fusion 음식은 결국 여러 나라의 식문화를 합친 결과로, 각 나라의 기본적인 식문화에 바탕을 둔 조리기법이다. 다시 말해서 Fusion 음식의 뿌리는 수백·수 천년을 거슬러 올라가 각 나라의 전통음식이라고 할 수 있으며 오히려 동·서양의 기본적인 조리 기법을 완벽하게 숙달해야만 성공적인 Fusion 음식을 구현할 수 있는 것이다.

국내에는 이러한 기본적인 원칙이 무시된 채 급하게 도입되면서 현재 다소 침체된 느낌이지만 이 같은 단계를 통하여 발전될 것이고, 이러한 바람직한 경쟁과 연구를 통해 선진국에 비해 현실적으로 현저하게 뒤떨어져 있는 한국의 식문화 수준도 높아질 것이다. 그러나 아무리 새로운 음식과 재료가 쏟아져 들어온다 하더라도 그것을 주체적으로 소화해낼 수 있는 문화적 잠재력이 없다면 "Fusion"이라는 것도 단지 한때 흘러가는 하나의 유행일 수밖에 없다. 따라서 한국적인 Fusion 요리의 개발을 통하여 외국인들에게 거부감 없이 쉽게 한국의 맛을 전하고 한국음식의 세계화를 보다 효과적으로 이룰 수 있어야 할 것이다. 특히 된장, 고추장, 김치 등 발효음식의 특성을 살린 Fusion 음식을 개발해 한식의 세계 상품화를 시도해야 할 시점이다.

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CONTENTS OF FUSION CUISINE

consist	Contents	Restaurant
STYLE	French cuisine based Venetian Renaissance style 's dining room	Restaurnat Daniel
Food Material	Thai and French cuisine mixed up	Vong, JoJo, Prime, Lipstick café, Jean Georges,
Cooking method	Mixed cooking technique of Asian and Western sashimi salad, silked seared cod	NOBU



3인 익명심사 畢

2001년 11월 3일 논문접수

2001년 11월 30일 최종심사