User Manual

**Simulation-based to revitalize the global
Korean food industry Non-face-to-face
K-Food education/training data and service development**

Knowledge Service Industry Technology Development Project
- Service Industry Convergence and Advanced Technology Development

Wedu x Woosong Univ x Dcarrick
Ministry of Trade, Industry and Energy, Republic of Korea

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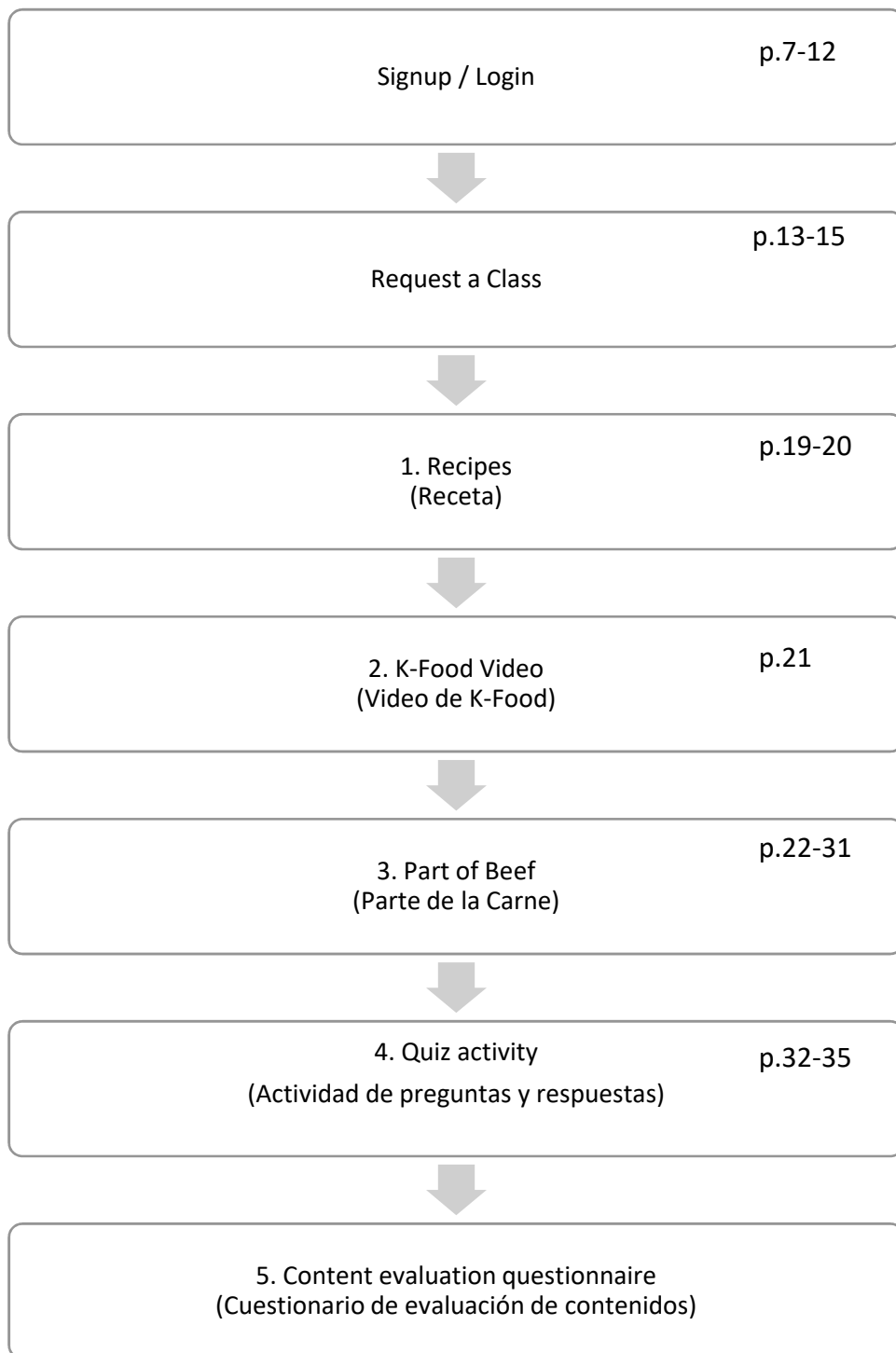
1. Content overview

Welcome to K-CULTURE.

This content is dedicated to K-Food, which refers to a variety of foods, traditional Korean dishes and foods that are symbols of Korean food culture, and the need for efficient and proper education and training on them. We have developed an open learning platform that promotes lifelong learning, and we have integrated the latest technology to innovate contactless education. The K-Food training platform is designed to be globally accessible, so you can learn about Korean food anytime, anywhere. The platform organized and researched old educational know-how on Korean food to systematize the knowledge of the K-Food industry. By developing comprehensive training modules that focus on the preparation of ingredients, the cooking process, and the finished product, we aim to effectively convey the cooking know-how of K-Food even to beginners.

- Learning content includes an introduction to K-Food and a comprehensive training module
- Innovative learning platform with immersive technology
- Global accessibility to be applied and utilized by educational institutions around the world

| Category	Description
Content name	K-CULTURE
Configuration	Learning Platform (LMS) - Media Courses - VR Courses
Content minimum Specifications	1) Graphics Card : mx350 2) CPU : i5 1135g7 3) RAM : 8 GB *Net environment is important because it works on the web
Educational Equipment	PC, VR
Training Hours	Individual content approx. 03-30 minutes Approx. 000 minutes total

1. Content overview

Signup / Login — p.7-12

Request a Class — p.13-15

1. Recipes
(Receta) — p.19-20

2. K-Food Video
(Video de K-Food) — p.21

3. Part of Beef
(Parte de la Carne) — p.22-31

4. Quiz activity
(Actividad de preguntas y respuestas) — p.32-35

5. Content evaluation questionnaire
(Cuestionario de evaluación de contenidos)

2. Preparation

Category		Learner Perspectives & Going It Alone	Educator Perspectives & Working in Teams
Before learning	Acquire equipment	Create and verify access to learner personal accounts	Create and verify access to educator and learner accounts
	Secure Wi-Fi	Verify that the content site is seamless to use	Check your servers and routers to make sure they can handle multiple people accessing your content
	Acquire Materials	Prepare the ingredients listed in the recipe for the menu you're studying in the amount indicated (per serving or per batch)	Prepare the ingredients listed in the recipe for the menu you're learning about in the amount indicated (per serving or batch) x Number of learners
	Cookware Secure	Prepare the cookware and supplies needed for each recipe, etc.	Prepare for the number of learners by identifying the cookware and supplies needed for each recipe.
	Free up space	Secure a safe area for learning, such as a room or kitchen.	Ensure a safe and sufficient lab area, such as a room or kitchen, for learning.
	ID	Create and verify access to learner personal accounts	Create and verify access to educator and learner accounts
	Advance guidance	Awareness of learning objectives, implications, and assessment-related content	Guidance and motivation, including learning objectives and implications, and grade correlation to assessment-related content
Start learning	Read the caveats and Sharing	How to stay safe before, during, and after using immersive content Verification	How to stay safe before, during, and after using immersive content with learners to ensure
End of Learning	Assess learning	View your assessment score as you progress through the course Prepare your camera for submitting your lab completion (self-check)	Consider how you'll score assessments made during the course Choose how to submit lab completions (photo or real food) and consider how they will be evaluated.

3. User Manual

1) Download

① Visit K-CULTURE website(https://wedu.k-steam.com/)
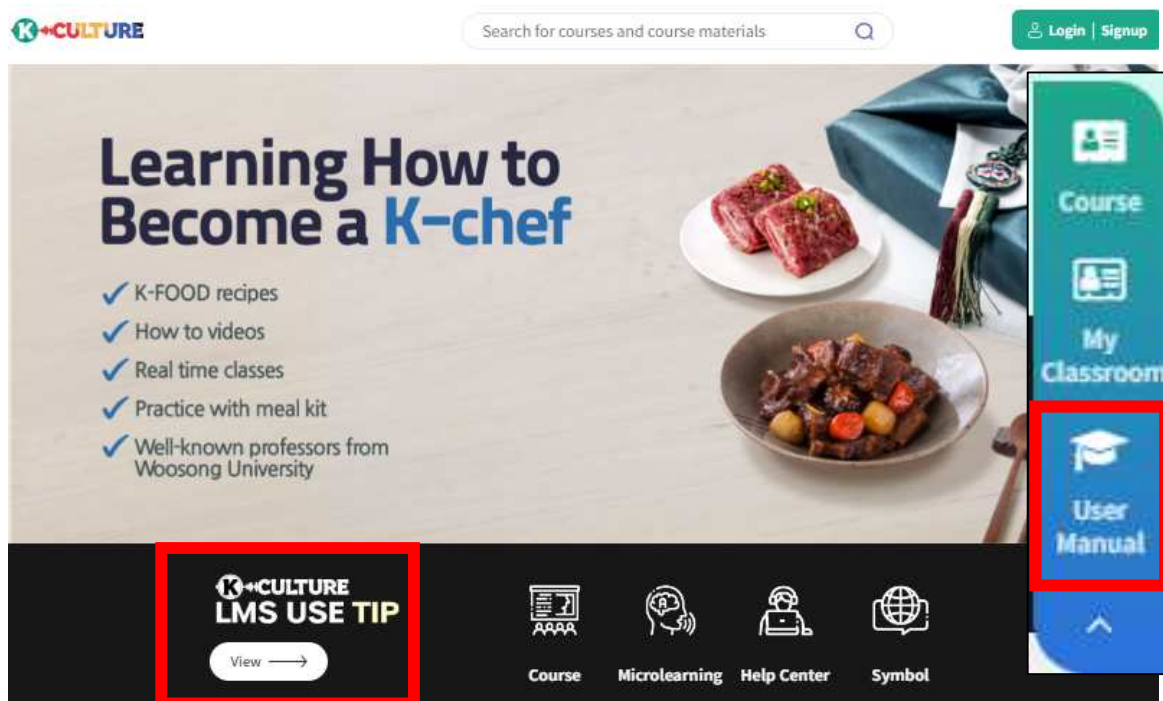
② 'K-CULTURE LMS USE TIP' / 'User Manual' click and then download **'[K-CULTURE] User Manual for HKUST. PDF'** file

4. Signup / Login

1) Signup

① Visit K-CULTURE website(https://wedu.k-steam.com/).
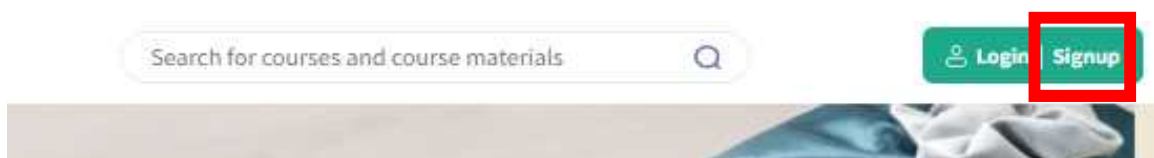
② Click 'Signup.'

4. Signup / Login

1) Signup

② Click the consent check box below and click 'Next.'

Join Us

Welcome to K-CULTURE!

STEP 01. Terms, conditions and identity verification	STEP 02. Member registration information	STEP 03. Member registration complete

Agree to terms and conditions

Privacy Policy (Required)

I. Privacy Policy

"K-CULTURE Service" (hereinafter referred to as "Service") attaches great importance to the protection of your personal information and is doing its best to ensure that your personal information is protected. Accordingly, we comply with the personal information protection regulations of related laws such as the 'Act on Promotion of Information and Communications Network Utilization and Information Protection, etc.' and the 'Personal Information Protection Guidelines' established by the Ministry of Information and Communication. The service's personal information protection policy may change from time to time due to changes in government laws and guidelines

☑ Yes, I agree

Term of Use (Required)

I. Terms of Use

Chapter 1: General Provisions

Article 1 (Purpose)
These terms and conditions refer to the "K-CULTURE" service provided by WEDU Communications Co., Ltd. as a platform that provides simulation-based non-face-to-face "K-FOOD" education and training services to revitalize the global Korean food industry. The purpose is to stipulate procedures, rights, obligations, responsibilities and other necessary matters of users and "K-CULTURE".

☑ Yes, I agree

a ☑ I confirmed all terms and all agree it.

b Next

4. Signup / Login

1) Signup

③   Fill out the registration form and click 'Next.'

Join Us

Welcome to K-CULTURE!

STEP 01. Terms, conditions and identity verification	STEP 02. Member registration information	STEP 03. Member registration complete

Member registration information

a

ID	Enter at least 6 characters using English letters, numbers ...	Duplicate ID check	Enter at least 6 characters using English letters, numbers and special characters.
	After enter the ID, click 'Duplicate ID check' button.		
Password	Enter at least 8 characters using a combination of English ...		Enter at least 8 characters using a combination of English letters, numbers, special characters.
Password check	Enter at least 8 characters using a combination of English ...		
Name			
Address	ZIP Code		
	Enter your address.		
	Enter your detailed address.		
Mobile Phone			
E-mail	Enter your E-mail address.		

If phone number and address is not correct, textbook delivery or Lecture-related information can be dropped.

Consent to receive	Agree to receive SMS ✓ Agree to receive E-mail ✓
	If you not agreed to receive, may not receive notices or guidance related to course.

b

Next

4. Signup / Login

1) Signup

④   Signup is completed.

Join Us
Welcome to K-CULTURE.

STEP 01. Terms, conditions and identity verification	STEP 02. Member registration information	STEP 03. Member registration complete

Member registration complete

Member registration is **completed.**

ID : minhee1

Welcome **minhee kang** to join us sincerely.
After login, please take a lecture.

Member login

Go to home

4. Signup / Login

2) Login
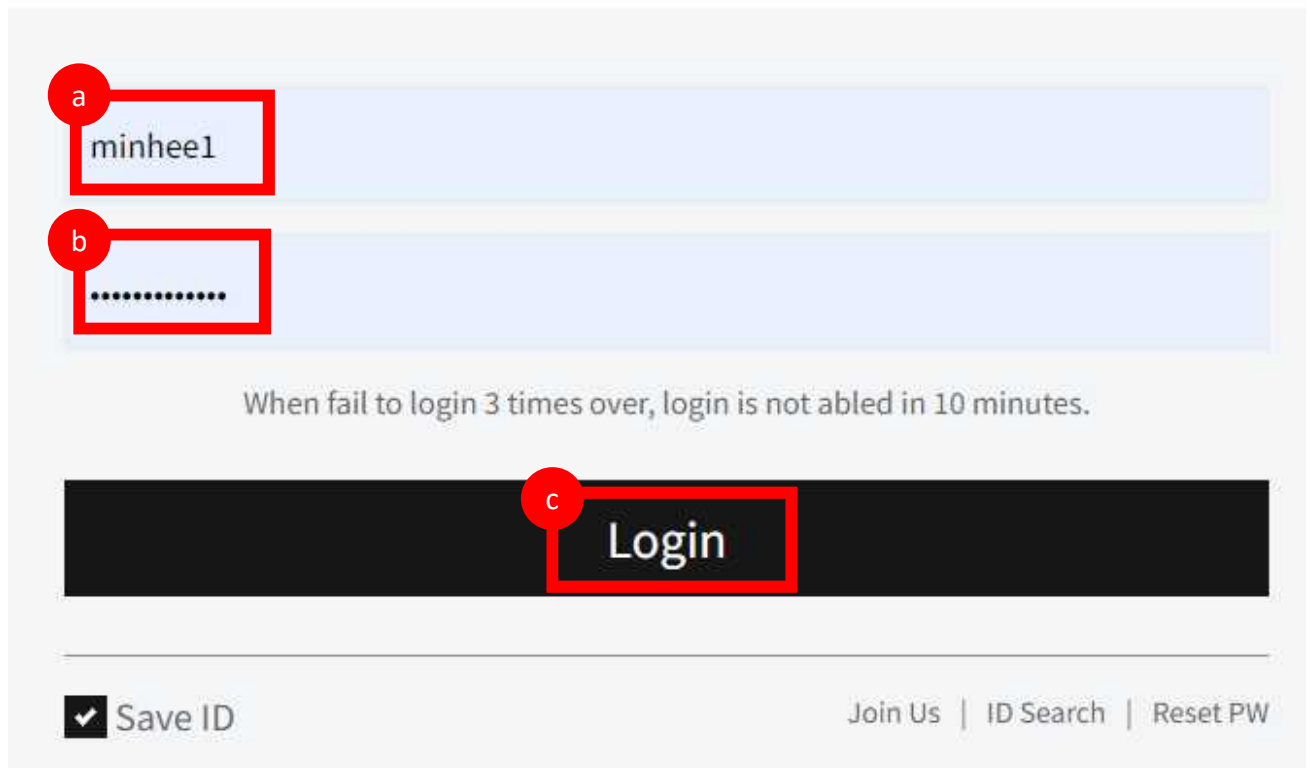
① Click 'Login' at the upper right side on the top.
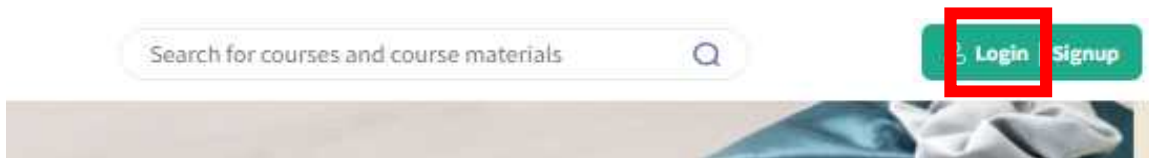
② Type the ID and password and click 'Login.'

Login

Welcome to K-CULTURE!

a minhee1

b ••••••••••••

When fail to login 3 times over, login is not abled in 10 minutes.

c Login

✔ Save ID   Join Us | ID Search | Reset PW

5. Getting Started

1) Course Enrollment
   ① Login and click **'K-FOOD.'**
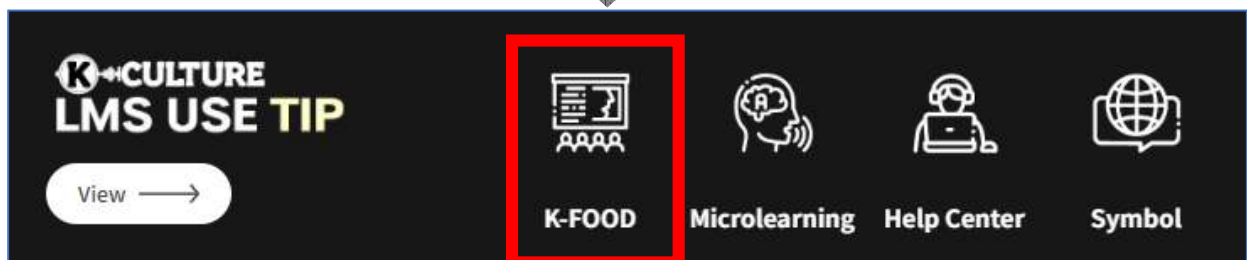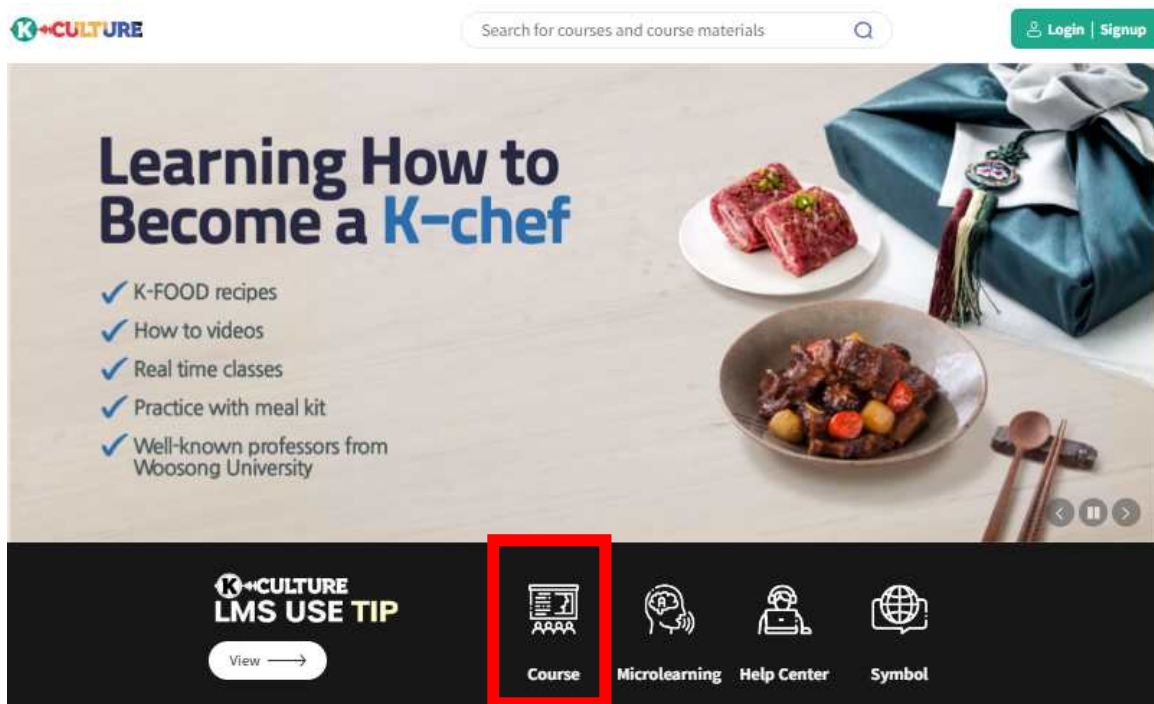
5. Getting Started

1) Course Enrollment

② Click the course[Course name: **Making *Gimbap*(Rice and laver roll)** Category: Level 3].

② Click 'Pay now.'(Price: 0 won)

5. Getting Started

1) **Course Enrollment**

    ④ Click 'Selected item purchase' after checking the course and price.

Payment information

☑	Textbook/ Course name	Classification	Qty	Option	Price
☑	**a** Making 'Gimbap' (Rice and laver roll)	Lecture	1	Change	~~Amount 0 KRW~~ **Purchase price 0 KRW** (Discount price 0 KRW)

Usable coupon

Enter the coupon number and click Add Coupon button   **Coupon enrollment**

Coupon name	Contents	Usage	Expiration date	Other coupon redundant use
			No data	

Total amount   0 KRW   Apply coupon   0 KRW Discount

Select delete   **b** Selected item purchase

    ⑤ Proceed the payment by clicking 'Pay now.'

Payment information

Textbook/ Course name	Classification	Qty	Price
a Making 'Gimbap' (Rice and laver roll)	Lecture	1	~~Amount 0 KRW~~ **Purchase price 0 KRW** (Discount price 0 KRW)

Usable coupon

Coupon name	Contents	Expiration date	Other coupon redundant use
		No data	

Total amount   0 KRW   Apply coupon   0 KRW

b Payment

6. Course

1) Taking the Course

① **'My Classroom'** enter

a. User Menu → My Classroom
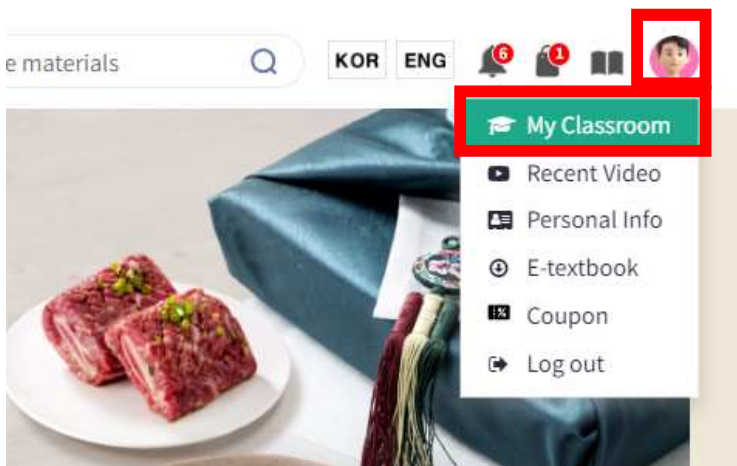
b. Sidebar→ My Classroom
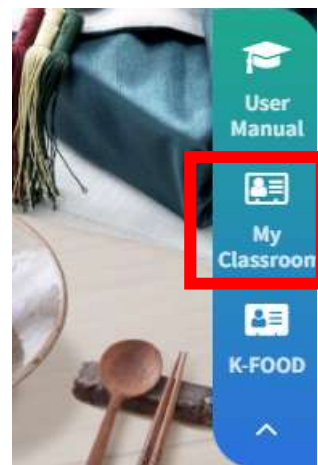
c. Notice banner → My Classroom
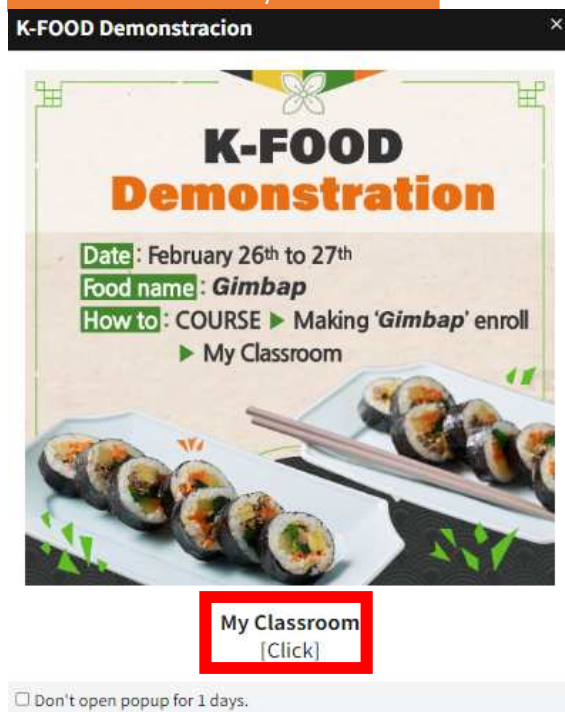
6. Course

1) Taking the Course

② Click **'Go to the course'** in My Classroom

6. Course

1) Taking the Course
③ Start the Lesson 1.

Making 'Gimbap' (Rice and laver roll) | woosong

Current Lecture ▼

Recent activity >   Topic 1 > 2. K-Food Video
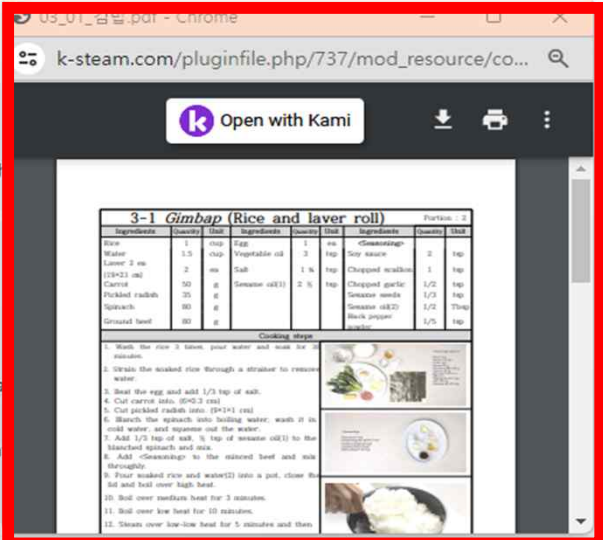
Topic 1   ∧

1. Recipe   Completed

Read the *Gimbap*(Rice and laver roll) recipe before taking the class.

2. K-Food Video   Completed

Learning Objectives
1. To learn how to cook *Gimbap* (Rice and laver roll)
2. To know and prepare all ingredients necessary for *Gimbap*

* If you click 'Cooking Skill(*Gimbap*)' in the top left corner at 6 minutes and 8 seconds, you can experience the hand animation.

3. Part of Beef   Incomplete

Learning Objectives
1. To know part of beef(flesh and bone)

4. Quiz   Incomplete

Learning Objectives
1. To solve the quiz after prior learning

5. Main Learning Survey   Incomplete

Hello,

We are collecting opinions about the K-CULTURE platform and educational service that we have been providing to you developed as a government project 'Development of simulation-based non-face-to-face K-Food education/training dataization and service to vitalize the global Korean food industry.'

This is the main learning survey, and all of the questions are mandatory, however, feel free to answer the questions as it is not for the score, and your anonymity is perfectly preserved.

We appreciate your help and value every opinion.

Thank you.

Classroom menu

📄 Course list   >
📋 Course notice   >
📇 Reference   >
📓 Course Q&A   >
📖 Teaching plan   >
☑ Attendance check   >
📝 Grade book   >

Completion status

About 10 mins to reflect completion status.
Video Progress (%) :   0 / 70
Score (point) :   - / -
Attendance rate (%) :   - / -
Completion status :   Incompleted

Lecture Contents

Topic 1   >

6. Course

1) Taking the Course
   ③ Start the Lesson 1.
      • When you finish the activity, **'Completed'** button will be
        turned into **yellow-green** whereas the others remained gray.

6. Course

1) Taking the Course
   ③ Start the Lesson 1.
   - Prior Learning:
     ➢ **1. Recipe :** *Gimbap* recipe PDF

✓ When you click the 'Recipe' menu, *Gimbap*(Rice and laver roll)

6. Course

1) Taking the Course
   ③ Start the Lesson 1.
      • Prior Learning:
         ➢ **1. Recipe :** *Gimbap* recipe PDF
            ✓ You can download the file and also print it.

6. Course

1) Taking the Course
   ③ Start the Lesson 1.
      • Prior Learning:
         ➢ **2. K-FOOD Video** : *Gimbap* recipe video

---

2. K-Food Video

Learning Objectives

1. To learn how to cook *Gimbap* (Rice and laver roll)

2. To know and prepare all ingredients necessary for *Gimbap*

* If you click 'Cooking Skill(*Gimbap*)' in the top left corner at 6 minutes and 8 seconds, you can experience the hand animation.

Recipe Video

You can try out the Hand Skills content by clicking here.

✓ Recipe Video: Prior learning by watching this video before making food

---

6. Course

1) Taking the Course

③   Start the Lesson 1.
-    Prior Learning:
  - ➤   **3. Part of Beef (virtual contents)**
  - ➤   **4. Quiz activity (virtual contents)**

Topic 1

a 3. Part of Beef

Learning Objectives
1. To know part of beef(flesh and bone)

b 4. Quiz activity

Learning Objectives
1. To solve the quiz after prior learning

6. Course

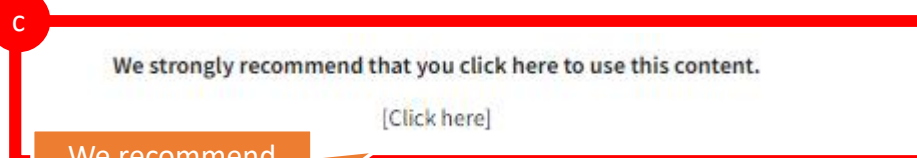## 1) Taking the Course
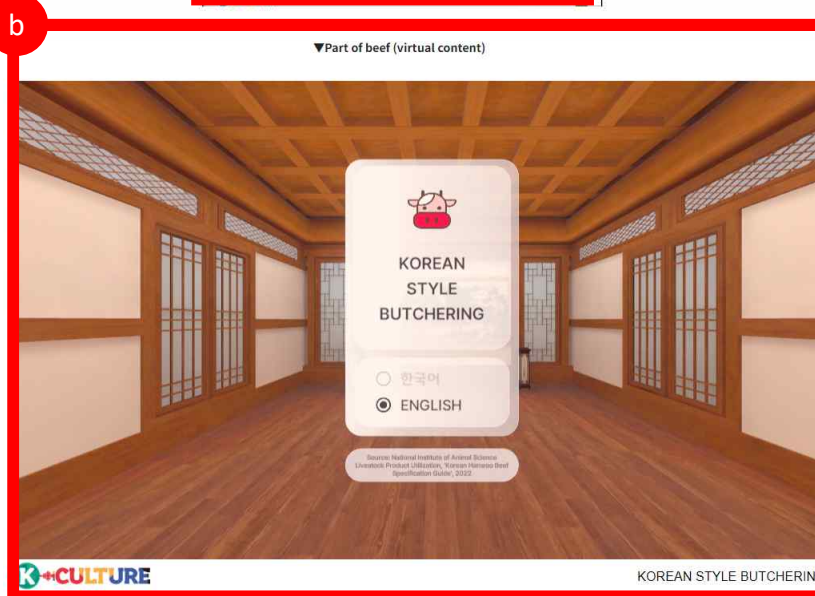
③ Start the Lesson 1.
- Prior Learning:
  - ➢ **3. Part of Beef (virtual contents)** contains 'Example Video',
    'Part of beef (virtual contents)',
    and web page link below.

3. Part of Beef

[How to use virtual contents : Drag it while clicking the right button of a mouse.]

a ▼ Example video

Please watching this video first before starting below content.

b ▼Part of beef (virtual content)

KOREAN STYLE BUTCHERING

○ 한국어
◉ ENGLISH

K→CULTURE   KOREAN STYLE BUTCHERIN

c We strongly recommend that you click here to use this content.

[Click here]

**We recommend using full screen when viewing this content.**

6. Course

1) Taking the Course
   ③ Start the Lesson 1.
      • Prior Learning:
         ➢ **4. Quiz activity (virtual contents)** contains 'Example Video', 'Cooking simulation quiz (virtual contents)', and web page link below.

3. Part of Beef

[How to use virtual contents : Drag it while clicking the ~~~~~~~ ton of a mouse.]

a

▼ Example video

Please watching this video first before starting below content.

COOKING SIMULATION QUIZ

b

We strongly recommend that you click here to use this content.

[Click here]

We recommend using full screen when viewing this content.

7. Ease of use and related settings

- **Content Basic Controls Guide**

   select   Right-click and turn the mouse to move the screen viewpoint
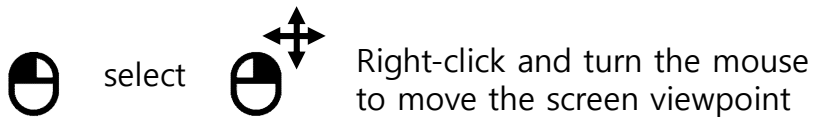
  *All operations are used only with the mouse.
  *Reference video: https://wedu.k-steam.com/exr/data1/recipe_video/butchering_v0.3.mp4
                    https://wedu.k-steam.com/exr/data1/recipe_video/quiz_v0.3.mp4

- **Content Basic Setting**
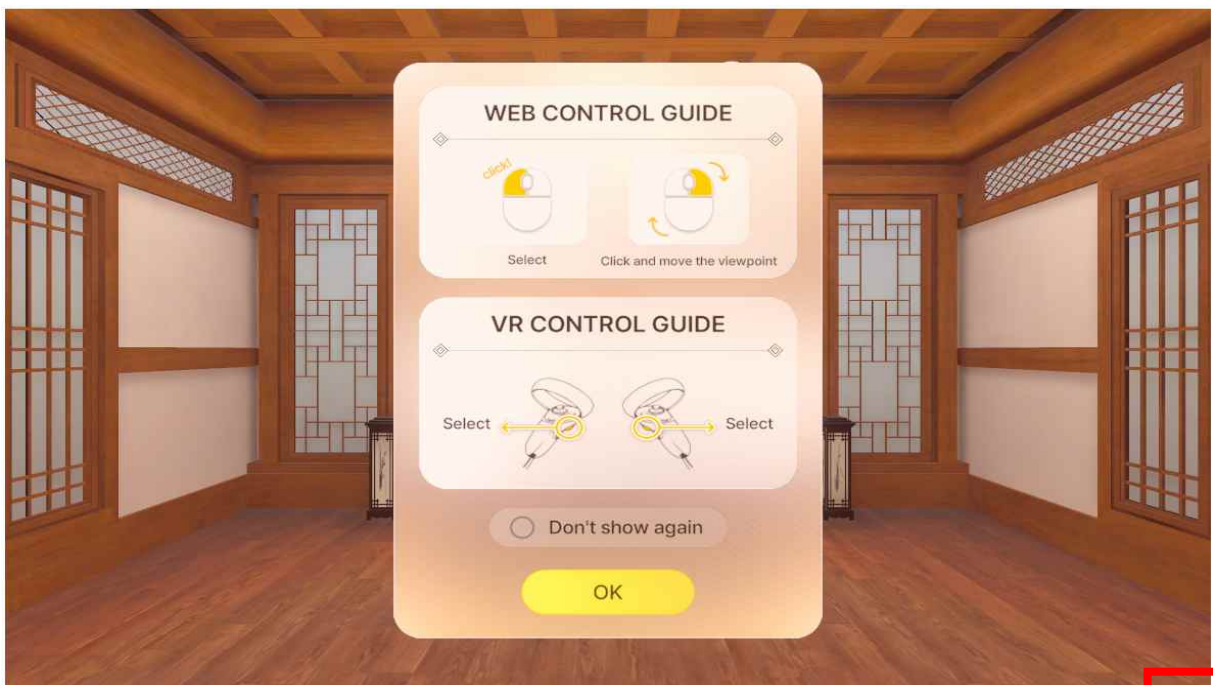
  - **Content link**
    - Korean Style Butchering :
    https://wedu.k–steam.com/exr/data1/Korean_Style_Butcherin_2.2.2/
    - Cooking Simulation Quiz :
    https://wedu.k–steam.com/exr/data1/Cooking_Simulation_Quiz_2.2.2/

  - Click the icon in the bottom right to play the content in full-screen mode.

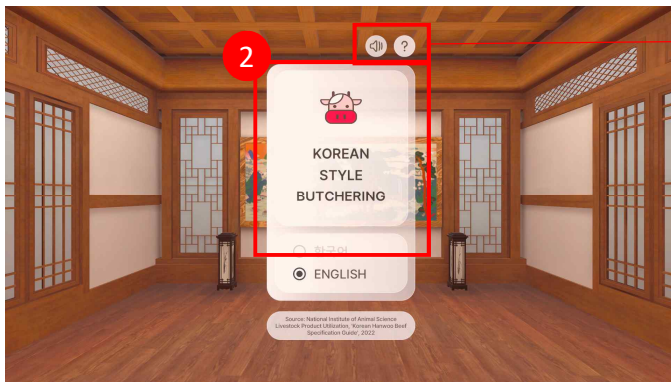# 7. Ease of use and related settings

- **Content Controls Guide**
  1) **<Korean Style Butchering> Guide**
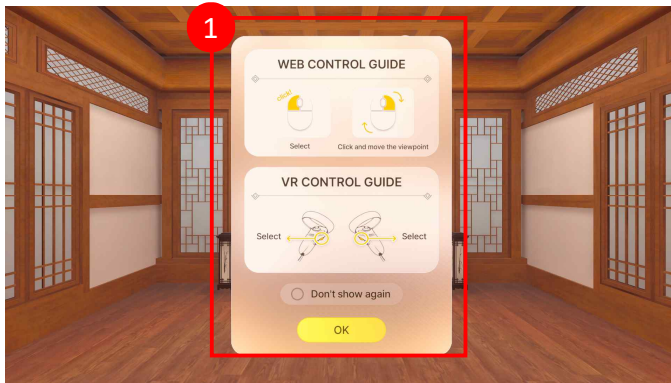
1. After confirming the control guide, click [OK]

   *After selecting 'Don't show gain' and clicking [OK], you can choose not to see the manipulation guide popup again

? : Control guide popup
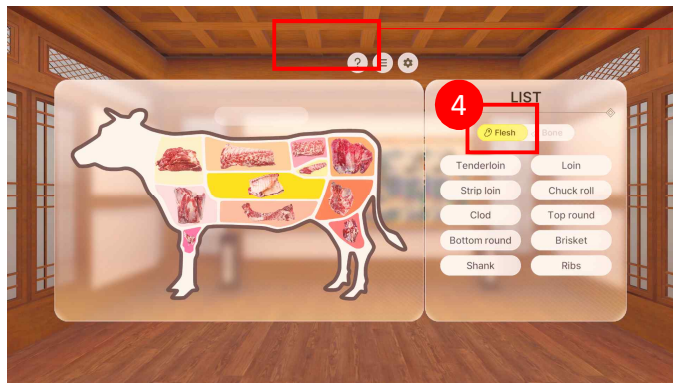
◁)) : Mute all sound

2. [Korean Style Butchering] button click

   *Select a Korean/English language below.

3. After confirming the 3D VIEW control guide, click [OK]

   *After selecting 'Don't show gain' and clicking [OK], you can choose not to see the manipulation guide popup again
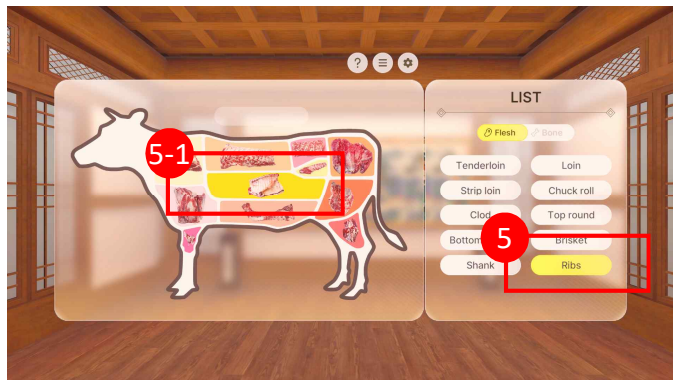
7. Ease of use and related settings

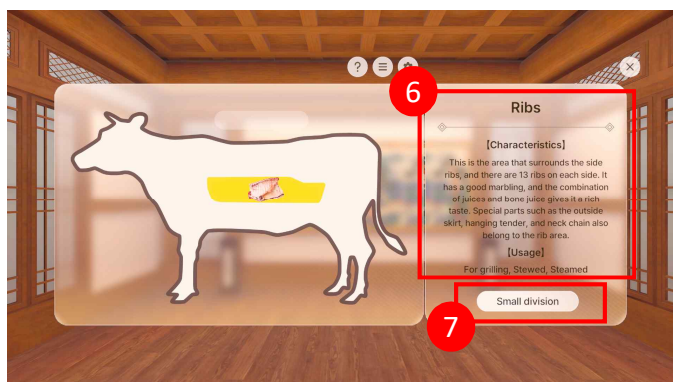: 3D contorl guide popup
: Flesh/Bone menu screen
: Setting

4. [Flesh] click
*Select a category from Flesh/Bone

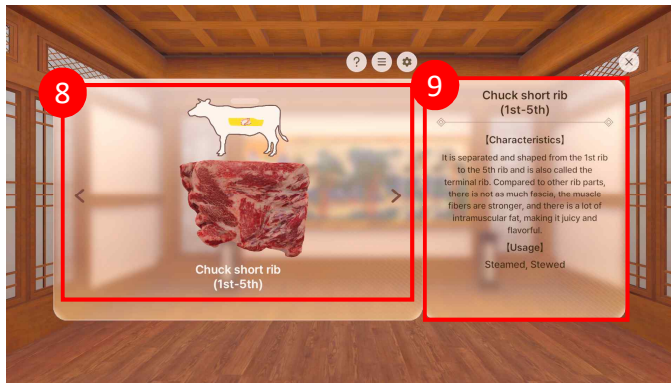5. Click on [Ribs] button from the list on the right
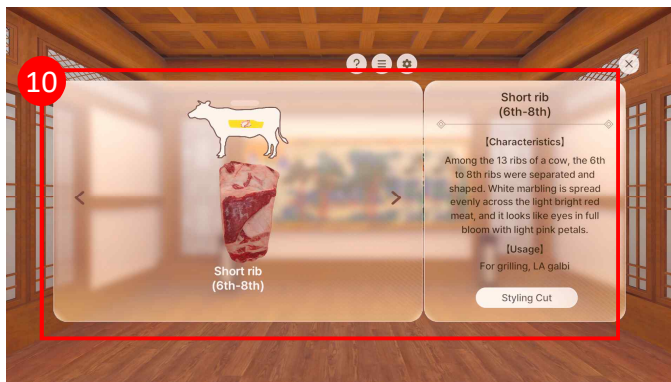   5-1. Or select [Ribs] model on the left

6. Check the characteristic and usage of Ribs
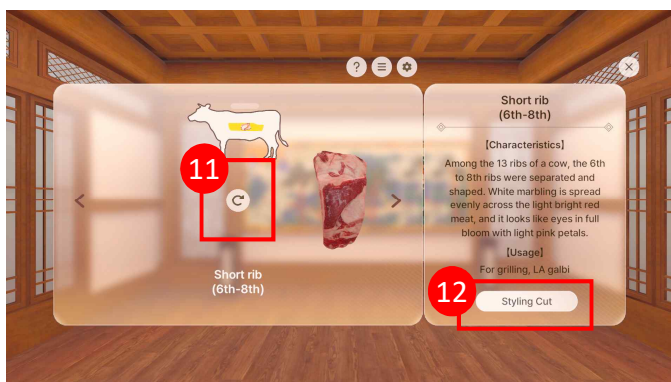7. [Small division] click

7. Ease of use and related settings

8. Small divisions are displayed on the left screen, and other parts can be selected using the left and right arrow buttons.
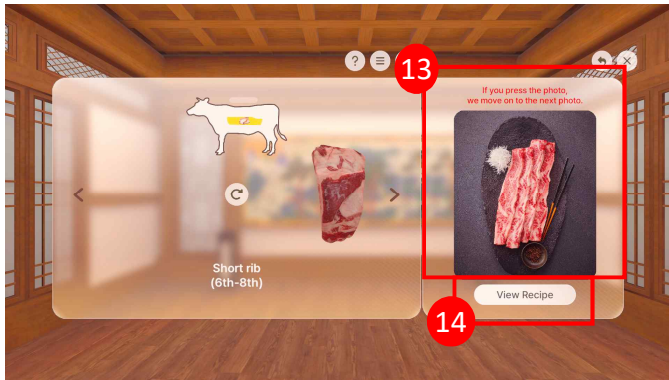9. Check the characteristic and usage of the selected part

10. Click the right arrow button once and check the characteristic and usage of 'Short rib(6th-8th)'

11. After manipulating 3D modeling, reset the position through the reset button
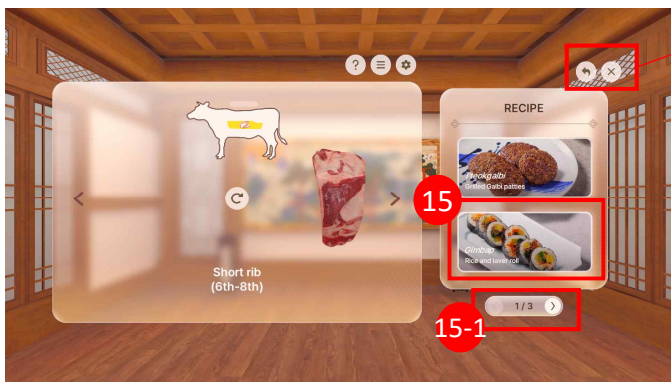12. [Styling Cut] button click

7. Ease of use and related settings
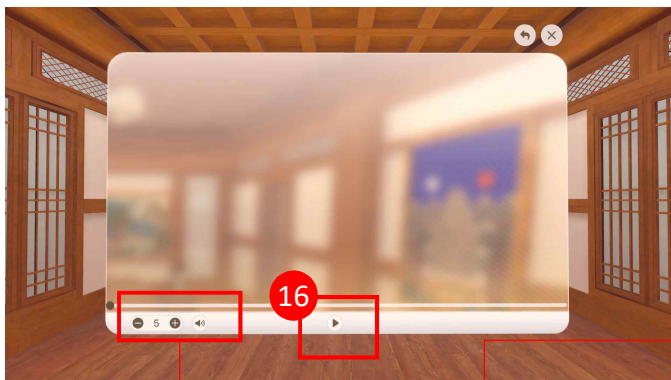

13. Check the styling cut using the selected part
   * When clicking on a photo, move to the next photo
14. [View Recipe] button click

↩ : Back

✕ : Close

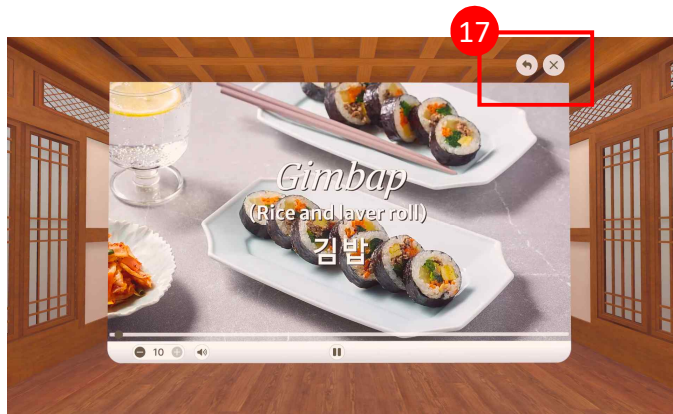15. [Gimbap] Click
 15-1. Move to previous/next page

16. Click the play button to watch the recipe video

   *Move the video section through the lower slide bar

➖ 10 ➕ : Volume up&down

🔇 : mute button for video

7. Ease of use and related settings

17. ![Back icon] : Back

![X icon] : Go back to the beginning
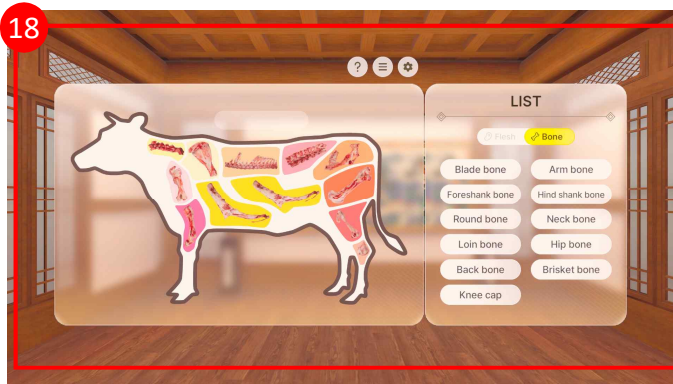
18. Other parts can also be freely learned using the same method as above
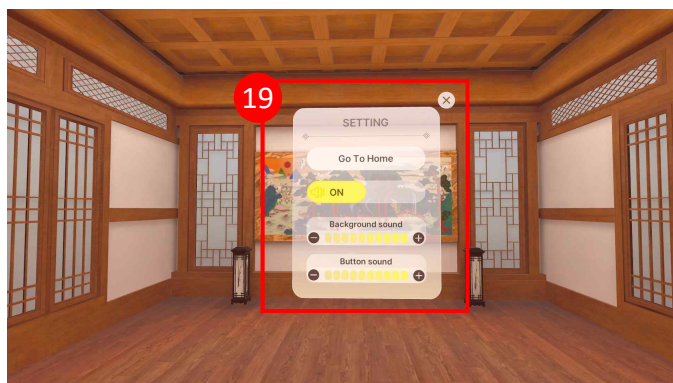
19. Click ![settings icon] at each screen
- Go To Home : Go to home screen
- SOUND ON/OFF icon
- Background sound volume control
- Button sound volume control

7. Ease of use and related settings

- **Content Controls Guide**

  2) <Cooking Simulation Quiz> Guide

1. After confirming the control guide, click [OK]

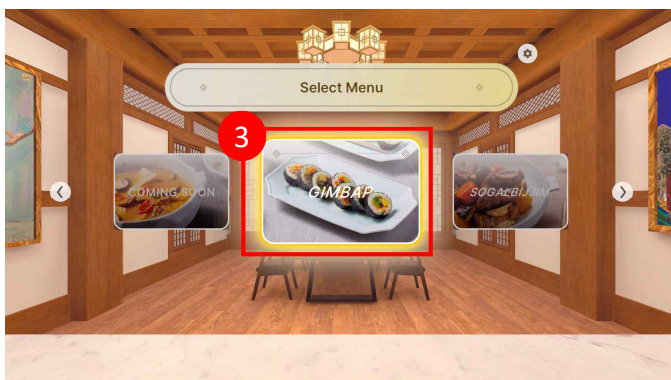   *After selecting 'Don't show gain' and clicking [OK], you can choose not to see the manipulation guide popup again

 ? : Control guide popup

 ◁)) : Mute all sound

2. [Cooking Simulation Quiz] button click

   *Select a Korean/English language below.
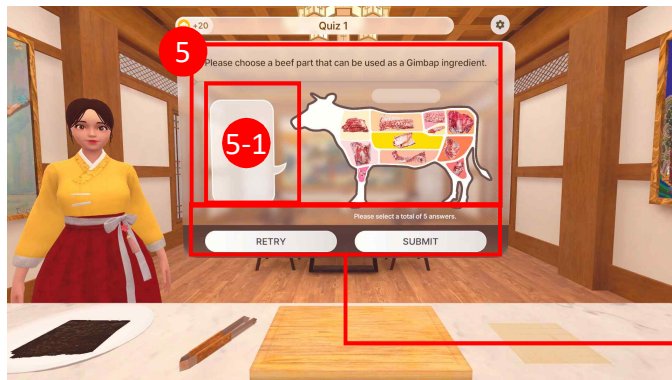

3. [GIMBAP] button click

7. Ease of use and related settings

4. Show entry message
   * This screen will automatically skip in 5 seconds

5. (Quiz1) Click on the parts needed for Gimbap
   5-1. Show selected parts

   RETRY : Reselect the answer
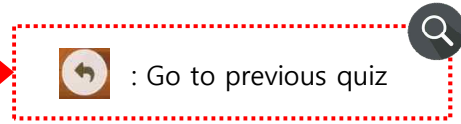
   SUBMIT : Submit the answer

6. Check the correct answer
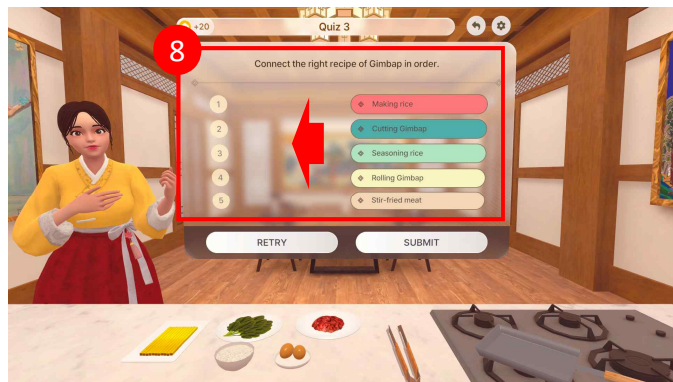
   NEXT : Go to next screen
   * Automatic skip after 10 seconds

7. Ease of use and related settings

: Go to previous quiz

7. (Quiz2) Among the ingredients on the left, drag and drop the ingredients needed for Gimbap onto the right tray.
   *Check the correct answer in the same way as ⑥
   7-1. Show selected ingredients

8. (Quiz3) Drag and drop Gimbap recipes from the right to the left in the correct order
   *Check the correct answer in the same way as ⑥
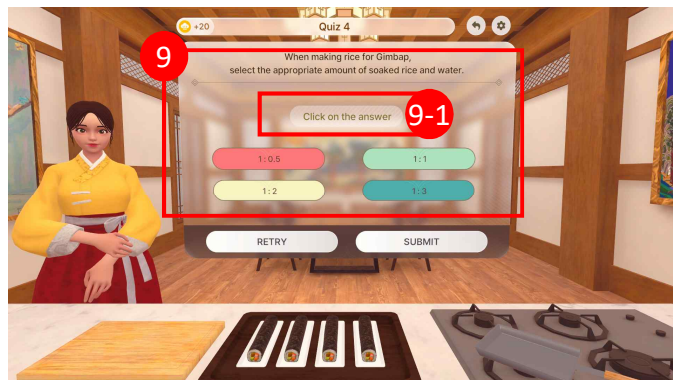
9. (Quiz4) Click the answer for appropriate amount of soaked rice and water.
   *Check the correct answer in the same way as ⑥
   9-1. Show selected ingredients

7. Ease of use and related settings

10. (Quiz5) Click on the picture suitable for the location of the Gimbap ingredients.
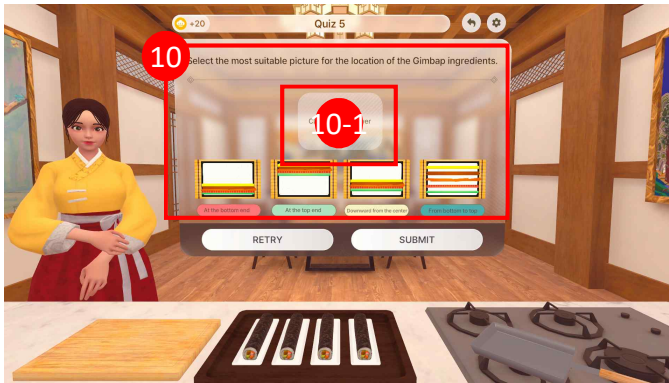   *Check the correct answer in the same way as ⑥
    10-1. Show Selected ingredients

11. Check total score
    * This screen will automatically skip in 10 seconds
12. Check review notes for wrong answers
    * Move pages using the left and right arrow buttons

☰ Select Menu : Go to menu selection screen

🏠 Go To Home : Go to home screen
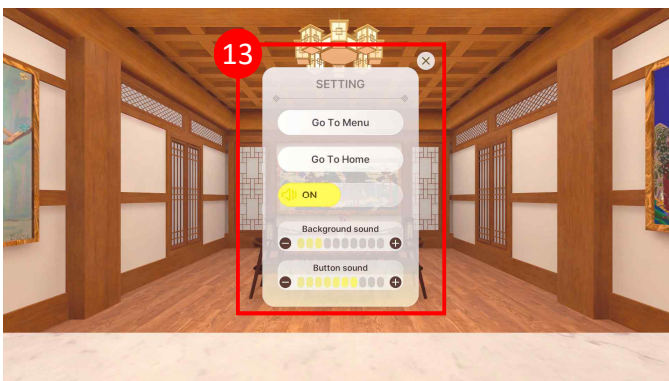
13. Click ⚙ at the top of each screen
• Go To Menu : Go to menu selection
• Go To Home : Go to home screen
• SOUND ON/OFF icon
• Background sound volume control
• Button sound volume control

8. Cautions for use

Caution

1. Safety tips before using immersive content
    -Follow the instructions of your teacher or guardian when using immersive content.
    -Make sure you have enough space around you.
    -Clear up any obstacles around you safely.
    -Avoid dangerous places such as stairs and railings.
    -Wear a disposable VR mask when using HMD devices.
    -When using an HMD, adjust the focus so that the screen is clearly visible.

2. How to stay safe while using immersive content
    -Use virtual reality (VR) content for no more than 10 minutes and not continuously.
    -If you experience dizziness, motion sickness, or eye strain while using VR content, stop using it immediately and ask your teacher for help.
    -When using augmented reality (AR) content, always be aware that over -immersion can cause accidents.
    -For your safety, do not charge your digital devices while using them.
    -If my digital device gets too hot, stop using it immediately.

3. Stay safe after using immersive content
    -Clean digital devices with disinfectant wipes or sanitizer after use.
    -Practice proper eye exercises and stretching after using digital devices.

4. Do not use for any purpose other than education
    -Beware of unauthorized recording, distribution, account sharing, etc. to avoid violating the copyright of the content.

5. Be careful when using content and media devices during cooking labs
    -There is a risk of media device failure or electric shock due to moisture, heat, etc. generated in the lab.
    -Please consider how to use them safely when using them in the lab.