

# 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

# Table of Contents

---

|                                     |       |    |
|-------------------------------------|-------|----|
| 1. Content overview                 | ..... | 3  |
| 2. Preparation                      | ..... | 5  |
| 3. User Manual                      | ..... | 6  |
| 4. Signup / Login                   | ..... | 7  |
| 5. Getting Started                  | ..... | 12 |
| 6. Course                           | ..... | 15 |
| 7. Ease of use and related settings | ..... | 25 |
| 8. Cautions for use                 | ..... | 35 |

# 1. Content overview

Welcome to K-CULTURE.

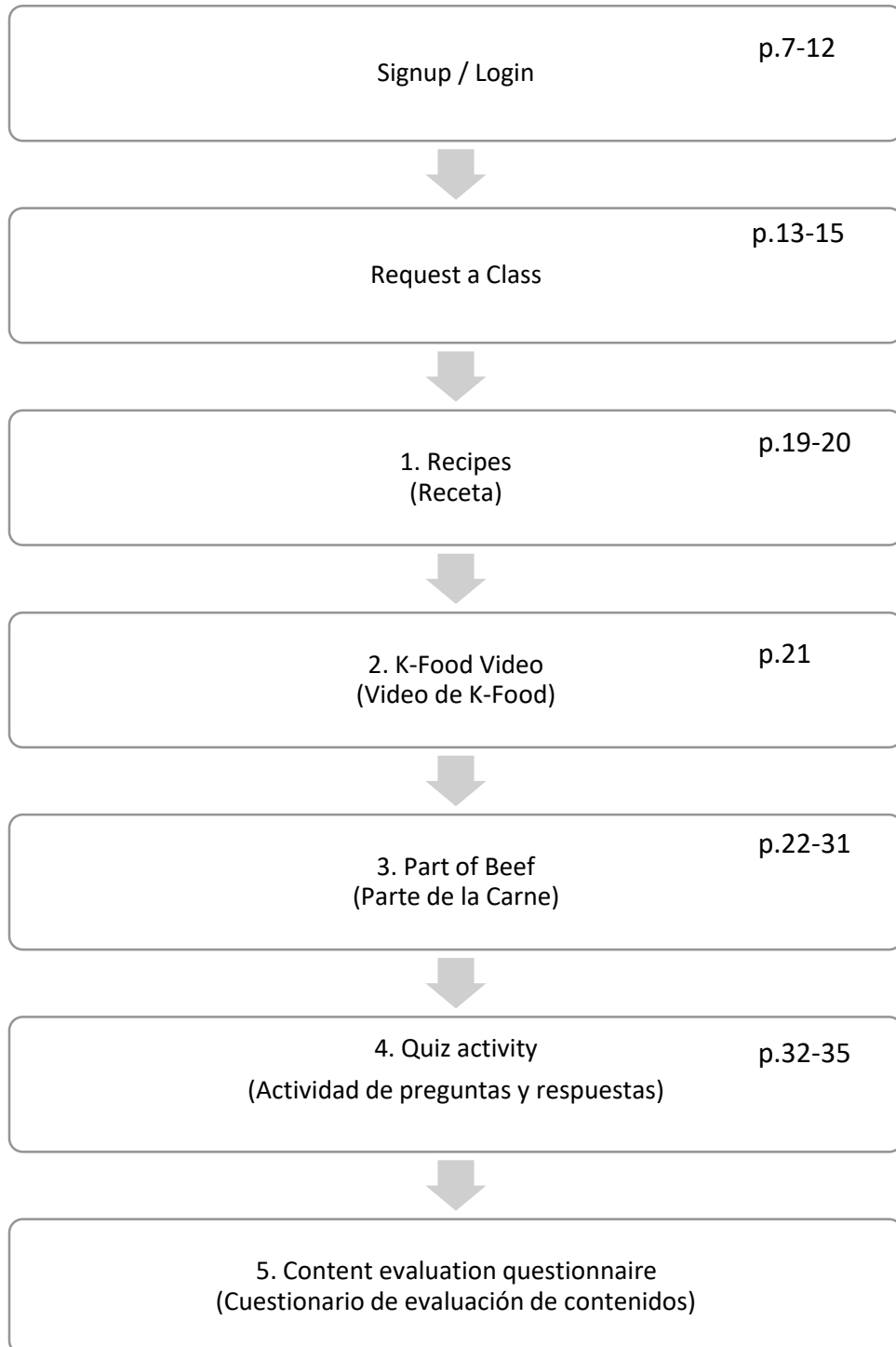
This content is dedicated to K-Food, which refers to a variety of foods, traditional Korean dishes and foods that are symbols of Korean food culture, and the need for efficient and proper education and training on them. We have developed an open learning platform that promotes lifelong learning, and 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)<br>- Media Courses<br>- VR Courses   |
| Content minimum Specifications | 1) Graphics Card : mx350<br>2) CPU : i5 1135g7<br>3) RAM : 8 GB<br>*Net environment is important because it works on the web |
| Educational Equipment          | PC, VR   |
| Training Hours                 | Individual content approx. 03-30 minutes<br>Approx. 000 minutes total  |

# 1. Content overview

---



## 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 CETT. PDF' file

Learning Materials

Search title, content... Search Write

| Num | Title                 | Writer | Date       | Answered or not |
|-----|-----------------------|--------|------------|-----------------|
| 2   | K-CULTURE User Manual | 강**    | 2023-11-07 | -               |
| 1   | K-CULTURE 이용매뉴얼(공문)   | 가**    | 2023-11-07 | -               |

[K-CULTURE] User Manual for CETT

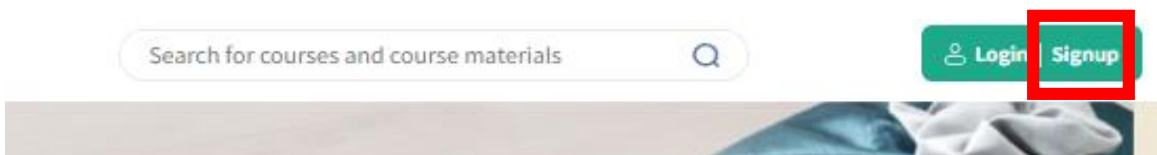
# 4. Signup / Login

## 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.

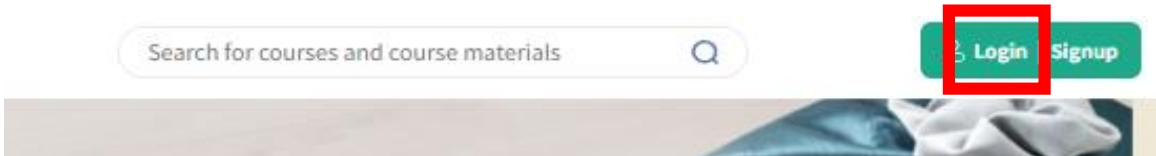
Member login

Go to home

# 4. Signup / Login

## 2) Login

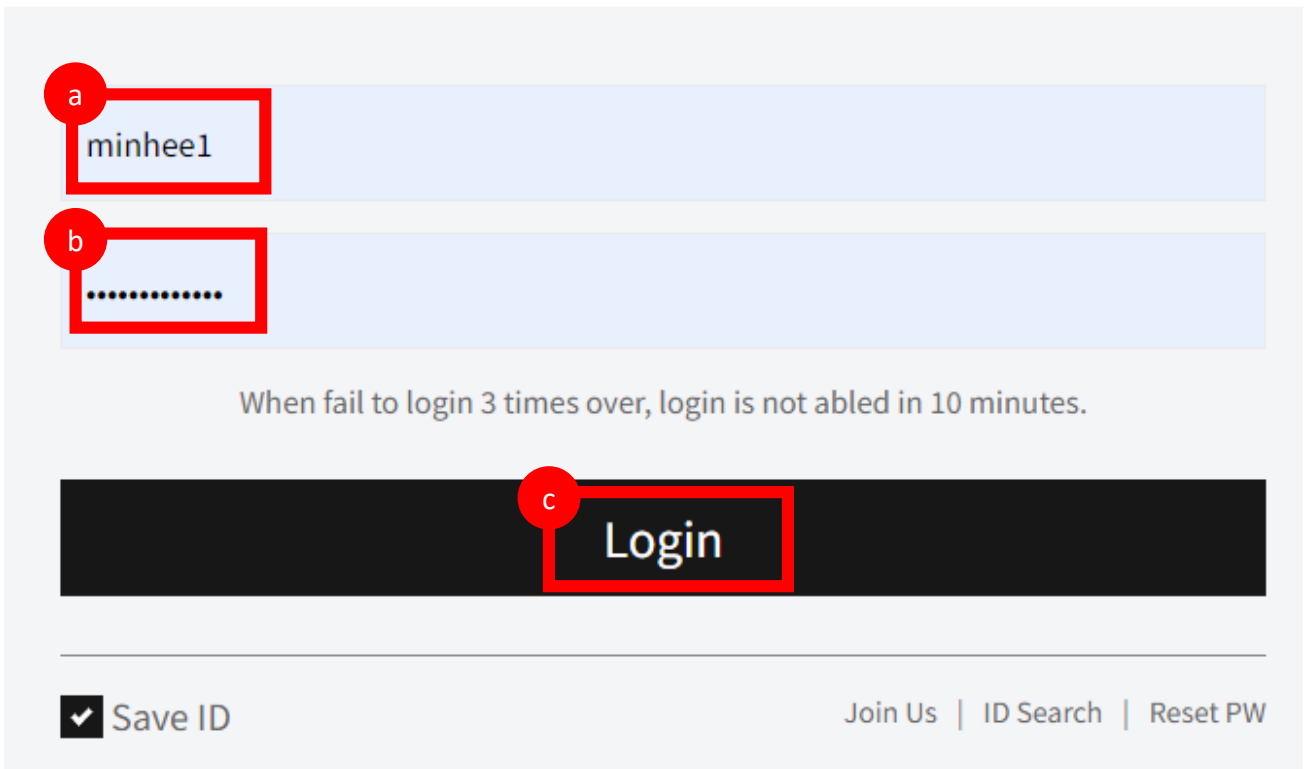
- ① Click 'Login' at the upper right side on the top.



- ② Type the ID and password and click 'Login.'

# Login

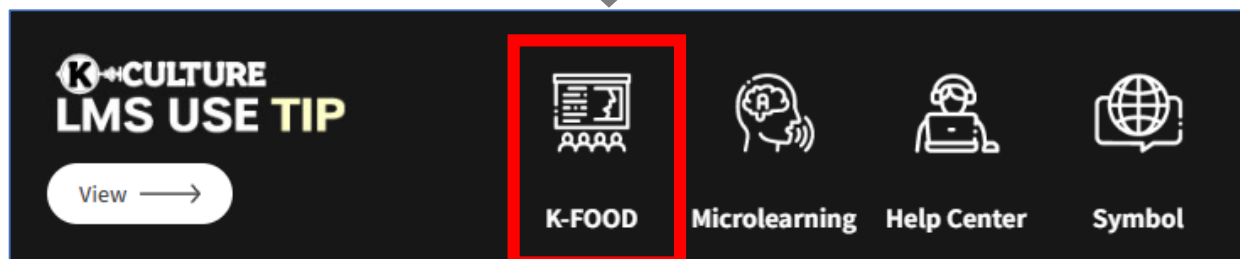
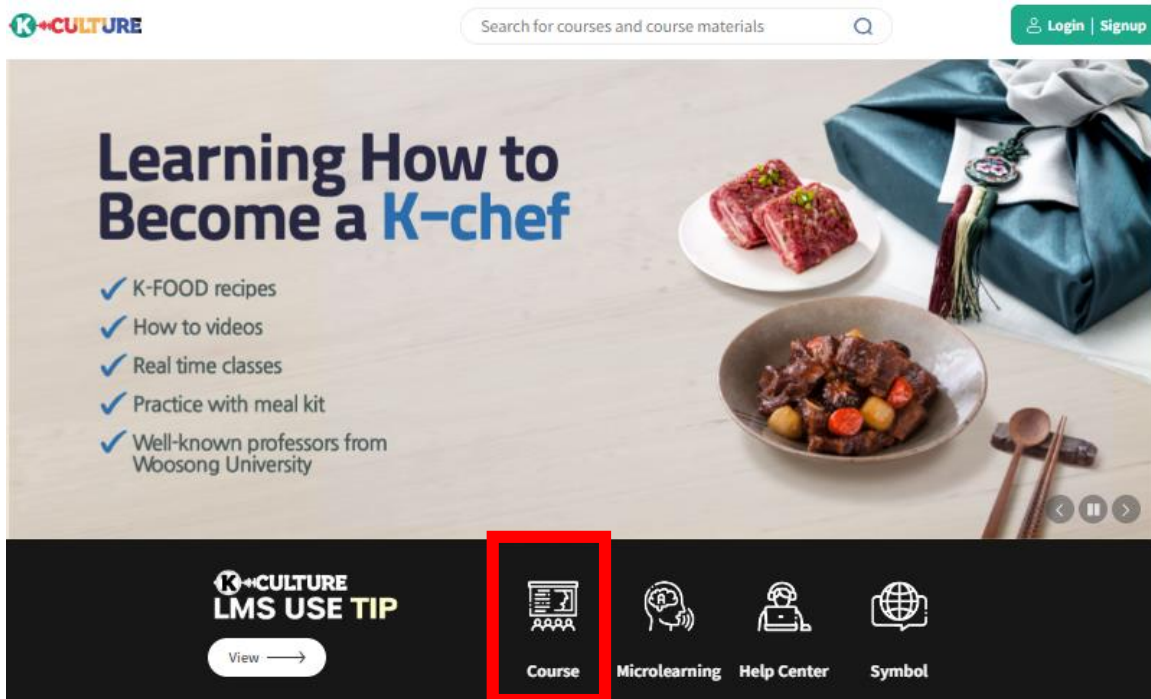
Welcome to K-CULTURE!

A screenshot of the login form. It features two light blue input fields. The first field, labeled 'a', contains the text "minhee1". The second field, labeled 'b', contains a series of dots representing a password. Below the input fields, there is a warning message: "When fail to login 3 times over, login is not abled in 10 minutes." At the bottom of the form, there is a black button labeled "Login", which is highlighted with a red square and labeled 'c'. Below the form, there is a horizontal line. On the left side, there is a checkbox labeled "Save ID" which is checked. On the right side, there are three links: "Join Us", "ID Search", and "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]. Or **Hacer 'Kimbap' (Rollito de arroz y algas)**

**Level 3**

Category

View all

Level 1

Level 2

**Level 3**

**Level 3**

Applying period

**Making 'Gimbap' (Rice and laver roll)**

Applying period 2024.01.29 - 2024.06.30

Course period 2024.01.29 - 2024.06.30

Total learning time 00:00:00 1 courses in t...

- ② Click 'Pay now.'(Price: 0 won)

Category

View all

Level 1

Level 2

**Level 3**

**Making 'Gimbap' (Rice and laver roll)** ♥

♥ 0 👤 1

Professor woosong  
Copyright WoosongUniversity  
Applying period 2024.01.29 - 2024.06.30  
Course period 2024.01.29 - 2024.06.30  
Total learning time 00:00:00 (1 courses in total)  
Classification Lecture

Application course name : Making 'Gimbap' (Rice and laver roll)

0 KRW

**Pay now** Add to cart

# 5. Getting Started

## 1) Course Enrollment

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

### Payment information

| <input checked="" type="checkbox"/> | Textbook/ Course name                 | Classification | Qty | Option                                | Price  |
|-------------------------------------|---------------------------------------|----------------|-----|---------------------------------------|--|
| <input checked="" type="checkbox"/> | Making 'Gimbap' (Rice and laver roll) | Lecture        | 1   | <input type="button" value="Change"/> | Amount 0 KRW<br>Purchase price 0 KRW<br>(Discount price 0 KRW) |

### Usable coupon

Enter the coupon number and click Add Coupon button

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

Total amount 0 KRW    Apply coupon 0 KRW Discount

- ⑤ Proceed the payment by clicking 'Pay now.'

### Payment information

| <input checked="" type="checkbox"/> | Textbook/ Course name                 | Classification | Qty | Price  |
|-------------------------------------|---------------------------------------|----------------|-----|--|
| <input checked="" type="checkbox"/> | Making 'Gimbap' (Rice and laver roll) | Lecture        | 1   | Amount 0 KRW<br>Purchase price 0 KRW<br>(Discount price 0 KRW) |

### Usable coupon

| Coupon name | Contents | Expiration date | Other coupon redundant use |
|-------------|----------|-----------------|----------------------------|
| No data     |          |                 |                            |

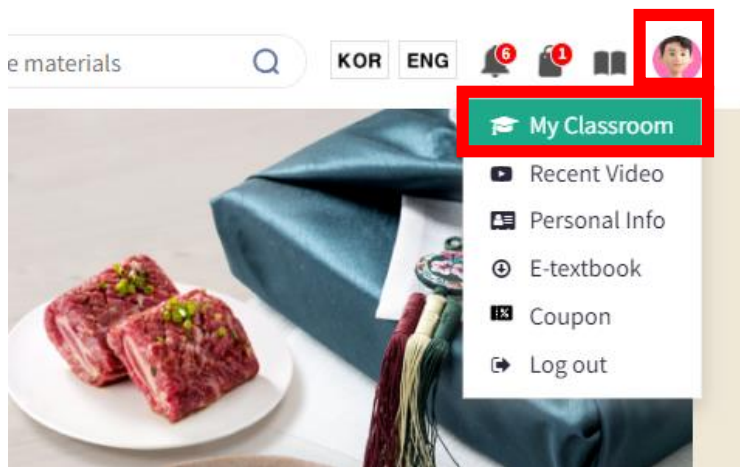
Total amount 0 KRW    Apply coupon 0 KRW

# 6. Course

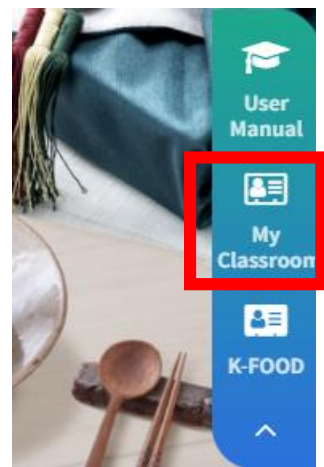
## 1) Taking the Course

① 'My Classroom' enter

a User Menu → My Classroom



b Sidebar → My Classroom



c Notice banner → My Classroom

**Demostración de K-Food**

**Demostración de K-FOOD**

**Date:** February 14<sup>th</sup> to 15<sup>th</sup>

**Food name:** *Kimbap*

**How to:** COURSE ▶ Hacer '*Kimbap*' enroll  
▶ My Classroom

**My Classroom**  
[Click]

Don't open popup for 1 days.

# 6. Course

---

## 1) Taking the Course

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

The screenshot displays the 'My Classroom' interface. On the left is a navigation menu with the following items: 'My Classroom' (selected), 'Recent Video', 'Personal Info', 'E-textbook', and 'Coupon'. The main content area features a top navigation bar with tabs for 'Current', 'Reviewing', 'Completed', and 'Wishlist'. Below this, a course card is shown for 'Making Gimbab' (Rice and laver roll). The card includes a status of 'In progress', a course title, a study period of '2024.01.29 - 2024.06.30', and a review period of 'unused'. A green 'Incomplete' button is located in the top right of the card. A red rectangular box highlights the 'Go to the course' button in the bottom right corner of the course card. Below the main interface, a larger green button with the text 'Go to the course' is also highlighted with a black border.



# 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 : Incomplete

**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.

Topic 1 ^

 1. Recipe Completed

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


Completed

 2. K-Food Video Completed

Learning Objectives


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

- To know part of beef(flesh and bone)

 4. Quiz Incomplete

Learning Objectives

- To solve the quiz after prior learning

# 6. Course

## 1) Taking the Course


③ Start the Lesson 1.

- Prior Learning:


➤ **1. Recipe/Receta : Gimbap recipe PDF**

Topic 1

**a**

 1. Recipe Incomplete

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

 2. K-Food Video Incomplete


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.

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

Topic 1

 1. Recipe

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

 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.

03\_01\_김밥.pdf - Chrome

k-steam.com/pluginfile.php/737/mod\_resource/co...

 Open with Kami

| 3-1 <i>Gimbap</i> (Rice and laver roll) |          |      |               |          |      | Portion : 2      |          |      |
|---|----------|------|---------------|----------|------|------------------|----------|------|
| Ingredients                             | Quantity | Unit | Ingredients   | Quantity | Unit | Ingredients      | Quantity | Unit |
| Rice                                    | 1        | cup  | Egg           | 1        | ea   | <i>Gimjang</i>   | 2        | tp   |
| Water                                   | 1.5      | cup  | Vegetable oil | 3        | tp   | Soy sauce        | 2        | tp   |
| Laver 2 ea                              | 2        | ea   | Salt          | 1 1/2    | tp   | Chopped scallion | 1        | tp   |
| (19*2) onl                              |          |      |               |          |      | Chopped garlic   | 1/2      | tp   |
| Carrot                                  | 50       | g    | Sesame oil(1) | 2 1/2    | tp   | Sesame seeds     | 1/2      | tp   |
| Pickled radish                          | 35       | g    |               |          |      | Sesame oil(2)    | 1/2      | tp   |
| Spinach                                 | 80       | g    |               |          |      | Black pepper     |          |      |
| Ground beef                             | 80       | g    |               |          |      | Mustard          | 1/25     | tp   |

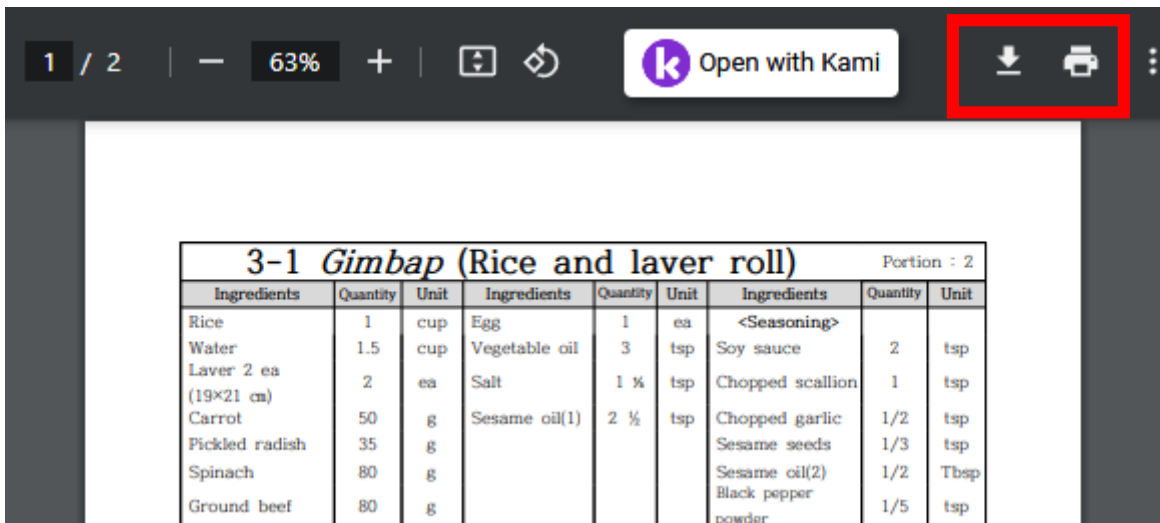
**Cooking steps**

1. Wash the rice 3 times, pour water and cook for 20 minutes.
2. Drain the soaked rice through a strainer to remove water.
3. Beat the egg and add 1/3 tsp of salt.
4. Cut carrot into (5\*0.3 cm)
5. Cut pickled radish into (5\*1\*1 cm)
6. Blanch the spinach into boiling water, wash it in cold water, and squeeze out the water.
7. Add 1/3 tsp of salt, 1/2 tsp of sesame oil(1) to the blanched spinach and mix.
8. Add *Gimjang* to the minced beef and mix thoroughly.
9. Flour washed rice and water(2) into a pot, close the lid and boil over high heat.
10. Boil over medium heat for 3 minutes.
11. Boil over low heat for 10 minutes.
12. Steam over low-low heat for 5 minutes and then...

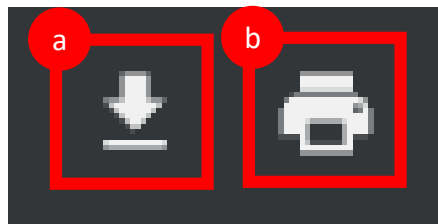
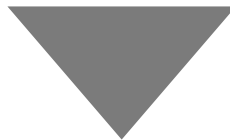
# 6. Course

## 1) Taking the Course

- ③ Start the Lesson 1.
  - Prior Learning:
    - **1. Recipe/ Receta : Gimbap** recipe PDF
      - ✓ You can download the file and also print it.



| 3-1 <i>Gimbap</i> (Rice and laver roll) |          |      |               |          |      | Portion : 2         |          |      |
|---|----------|------|---------------|----------|------|---------------------|----------|------|
| Ingredients                             | Quantity | Unit | Ingredients   | Quantity | Unit | Ingredients         | Quantity | Unit |
| Rice                                    | 1        | cup  | Egg           | 1        | ea   | <Seasoning>         |          |      |
| Water                                   | 1.5      | cup  | Vegetable oil | 3        | tsp  | Soy sauce           | 2        | tsp  |
| Laver 2 ea<br>(19×21 cm)                | 2        | ea   | Salt          | 1 ¼      | tsp  | Chopped scallion    | 1        | tsp  |
| Carrot                                  | 50       | g    | Sesame oil(1) | 2 ½      | tsp  | Chopped garlic      | 1/2      | tsp  |
| Pickled radish                          | 35       | g    |               |          |      | Sesame seeds        | 1/3      | tsp  |
| Spinach                                 | 80       | g    |               |          |      | Sesame oil(2)       | 1/2      | Tbsp |
| Ground beef                             | 80       | g    |               |          |      | Black pepper powder | 1/5      | tsp  |



# 6. Course

## 1) Taking the Course

### ③ Start the Lesson 1.

- Prior Learning:

- [2. K-FOOD Video/Video de K-Food](#): *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

[Cooking Skill \(Gimbap\)](#)

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 /Parte de la Carne (virtual contents)**
- **4. Quiz activity/Actividad de preguntas y respuestas (virtual contents)**

Topic 1



#### 1. Recipe

Incomplete

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



#### 2. K-Food Video

Incomplete

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.**

a



#### 3. Part of Beef

Incomplete

Learning Objectives

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

b



#### 4. Quiz activity

Incomplete

Learning Objectives

1. To solve the quiz after prior learning

# 6. Course

## 1) Taking the Course

### ③ Start the Lesson 1.

- Prior Learning:

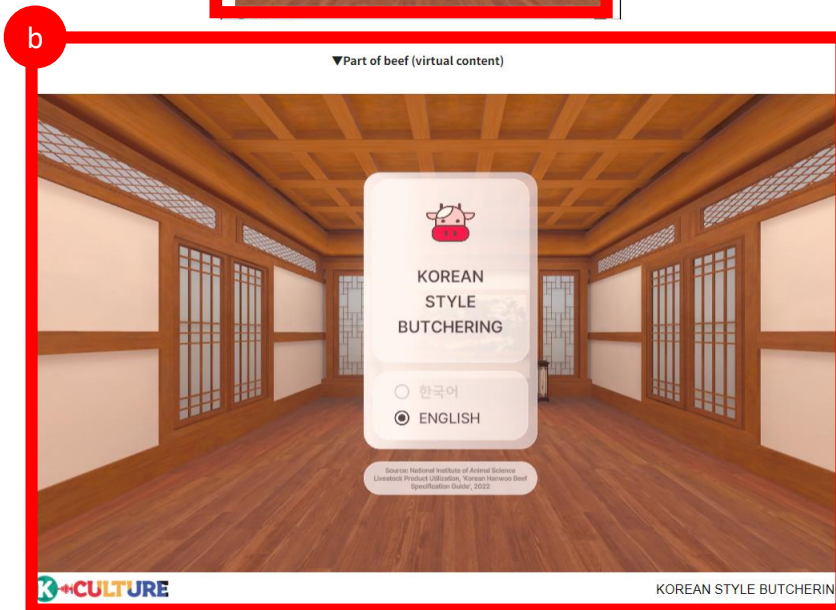
- **3. Part of Beef /Parte de la Carne (virtual contents)/** contains 'Example Video', 'Part of beef (virtual contents)', and web page link below.

#### 3. Part of Beef

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



Please watching this video first before starting below content.



**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/ Actividad de preguntas y respuestas(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 mouse button]



Please watching this video first before starting below content.



b

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

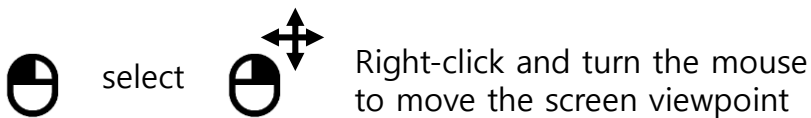
[Click here]

We recommend using full screen when viewing this content.



# 7. Ease of use and related settings

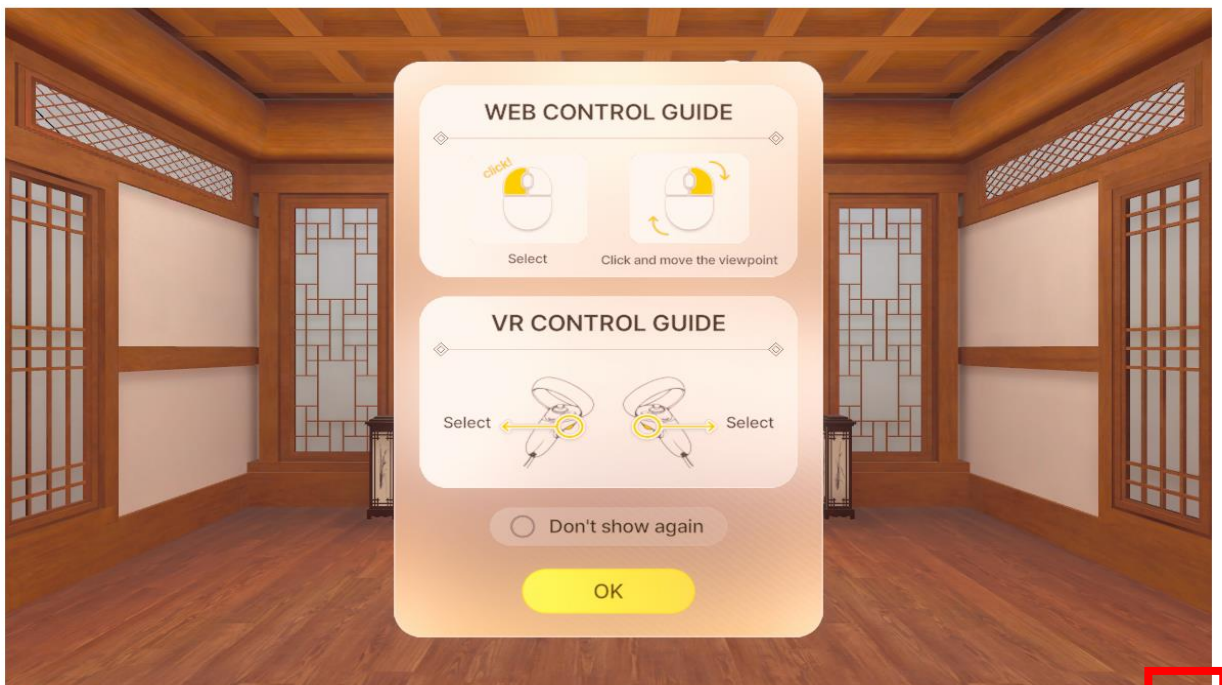
- **Content Basic Controls Guide**



\*All operations are used only with the mouse.

\*Reference video: ([https://www.k-steam.com/exr/data1/recipe\\_video/guide\\_v0.1.mp4](https://www.k-steam.com/exr/data1/recipe_video/guide_v0.1.mp4))

- **Content Basic Setting**



- **Content link**

- Korean Style Butchering :

- [https://wedu.k-steam.com/exr/data1/Korean\\_Style\\_Butcherin\\_2.2.1/](https://wedu.k-steam.com/exr/data1/Korean_Style_Butcherin_2.2.1/)

- Cooking Simulation Quiz :

- [https://wedu.k-steam.com/exr/data1/Cooking\\_Simulation\\_Quiz\\_2.2.1/](https://wedu.k-steam.com/exr/data1/Cooking_Simulation_Quiz_2.2.1/)

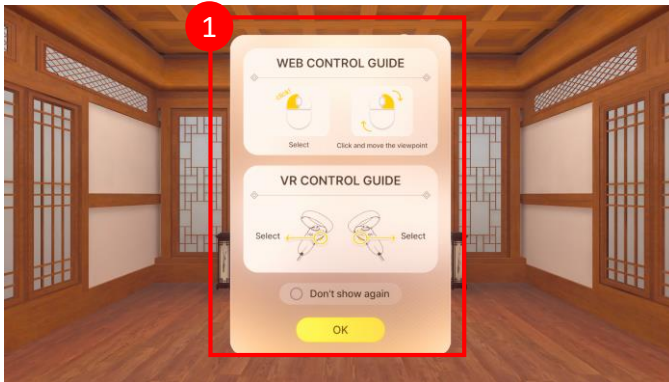
- Click the icon in the bottom right to play the content in **full-screen mode**.

# 7. Ease of use and related settings

\* Contents time : About 10min

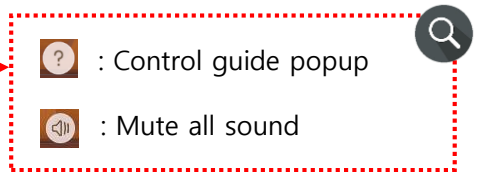
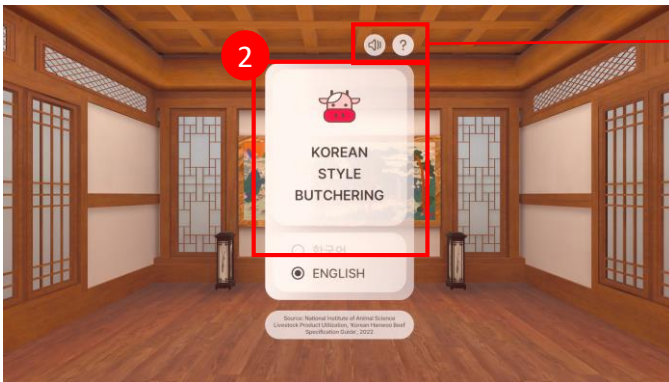
## • Content Controls Guide

### 1) <Korean Style Butchering> Guide



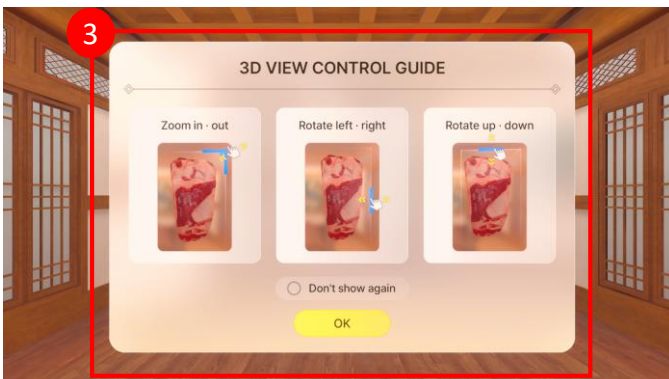
1. After confirming the control guide, click [OK]

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



2. [Korean Style Butchering] button click

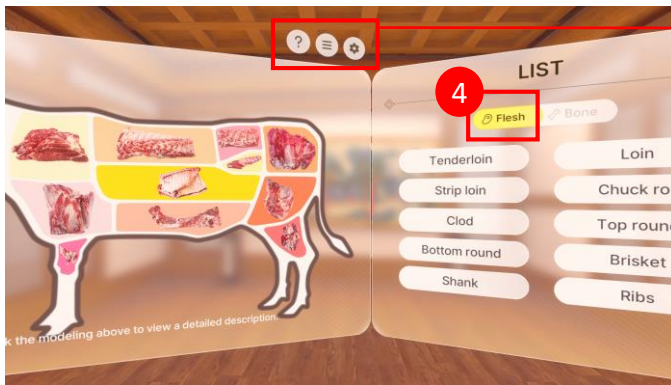
\*Select a Korean/English language below.



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

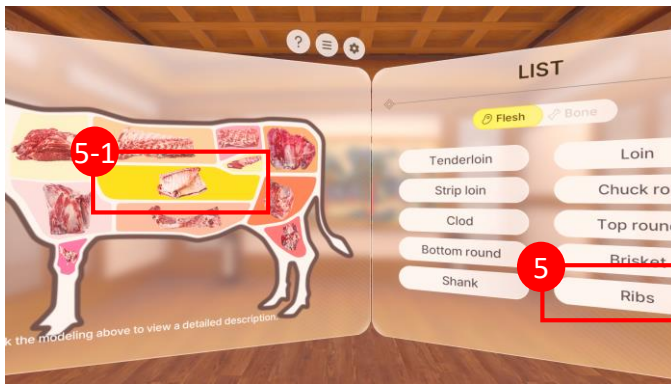
# 7. Ease of use and related settings



? : 3D control guide popup  
☰ : Flesh/Bone menu screen  
⚙ : Setting

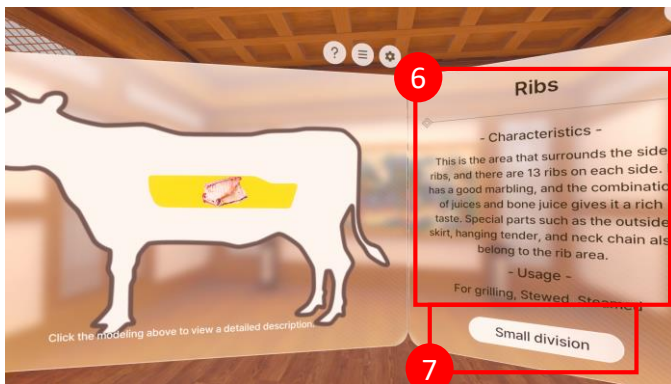
4. [Flesh] click

\*Select a category from Flesh/Bone



5. Click on [Ribs] button from the list on the right

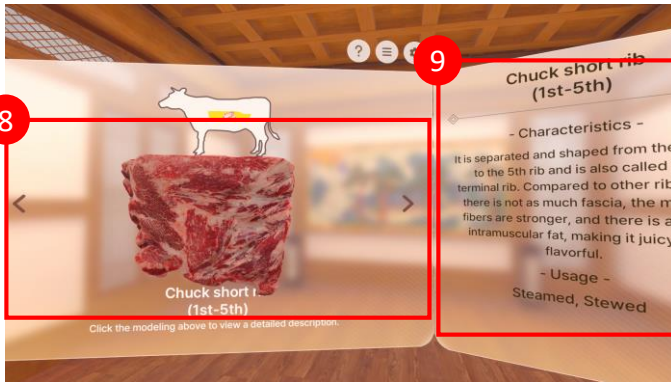
5-1. Or select [Ribs] model on the left



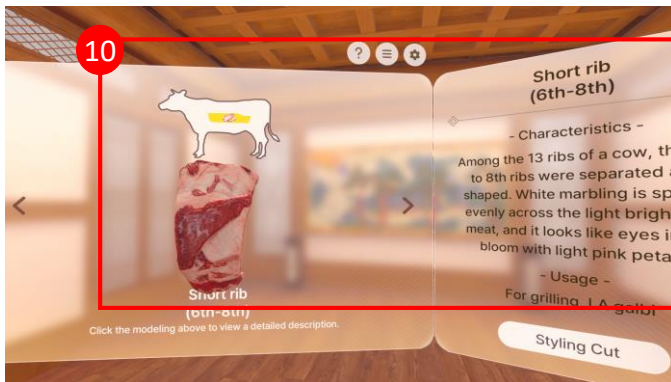
6. Check the characteristic and usage of Ribs

7. [Small division] click

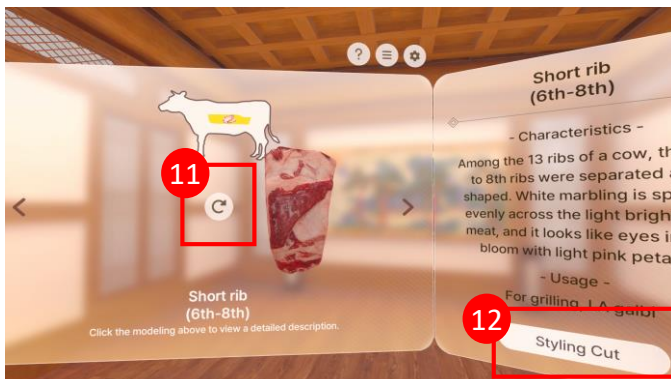
# 7. Ease of use and related settings



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

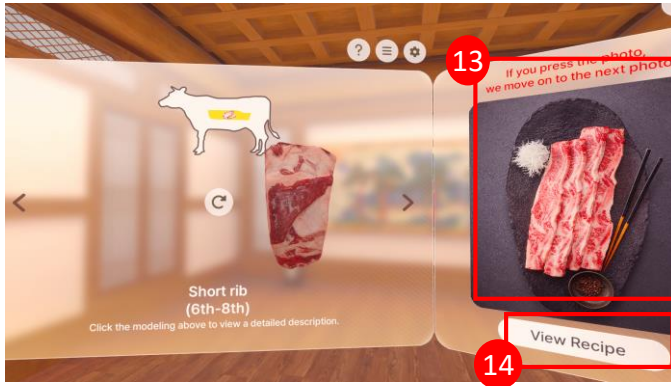


10. Click the right arrow button once and check the characteristic and usage of 'Short rib(6<sup>th</sup>-8<sup>th</sup>)'



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

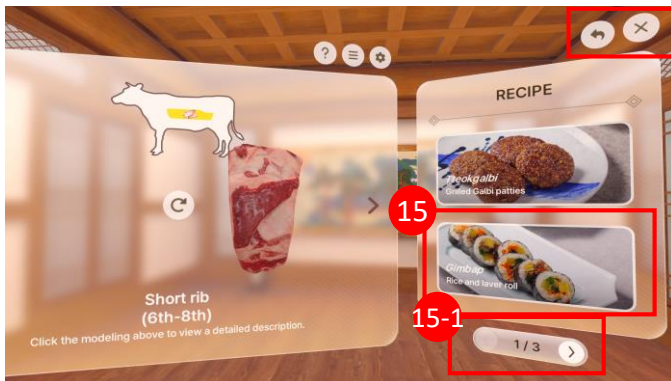
# 7. Ease of use and related settings



13. Check the styling cut using the selected part

\* When clicking on a photo, move to the next photo

14. [View Recipe] button click



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

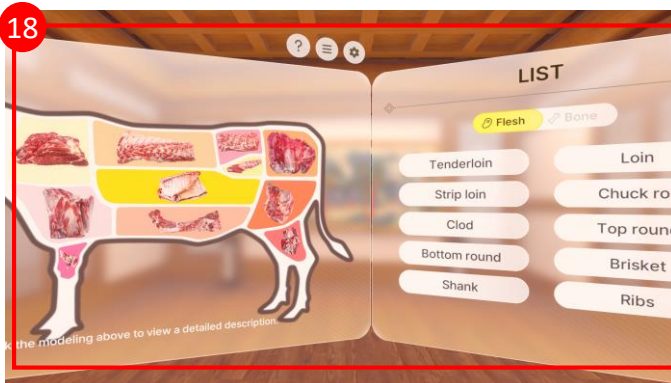
17. Volume up&down

18. mute button for video

# 7. Ease of use and related settings




17.  : Back  
 : Go back to the beginning



18. Other parts can also be freely learned using the same method as above



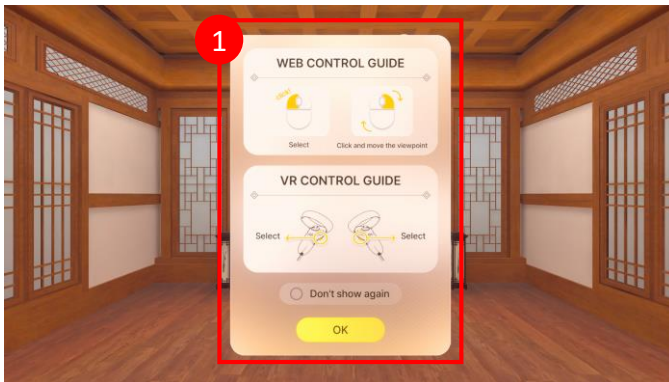
19. Click  at each screen
- Go To Home : Go to home screen
  - SOUND ON/OFF icon
  - Background sound volume control
  - Button sound volume control

# 7. Ease of use and related settings

\* Contents time : About 3-5min

## • Content Controls Guide

### 2) <Cooking Simulation Quiz> Guide



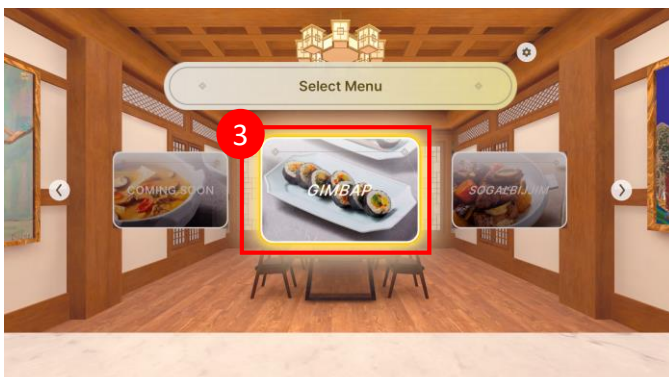
1. After confirming the control guide, click [OK]

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



2. [Cooking Simulation Quiz] button click

\*Select a Korean/English language below.



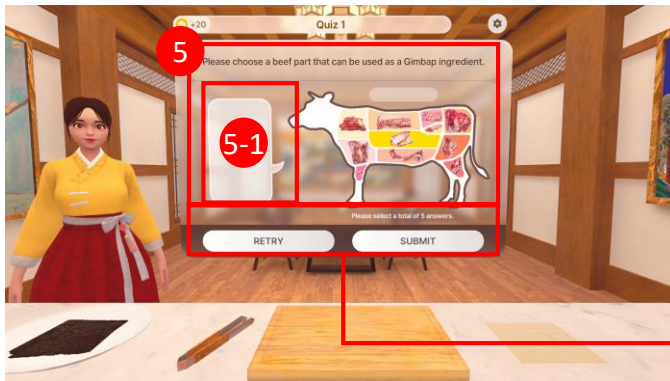
3. [GIMBAP] button click

# 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 Gimbab

5-1. Show selected parts

RETRY : Reselect the answer

SUBMIT : Submit the answer



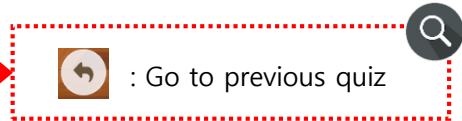
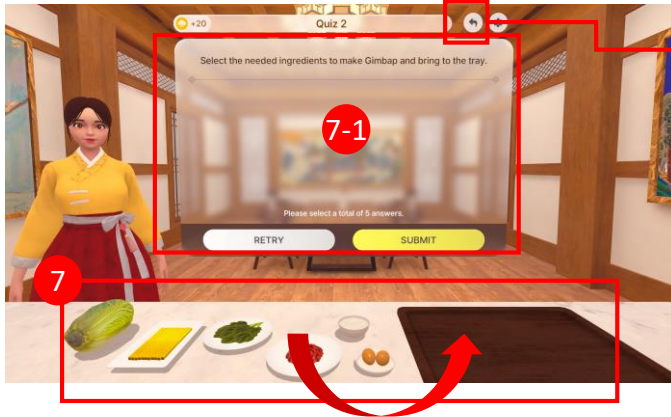
6. Check the correct answer

NEXT : Go to next screen

\* Automatic skip after 10 seconds



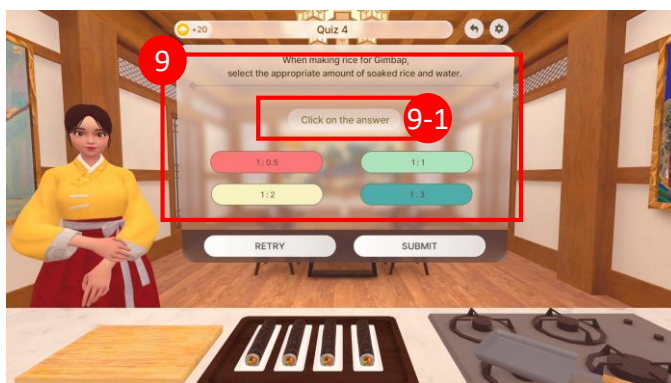
# 7. Ease of use and related settings



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

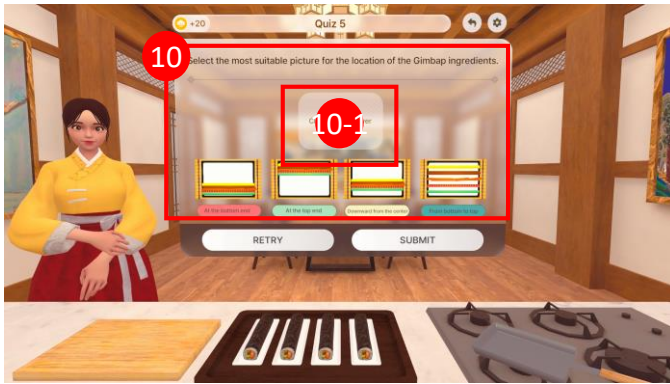


8. (Quiz3) Drag and drop Gimbap recipes from the right to the left in the correct order  
\*Check the correct answer in the same way as ⑥



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 Gimbab 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.