

GIST 1 student cafeteria weekly meal plan



* 상기 식단은 시장 수급 상황 또는 식당 사정에 따라 달라질 수 있습니다.*

2022년 에이치비푸드시스템

	bag ham stew*ramen	marbled soybean paste stew	pork belly bean sprout rice	grilled pork sausages	kimchi noodles		
	Nug 2011 000 11 1011011	marsion sof boar passe seen	*seasoned soy sauce	griffed pork sudsuges	*chicken fried		
	grilled meat	shireagi steamed backbone	chicken cutlet yuringi	bibim noodle	braised pork tofu		
	_						
	cheest potato	sausage stew	japchae	spinach greens	beet radish pickle		
	soybean stew	roasted seaweed*soy sauce	shrimp seaweed soup	shireagi miso soup	stir-fried seaweed stem		
	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi		
	green salad	raw radish	lemonade	ssam vegetable*miso	green salad		
flxed		nd*inioo*solod)					
wenn	homemade pork cutlet8(soup*bread*juice*salad)						
	black rice	black rice	black rice	black rice	black rice		
	shireagi miso soup	beef bone rice cake dumpling	soft tofu jjamppong soup	udon soup	pork kimchi stew		
	ƙimchi stir-fried porƙ belly	braised pork and quail eggs	sweet and sour pork	curry rice	chicken cutlet		
dinner	grilled tofu	bibim noodle	tteorborri	hamburg chop steak	stir-fried fish cake		
dinner	9						
dinner	grilled tofu pickled cucumber lunch box laver	bibim noodle pickled five radish yogurt	tteoRboRRI broccoli*red pepper paste picRled radish	hamburg chop steak stir-fried anhovy dried radish	stir-tried fish care soybean stew green salad		

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★ 알레르기 유발식품 (Allergy-induced food labelling guedance) ★

①난류(egg), ②우유(milk),③메밀(buckwheat),④대두(soybean), ⑤땅콩(peanut), ⑥밀(wheat), ⑦새우(shrimp), ⑧돼지고기(pork), ⑨닭고기(chicken), ⑩쇠고기(beef), ⑪오징어(sguid), ⑫고등어(mackerel) ⑬조개류(shellfish)⑭토마토(tomato)⑮아황산염(sulgite)