Temple food refers to the food eaten daily at Buddhist temples. At Buddhist temples, everything is considered a part of practice. From growing vegetables to preparing the food, monks and nuns are directly involved in the whole process. As if preparing the offer towards the Buddha, monastic practitioners make it with deep devotion, which all people share the food equally.

Sourced by Korean Temple Food

<https://www.koreatemplefood.com/eng/agency/ex.html>

The Temple Food Experience Center of Donghwasa Temple was opened. You can directly cook and taste the traditional temple dishes. You can cook three kinds of temple dishes for two hours and taste various temple foods including watermelon kimchi, espresso pancake, and deep fired black sesame bean curd. At the temple, they say food is also a kind of asceticism. They eat food with a thankful heart to the sky for cultivating the ingredient, to the farmers who take trouble, and then to the cookers.

Sourced by Daegu Tourist Information

<https://tour.daegu.go.kr/eng/index.do?menu_id=00003023>