

Content Outline

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10/27/2025

Project Title: Tteok website

Wikipedia link: <https://en.wikipedia.org/wiki/Tteok>

Growing up, one of my favorite snacks and meals would be anything involving tteok (Korean rice cakes). I'd like to build this site as a more comprehensive overview of tteok, looking at both its history and significance in Korean culture. I will be including some facts about its history, its makings, and focusing on the wide variety of tteok. I want to make this website very simple and revolve its aesthetics around traditional Korean culture, while still being informative.

- Pg 1: Overview of tteok
 - A general term for Korean rice cakes
 - Eaten both as a dessert and a meal
 - Used in many festivals, holidays, and overall has a lot of symbolic significance in Korean culture
- Pg 2: History
 - Goes back to primitive Korean agricultural society
 - Prehistoric times with no cooking utensils
- Pg 3: Traditional Utensils Used in Cooking Process
 - Ki (키), winnowing basket
 - Inambak (이남박), rice-washing bowl
 - Bagaji (바가지), gourd-like dipper
 - Ongbaegi (옹배기) and jabaegi (자배기), large, round pottery bowls
 - Che (체) and chetdari (첻다리), sieve and sieve-frame legs
 - Maetdol (맷돌), grinding stone
 - Jeolgu (절구) and jeolgutgonggi (절굿공이), mortar and pestle
 - Anban (안반) and tteokme (떡메), wooden pounding board and mallet
 - Siru (시루) and sirumit (시루밑), earthenware steamer and mat placed in the bottom of it

- Sot (솥) and geonggeure (경그레), cauldron and steaming rack
 - Beoncheol (번철), thick frying pan
 - Chaeban (채반), wicker tray
 - Tteoksalsal (떡살), wooden tteok pattern stamp
- Pg 4: Types - would be a bigger section with subsections of more detailed information
 - Steamed tteok
 - Pounded tteok
 - Shaped tteok
 - Pan-fried tteok
 - Other varieties
- Pg 5: Sources – wikipedia page, photo sources (to be used throughout all sections), various specific articles