



The representative of Korea

- Symbolize the traditions of Korean village of Jonju.
- Expression the color of tiles with five-orientation colors based on the Yin-Yang and Five elements theory
- Representative of a creative food city and Expression of a Korean tradition village
- Emphasis on superior Korean language originality, which is Hangul.



Bibim spreading throughout the world

2019

Signed MOU with Malaysia Business Group "Cravito Group Sdn Bhd"
 Participated in "Korea-Myanmar Business Partnership" (Myanmar)
 Participated in 9, 2019 Korea - Myanmar Business
 Participated in 10, 2019 Global Franchise Business Plaza (GFBP)
 Participated in 10, 2019 Abu Dhabi International Franchise Exhibition
 Participated in 11, 2019 Vietnam International Retail Shop and Franchise Show
 Open restaurants and food court 15 stores (2019.12) Total : 61 stores

2018

Signed MOU with "Bibimbap Globalization Project Corporation"
 Participated in 2018 Vietnam Franchise Expo (Vietnam)
 Participated in Busan Franchise Expo (Korea)
 Participated in Daegu Franchise Expo (Korea)
 Open a restaurant and food court 14 stores Total: 34 stores

2017

Be selected as a franchise enterprise (Small and Medium Business Administration)
 Participated in Global Franchise Business Plaza
 Open a restaurant and food court 14 stores Total: 20 stores

2012

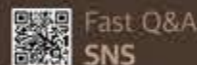
"Hanok Village Jeonju Bibimbap" Foray into Franchising

1976

Open a Poongnyun Restraunt (Mother of the CEO)

Pungnyun FC Co., Ltd.

Tel +82-70-4791-1088
 Fax +82-50-4199-9082
 E-mail jsksj00461@gmail.com
 Address A, 1904, 606, Seobusae-gil, Geumchun-gu, Seoul, Republic of Korea



Health / Tradition / Healing

One bowl includes 500years of our beautiful histoty

Feel the taste, charm, and value of Jeonju Bibimbap that will blend the world, far beyond Korea alone.



Leading Korean-food, Represents Korean food in a mixed Korean style!

- Representative food of Jeonju - Bibimbap and Soybean sprout soup
- The well-balanced Diet
- Low calorie and Diet foods
- The best of three dishes of the Joseon Dynasty.
- One of the top three meals in Joseon Dynasty: Jeonju-Style bibimbap, Pyeongyang-Style cold buckwheatnoodles, and Gaeseong-Style soup rice

Brassware(called Yugi)

"Korean traditional bowl"

A block that destroys Vitamins, in which each ingredient contains.
Maintains the original taste and temperature.

The rock-solid rich colored brassware comes from

78% best copper and 22% tin.

It has the thermic effect as well as the cold storage function on the food
that grants to maintain the taste
and to experience the effort of a perfectly prepared meal.



Jeonju Bibimbap

The ingredients and the traditional Gochujang secret recipe
originates from Jeonju, which is the best location
and allows people to enjoy the real flavor of Bibimbap.
These various vegetables have their own unique taste.
When these vegetables are fused
with spicy red pepper paste (gochujang),
a harmonious dish known as bibimbap is assembled.



Jeonju Dolsot Bibimbap

Dolsot Bibimbap was originated from the Jeonju
Pungnyeon Restaurant in 1976.

This brand consists of the warm heart of a mother
and her genuine patience.

A welcoming and warm feeling provided by Dolsot,
a Korean traditional cooking style

Dolsot Bibimbap enables people to taste the history
and origin of this style of cooking.



Jeonju Soybean Sprout Soup

A clean and light taste of soup that has been inherited
and maintains the traditional flavor.

It is the best soup for a refreshing body.

This dish is served as the perfect hangover meal
and a hearty meal as well. Bean sprout soup has been loved
and an all-time favorite by customers for 40 years.

