Welcome to Daejeon!

Situated in the center of Korea, Daejeon is the new administrative capital of the country.

The city is a blend of futuristic, state-of-the-art science and time-honored traditions.

Equipped with a convenient area-wide transportation system, Daejeon can easily be reached from any parts of the country as well as from the world.

Daejeon is a science city in the world. It is home to 900 or so science and technology-related government-funded research institutes, corporate research institutes, and venture businesses. It is both a major hub city in the science business belt and an undisputed center of science and technology in Korea.

Daejeon plays a central role in terms of national defense, being home to the headquarters of the land forces, naval forces, and the air force. The city also serves a major public administration function, with the government complex in Sejong city.

In addition to being a center of science and technology, culture, public administration, arts, national defense, and transportation, Daejeon also boasts a clean natural environment and fully-equipped convention infrastructure.

The Daejeon International Marketing Enterprise is helping to develop Daejeon as a major city for conferences, exhibitions, medical services, science, and tourism by fostering the convention industry and recreating the EXPO. The city was the first city in Asia to receive the Destination Marketing Accreditation Program (DMAP) in March, 2012. We offer one-stop services to attract and organize exhibitions and conventions that integrate tourism, culture, and leisure. We also operate the EXPO Science Park, organize festivals and events, and conduct general marketing activities to enhance the city brand of Daejeon. We have built a strong MICE-related network in Korea and abroad, including the Global Science and Convention Alliance and the Daejeon & Chungcheong MICE Alliance. Through the Daejeon MICE Youth Supporters and the MICE Academy, we strive to foster MICE specialists, while conducting promotional and support activities. The Daejeon International Marketing Enterprise is working to satisfy all MICE visitors who come to Daejeon.

Tel: +82-42-869-5400
Website: http://www.dime.or.kr

Korea MICE Bureau (KMB), under the auspice of the Korea Tourism Organization, aims to establish Korea as a premier destination for tourists, convention delegates and business travelers. KMB, as the government’s leading MICE agency, has for nearly 30 years worked to provide a wide range of advice and assistance to those considering holding meetings in Korea. KMB also works closely with organizers, meeting planners, and other regional convention bureaus to ensure that every meeting held in Korea is successful as well as memorable.

Address: 40, Cheonggyecheon-ro, Jung-gu, Seoul
E-mail: micekorea@knto.or.kr
Website: http://k-mice.visitkorea.or.kr
Korea Travel hotline: In Korea 1330 From Abroad +82-2-1330

KOREA MICE Bureau

Touch Taste Shop in Daejeon!
The National Science Museum has an exhibit various science and technology materials. Also serving an educational function, the museum features the Permanent Exhibitions Hall, Special Exhibition Hall, outdoor exhibition, Planetarium, Science Alive Discovery Center, seminar rooms, Nature Exploration Center, Amateur Radio Station, and Biosphere. This hall of science and technology is designed to promote science as being an integral part of our lives, enhance youth’s interest in S&T and help develop their creativity.

Yuseong Hot Spring

In the Baekje period, Yuseong Hot Spring was discovered in the Baekje period. Yuseong Hot Spring is the oldest of the 116 hot spring districts in Korea. It is also the nation’s largest in terms of natural resources and traffic. Yuseong is an alkalescent simple spring. The water is smooth and does not cause skin irritation. It contains minerals such as positive ion, zinc, and iron, so it is good for the skin and is known to be effective in countering adult diseases. The hot spring theme park offers a foot bath for free to all visitors.

Dubu (Tofu Duruchigi)

The dubu duruchigi of Daejeon is made by simmering soft, square-cut tofu in a spicy sauce of chili pepper powder, garlic, soy sauce, and sesame oil. The ingredients are sauteed so as to keep the unique taste and texture of tofu. Try once, and you are sure to come back for more. Dubu duruchigi mixed with noodles is also a great eat.

Dotorimukbap

Dotorimukbap was first offered in the early 1980s by farmers as a source of additional income. Over time, it has become a local specialty of Daejeon. Broth rendered from dried anchovy and edible kelp is poured on a mound of dotorimuk (acorn starch jelly) strips, and the dish is topped with chopped kimchi and laver pieces. This unique dish can be had at affordable prices. It is also a great diet food that is enjoyed by people of all ages and gender.

Kalgukus

There is truly a large number of kalgukus restaurants in Daejeon. Many of them have been around for over 50 years, and this dish is so popular that there is also a kalgukus festival in Daejeon. Made with handmade knife-cut noodles, kalguksu has a number of variations: hot and spicy kalguksu, the milder and more simple sonkalguksu, and bajirak (short-necked clam) kalgukus with a deeper broth. There are many places where you can find this dish of chewy noodle and rich broth in Daejeon.

Paejeon Wine Charity

Daejeon Wine Charity is locally produced wine made with local grapes. The wine mainly uses the Campbell variety, which is grown in four farmhouses in Panam-dong area in Daejeon. The wine is matured in oak barrels for a deep flavor and balance.

Yuseong Pear

Yuseong pear is incredibly crunchy. Grown in facilities equipped with scientific orchard management system, the pear is of the highest quality. It also benefits from the clean waters and natural environment of Gyeryongsan Mountain, as well as ideal climate and soil conditions. All of these combine to make Yuseong pear very sweet, juicy and flavorful.

You can find this dish of chewy noodle and rich broth in Daejeon.

There is truly a large number of kalgukus restaurants in Daejeon. Many of them have been around for over 50 years, and this dish is so popular that there is also a kalgukus festival in Daejeon. Made with handmade knife-cut noodles, kalguksu has a number of variations: hot and spicy kalguksu, the milder and more simple sonkalguksu, and bajirak (short-necked clam) kalgukus with a deeper broth. There are many places where you can find this dish of chewy noodle and rich broth in Daejeon.

Dubu (Tofu Duruchigi)

The dubu duruchigi of Daejeon is made by simmering soft, square-cut tofu in a spicy sauce of chili pepper powder, garlic, soy sauce, and sesame oil. The ingredients are sauteed so as to keep the unique taste and texture of tofu. Try once, and you are sure to come back for more. Dubu duruchigi mixed with noodles is also a great eat.

Dotorimukbap

Dotorimukbap was first offered in the early 1980s by farmers as a source of additional income. Over time, it has become a local specialty of Daejeon. Broth rendered from dried anchovy and edible kelp is poured on a mound of dotorimuk (acorn starch jelly) strips, and the dish is topped with chopped kimchi and laver pieces. This unique dish can be had at affordable prices. It is also a great diet food that is enjoyed by people of all ages and gender.

Kalgukus

There is truly a large number of kalgukus restaurants in Daejeon. Many of them have been around for over 50 years, and this dish is so popular that there is also a kalgukus festival in Daejeon. Made with handmade knife-cut noodles, kalguksu has a number of variations: hot and spicy kalguksu, the milder and more simple sonkalguksu, and bajirak (short-necked clam) kalgukus with a deeper broth. There are many places where you can find this dish of chewy noodle and rich broth in Daejeon.

Paejeon Wine Charity

Daejeon Wine Charity is locally produced wine made with local grapes. The wine mainly uses the Campbell variety, which is grown in four farmhouses in Panam-dong area in Daejeon. The wine is matured in oak barrels for a deep flavor and balance.

Yuseong Pear

Yuseong pear is incredibly crunchy. Grown in facilities equipped with scientific orchard management system, the pear is of the highest quality. It also benefits from the clean waters and natural environment of Gyeryongsan Mountain, as well as ideal climate and soil conditions. All of these combine to make Yuseong pear very sweet, juicy and flavorful.