

Activity Idea

ASIAN PACIFIC AMERICAN HERITAGE MONTH VIRTUAL FILM FEST: *The Host* (R) Viewer's Guide

Rated R for Violence and Language. Not recommended for kids under 17.
Parental guidance strongly suggested.

A monster emerges from Seoul's Han River and begins attacking people. One victim's loving family does what it can to rescue her from its clutches.

Stream the film here: <https://www.hoopladigital.com/title/11049535>

MOVIE RESOURCES:

- Vox article: Why *The Host* is a perfect companion piece to Bong Joon-ho's Oscar winning *Parasite* <https://tinyurl.com/uddzvqb>
- Museum of the Modern Image interview: Bong Joon-ho on *The Host* <https://tinyurl.com/yah6zof6>
- Vulture profile on director Bong Joon-ho <https://tinyurl.com/y6h6o493>
- Vulture profile on actor and long-time Bong Joon-ho collaborator Song Kang-ho <https://tinyurl.com/yd3haf24>

DISCUSSION QUESTIONS:

- In folklore and mythology (and horror movies!), monsters are the physical embodiment of a society's fears. What do you think the monster represents in *The Host*?
- How does the movie update and pay homage to classic monster movies that warn against human carelessness and arrogance, like *Godzilla*? Why are audiences drawn to monster movies?
- The inciting incident in the movie on a real-life [event](#), which highlighted the tension between South Korea and the U.S military stationed there. How is the relationship between the two nations portrayed in the film?



- How is family depicted in *The Host*? Are the Parks an admirable family? Why or why not?

WATCH-A-LIKES:

- *Train to Busan* on Hoopla <https://tinyurl.com/ydehgvne>

Other Bong Joon-ho films:

- *Mother* on Hoopla <https://tinyurl.com/y7zmdty6>
- *Barking Dogs Never Bite* on Hoopla <https://tinyurl.com/y93qerhx>

SNACK RECOMMENDATION:

Ggae Gwa Ja (Korean Sesame Seed Cookies)

Yields: 24 cookies

Ingredients:

- 1 cup butter
- 3/4 cup brown sugar
- 3/4 cup white sugar
- 2 eggs
- 1 teaspoon baking soda
- 1 teaspoon hot water
- 1 teaspoon vanilla extract
- 3 cups flour
- 3/4 cup toasted sesame seeds

Directions:

1. Cream butter with brown and white sugars.
2. Add eggs and beat well.
3. Add baking soda, hot water and vanilla extract. Mix well.
4. Stir in flour and sesame seeds to make a stiff dough.
5. Cover and chill until dough is firm.
6. Roll heaping teaspoonfuls into balls; place on greased baking sheet, about 2" apart. Flatten slightly.
7. Bake at 325 degrees for 10-12 minutes.