

MEP student project – Chinese Cuisine, Street food and restaurant food

Series: Food

1. Eating habits in China

1. (F) Chinese use **chopsticks** to pick up food. **Knives** are traditionally seen as violent in China, and breakers of the harmony, so are not provided at the table. Some restaurants in China have forks available and all will have spoons. If you are not used to chopsticks, you can ask the restaurant staff to provide you with a fork or spoon.
2. (T) Generally speaking, the seat facing to the door is prepared for the host. The most important guest is usually arranged to sit on the host's left, while the second important guest is arranged to sit on the host's right.
3. (T) **Let older people eat first**, or if you hear an elder say "let's eat", you can start to eat.
4. (T) Meat/vegetable dishes are served on plates or in bigger bowls, placed in the middle for everyone to share. It's not one plate each, like in the West (unless eating fast food)!
5. (F) After you have ordered, tea or a different drink and cold dishes will be served first. Hot dishes are then served one by one. Soup is often the last dish of a meal, followed by fruit for dessert.
6. (T) Ingredients of Chinese food are various and sometimes shocking to non-Chinese (frogs, chickens' feet, pigs' ears, intestines etc.).
7. (F) There are usually no salt or pepper shakers, or bottles of tomato sauce on the table. But in compensation you may find bottles of soy sauce, vinegar, and chili paste.
8. (T) Chinese restaurants are places for people to socialize hence people don't control their talking volume.
9. (F) Tips are not expected in Chinese restaurants. The service fee is included in the food prices.
10. (T) If the Chinese friend you are eating with puts food on your plate, it's to show closeness and friendliness, not because they don't want it, or think you can't do it yourself. Nowadays this happens more often at family meals, where the young pass on food to their elders to show respect.

2. The major cuisines of China

Task A:

Old master: 老子

Video sections	Cuisine name	Provinces	Pinyin	Chinese characters
1:00 to 2:00	Sichuan Cuisine	Sichuan	sìchuān pēngrèn	四川烹饪
2:00 to 3:55	Shandong Cuisine	Shandong	shāndōng pēngrèn	山东烹饪
3:55 to 5:20	Cantonese Cuisine	Guangdong	guǎngdōng pēngrèn	广东烹饪
5:20 to 6:35	Huaiyang Cuisine	(four provinces: Suzhou, Zhejiang, Anhui and Shanghai)	huáiyáng pēngrèn	淮阳烹饪
6:35 to 7:45	North-eastern Cuisine	(three provinces: Heilongjiang, Jilin, Liaoning)	dōngběi pēngrèn	东北烹饪

Task B:



Task C:

1. Sichuan cuisine 四川烹调法 (C)
2. Shandong cuisine 山东烹调法(A)
3. Cantonese cuisine 广东烹调法(E)
4. Huaiyang Cuisine: Suzhou Zhejiang Anhui Shanghai 淮阳烹调法(D)
5. North East Cuisine: Jilin Liaoning Heilongjiang 东北烹调法(B)

Task D:

	pinyin	Character		pinyin	Character
Spicy:	là	辣	sweet	tián	甜
fresh	xiān	鲜	Rich	nóngyù	浓郁
Salty	xián	咸			

3. Insanely yummy street food in China

Task A and B



Task A: 7. Durian chicken hot pot

Task B: A. 榴蓮鸡肉火锅

liúlián jīròu huǒguō



2. Century old egg
C. 皮蛋 pídàn



6. Street popcorn
E. 爆米花 bàomǐhuā



4. Chinese roast duck
D. 烤鸭 kǎoyā



1. Dumplings in sour soup
B. 酸汤饺子 suān tāng
jiǎozi



5. Cheong fen
F. 肠粉 cháng fěn



6. Hand pulled Lanzhou
noodles
G. 兰州拉面 lánzhōu lāmian

4. Ordering food in a Chinese restaurant

服务员：您好，欢迎光临 huānyíng guānglín。

服务员：请坐这里。

你：（谢谢）

服务员：这是我们的菜单 càidān。

你：（好，谢谢）

你：我们可以点菜了吗？ wǒmen kěyǐ diǎn cài le ma. Can we order now?

服务员：当然可以，您想吃什么？

你：（我想要-----）

服务员：好的。

你：（菜很好吃，谢谢。我能要一杯水吗？）

你：（结账）

服务员：这是您的账单 zhàngdān。

服务员：谢谢光临,再见。

你：（再见）