



Content

- Happy
- baby

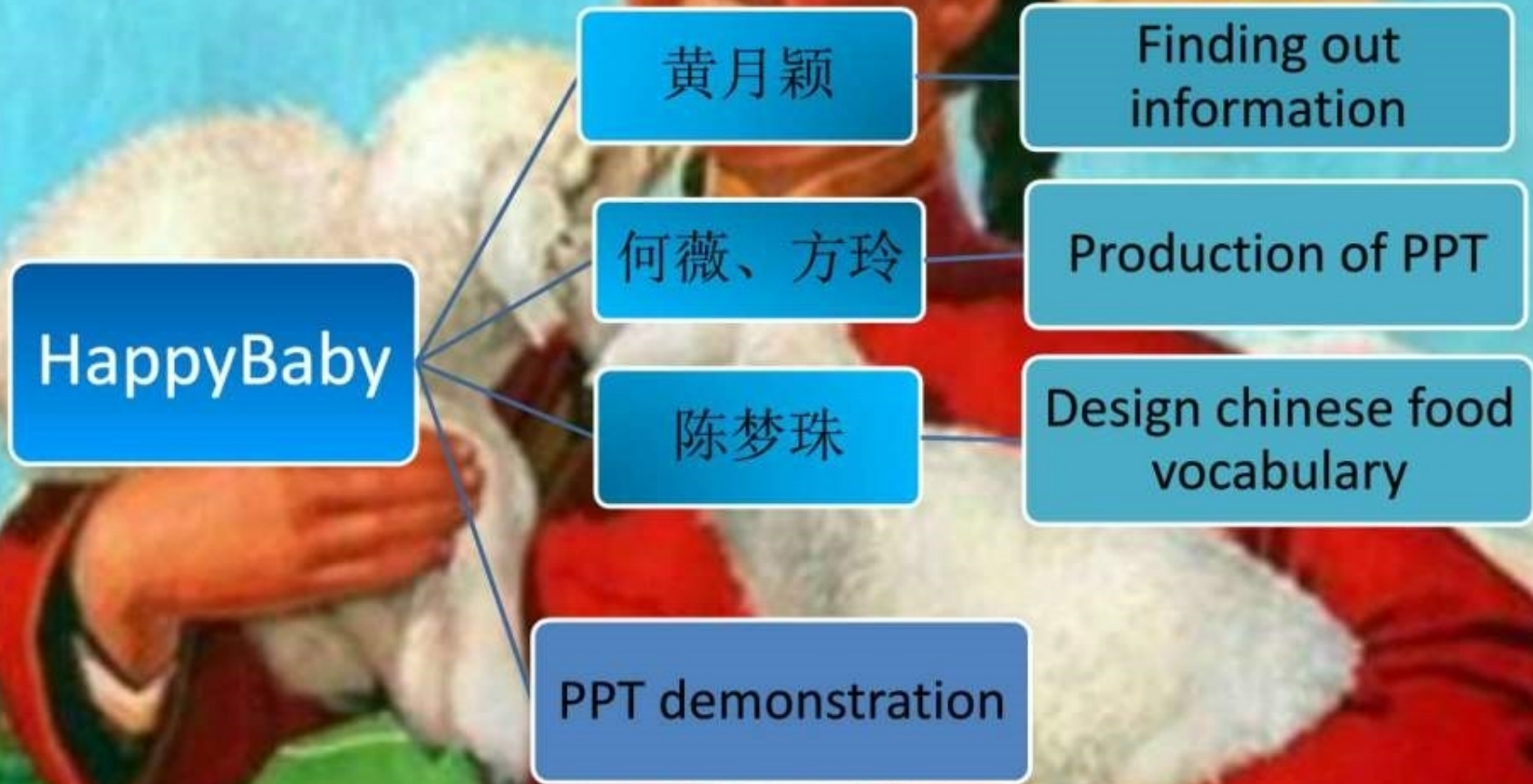
• 1. Group introduction

2. Topic introduction

3. conclusion



Group introduce



Poster

中国传统饮食文化

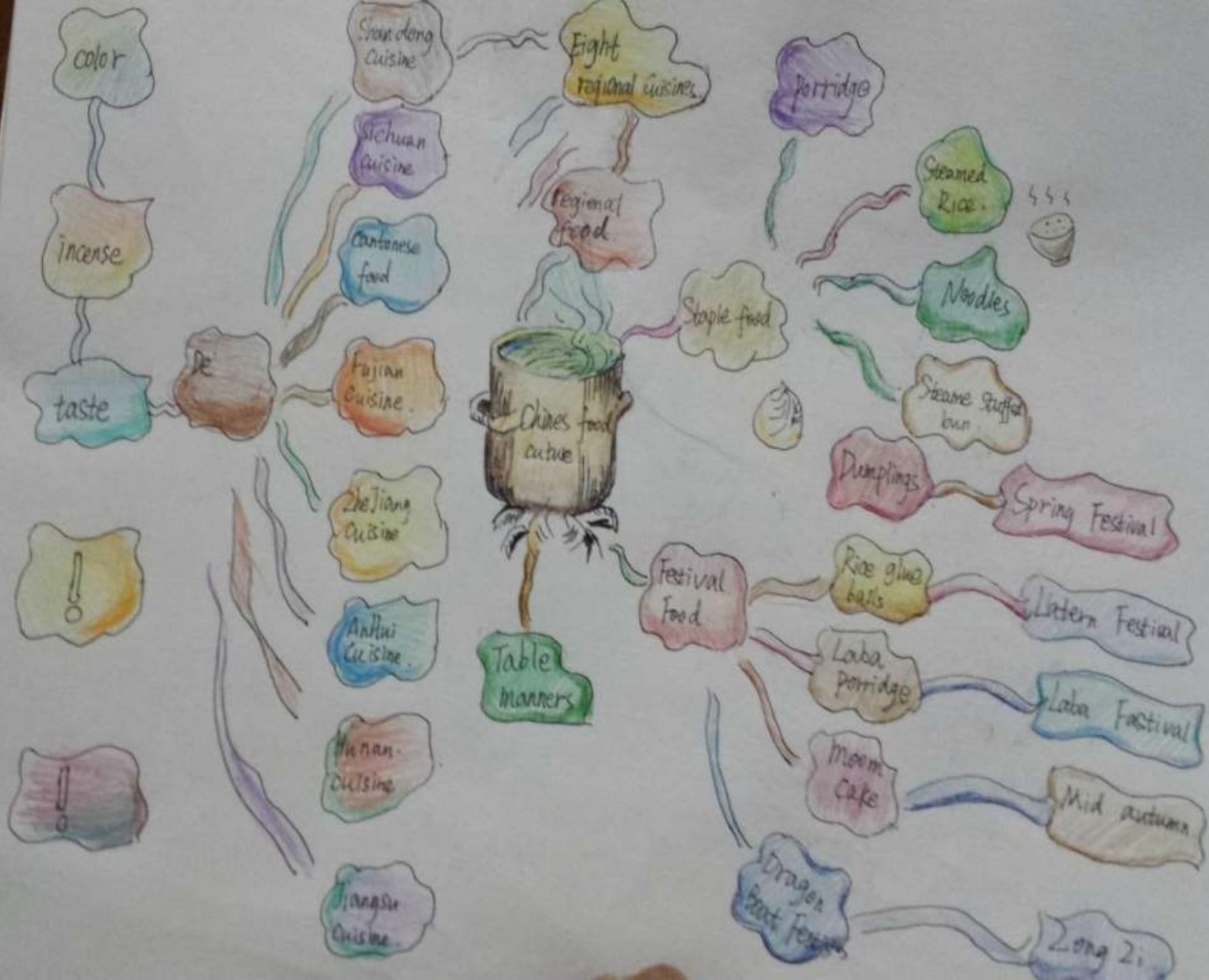
Chinese food Culture

Are you hungry?

eat me!



By: happy baby
POSTERLABS



color

incense

taste

!

!

Shandong cuisine

Sichuan cuisine

Cantonese food

Fujian cuisine

Zhejiang cuisine

Anhui cuisine

Hunan cuisine

Jiangsu cuisine

Eight regional cuisines

Regional food

Staple food

Festival Food



Table manners

Porridge

Steamed Rice

Noodles

Steamed stuffed bun

Dumplings

Rice glue balls

Laba porridge

Moon cake

Dragon boat festival

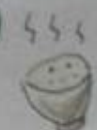
Spring Festival

Lantern Festival

Laba Festival

Mid autumn

Zongzi



Not slurp
Not make a hiccup
Table manner

Don't use the chopsticks hit the bowl

Yummy!



The traditional staple food.

Steamed Rice



Noodles



Steamed bun

Steamed stuffed bun

Porridge



The traditional festival food

Laba porridge

Glue ball

Zongzi

Moon Cake



Eight regional cuisines

Cantonese food

Fujian Cuisine

Sichuan Cuisine



Shandong Cuisine

Zhejiang Cuisine

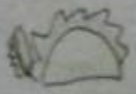
Anhui Cuisine

Northern Cuisine



Jiangsu Cuisine

Dumplings



Chinese Cuisine
中国美食

eight cuisine
八大菜系

- Shandong Cuisine → [Cuisines: roasted pork intestine, sweet and sour carp, kung pao chicken; Snakes: Rolled cake, fried dumpling, Luo ha]
- Sichuan Cuisine → [Mapo tofu, double cooked pork slices, yuxiang shredded pork]
- Guangdong Cuisine → [the Chinese boxer, scalded prawns, Braised pork gran, boiled shrimp]
- Fujian Cuisine → [sliced mutton, stewed pig back grass, Dongjiang salted chicken]
- Jiangsu Cuisine → [Ground chicken, Peng Cheng Fish Balls, three sets of duck]
- Zhejiang Cuisine → [Long jiang prawns, Ningbo dumplings, steamed grass carp in vinegar gravy]
- Hunan Cuisine → [Cuisine: Dongan chicken, steamed meat, Hot house smelly tofu; Snake: Fennel cake, spring roll, rice dumpling]
- Anhui Cuisine → [sauce flavor, eight hammers, student's smoked chicken]

Chinese food - culture

Local food

- Spicy kidneys
- Sweet and sour pork
- Pickled fish
- Sichuan style steam pork
- Double red mutton
- Plain chicken
- Three cups of chicken
- Rock candy bird's nest
- Brise shrimp

Shandong Cuisine

Guangdong Cuisine

Fujian Cuisine

Jiangsu Cuisine

Shenand Cuisine

- tributyl steamed stuffed bun
- Green chicken
- soysauced dangyo pork

- Hot pepper beef
- Brilliant bamboo shoots

Hunan Cuisine

Anhui Cuisine

- pineapple fish

- Forewell my concubine
- Huzhou cake

The Spring Festival food

The Lantern Festival food

Traditional food

Chongming festival food

The Dragon Boat Festival food

The Mid-Autumn festival food

New Year's Eve food

The double nine festival food

Rice cake

Chrysanthemum wine

Flower cake

The moon cake

Rice dumplings

Yici jialing



Content

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1.Group introduction

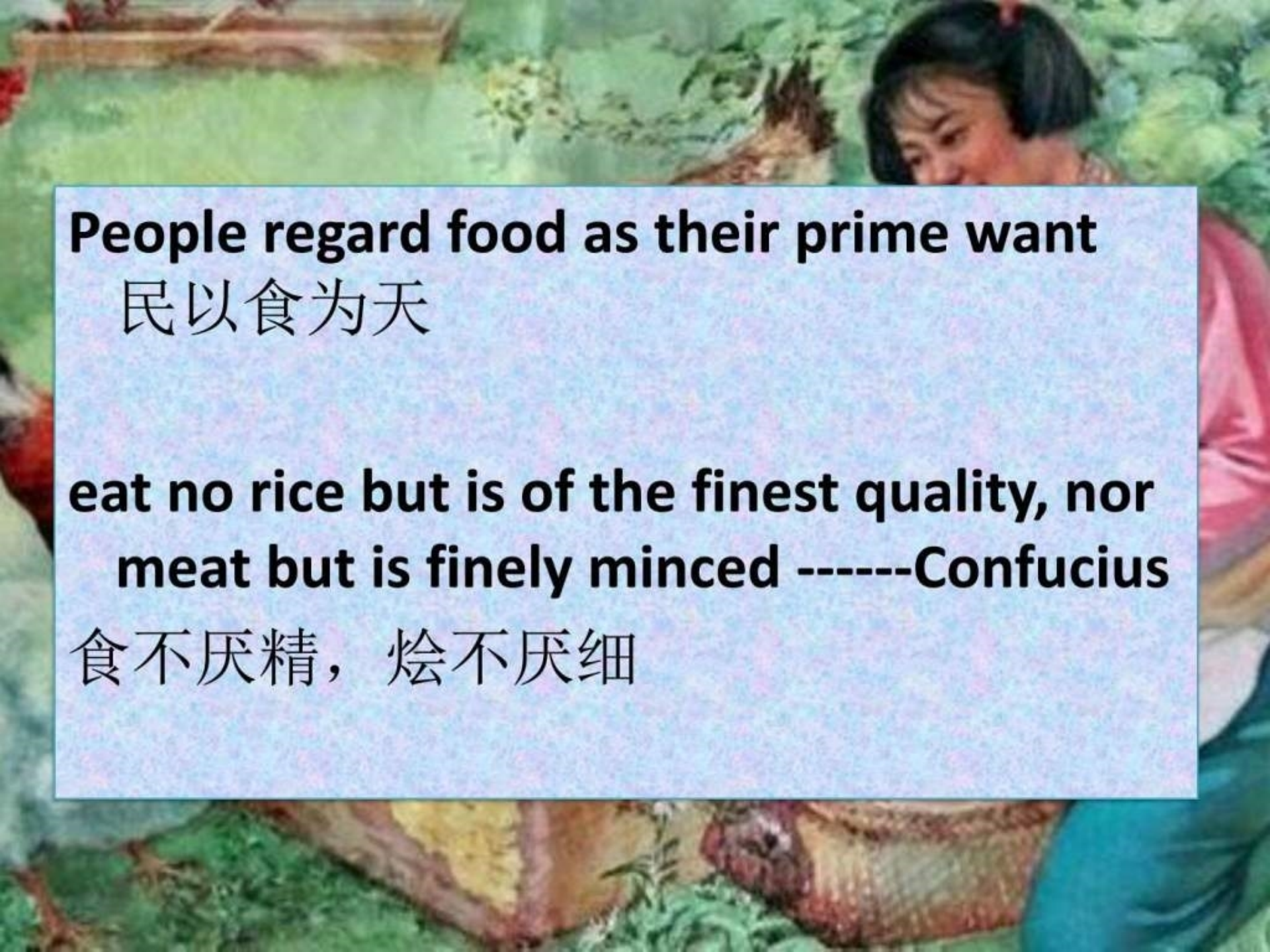
•2.Topic introduction

3.conclusion



Topic introduce

- 
-  The traditional staple food.
 -  The traditional festival food
 -  Eight regional cuisines
 -  Table manners

A woman with dark hair, wearing a pink shirt, is looking down at a large, roasted piece of meat, possibly a pig's head, which is resting on a wooden surface. The background is a lush green outdoor setting.

People regard food as their prime want

民以食为天

**eat no rice but is of the finest quality, nor
meat but is finely minced -----Confucius**




食不厌精，烩不厌细

Chinese Traditional staple food

- 米饭 Steamed Rice
- 面条 Noodles
- 馒头 Steamed bun
- 包子 Steamed stuffed bun
- 粥 Porridge



Topic introduce

-  The traditional staple food.
-  The traditional festival food
-  Eight regional cuisines
-  Table manner





The Traditional Festival Food

- The traditional cultural value is greater than the nutritional value of food.
- In material wealth, people generally superfluous energy today, many **high-energy** traditional festival food appears dim a lot, especially New Year cake, Glutinous Rice Balls, lantern, people eat these foods, more in the aftertaste, inheritance history behind them and culture, reflects its cultural value!



在物质丰富，人们普遍能量过剩的今天，许多高能的传统节日食品就显得暗淡了许多，尤其是年糕、汤圆、元宵等食品，人们在食用这些食物时，更多的是在回味、继承他们背后的历史和文化，体现其文化价值！





Having dumplings for the New Year is a tradition in many families of the north.

(Photographed in 1962, Xinhua)

Dumplings are a special kind of holiday food, and also a common home-cooked dish. On Chinese New Year's Eve, the whole family sits in a circle, kneading the dough, mixing the filling, rolling the wrap, wrapping, pinching, and boil the dumplings, all the while having a good time.

饺子是一种特殊的节日食品，也是一种常见的家常菜。除夕之夜，全家围坐在一起，揉面团，包饺子，煮饺子，共享欢乐时光。



On the fifth day of the fifth lunar month, the Dragon Boat Festival, **zongzi**, or **glutinous rice cake** wrapped in reed leaf is the festivity food. The Dragon Boat Festival has had more than 2,000 years of history in China.

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