

Name \_\_\_\_\_

## Around the World in 80 Plates

### Open-Ended Response Answer Key

1. Mia's perception of food changed as she realized that it was a universal language that bridged cultures and connected people. For example, her experience in Thailand taught her about the balance of flavors in Thai cuisine, and in India, she learned about the importance of spices and their role in creating diverse flavors.
2. Mia's experience in India helped her understand the cultural significance of food as a symbol of hospitality and celebration. She witnessed the warmth and generosity of her hosts during the Rajasthani feast, which highlighted the central role of food in Indian culture.
3. Mia's dish inspired by her visit to Japan was sushi. She used vinegared sushi rice, learned from Hiroshi, and incorporated fresh seafood to create a sushi masterpiece. The dish represented the precision and artistry of Japanese cuisine.
4. Mia's diverse culinary experiences shaped her as a chef by broadening her skills and palate. She learned to appreciate the importance of fresh ingredients, balance of flavors, and the use of unique techniques. These experiences would likely influence her future culinary creations by allowing her to draw inspiration from a wide range of global cuisines.

