

Name _____

A Culinary Journey Through China: Exploring Foods and Diet

Open-Ended Response Answer Key

1. Regional diversity in Chinese cuisine is influenced by geography, climate, and culture. For example, coastal provinces like Guangdong have access to abundant seafood, resulting in dishes like Cantonese-style steamed fish. In contrast, Sichuan cuisine is known for its spiciness, influenced by the region's hot and humid climate, leading to dishes such as Mapo Tofu.
2. A traditional dim sum meal is a delightful experience of small, flavorful dishes served with tea. Common dim sum dishes include dumplings, buns filled with BBQ pork, shrimp-filled spring rolls, and sesame balls. The bustling atmosphere of a dim sum restaurant and the variety of dishes make it a popular choice for family gatherings and social outings.
3. Peking Duck is a symbol of Chinese cuisine and is known for its crispy, thinly sliced duck skin and tender meat. It is traditionally served with thin pancakes, hoisin sauce, and scallions. The dish reflects the grandeur of imperial China and is often associated with special occasions and celebrations.
4. Street food plays a significant role in Chinese culture, offering an array of quick, flavorful, and affordable snacks. Popular street foods include Jianbing (savory crepe), skewers of grilled meat, baozi (steamed buns), and stinky tofu. These street foods capture the diverse and dynamic flavors of China, appealing to both locals and tourists alike.

