

Exotic food culture

(異國美食文化報告)

Japanese food culture

劉家齊32

張詠翔19



Why choose Japanese food culture?

- Like to eat romen
- Find it very interesting
- Worth learning

Japanese dining etiquette:

- 1 Shares tableware
- 2 Chopsticks usage
- 3 Talk before and after meals
- 4 Desk code

1 Shared tableware

- Everyone has a meal, you should use the other end of the chopsticks or use public chopsticks



2Chopsticks usage

- Don't poke food with chopsticks
- To get the end of the chopsticks
- Don't use chopsticks to move plates or bowls
- Don't insert chopsticks into the bowl
- Don't use your own chopsticks to pass food directly to another person's chopsticks



3Talk before and after meals

- Itadakimasu
- Gochisousama



4Desk rules

- Do not blow your nose in public
- No hiccups
- Don't talk about the appetites before or during the meal
- Going to meal or dea completely eaten
- After eating, put the utensils back in place



The cultural of ramen:



Three points of ramen:

Soup

noodles

Ingredients



Soup:

1. ramen's soul

2. Two species: Pork/Chicken bone soup

Flavor :

pork bone soup is more rich

Chicken bone soup is more light

Noodles:

1.

Orthodox ramen is not used for ramen,
but knead flour into dough and cut into thin strips

2. Each ramen shop will have its own recipe for noodle making, with unique ingredients added the taste of noodles and the function of increasing toughness

Ingredients:

Basted

(叉燒)

Bamboo shoots

(筍乾)

Vegetable





Ramen Features Around Japan:

North 、 Middle 、 South

North: Miso ramen



Middle: Tokyo normal oil ramen



South: Spicy ramen



Differences in habits from Taiwan when eating

Noise



When Japanese eats ramen.it will make a 「susu」 noise
because of the represent of the ramen's
delicious flavor
It comes to proof the response to ramen chef.

*Remember don't make the noise deliberately
Because of some people don't like the noise of 「susu」
and make them pissed off.



The End