

# Recipe Tags Refinement

## Instructions

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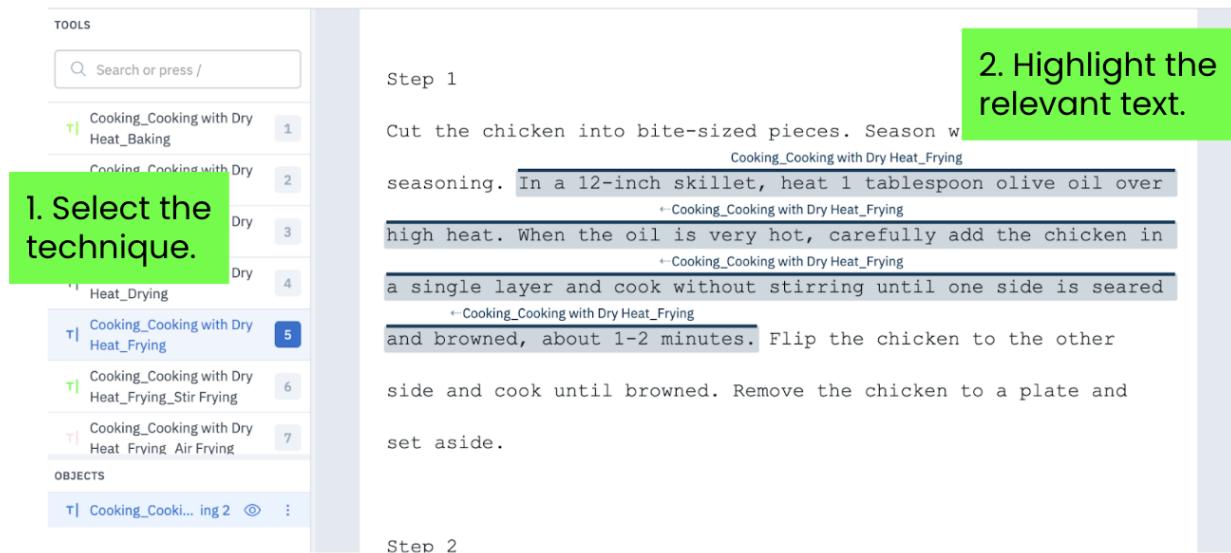
# Objective

In this project we want to use [Labelbox](#) to annotate recipes given our new  tags ontology (see later section).

There are 2 types of tasks: entity recognition classification:

Task Type	Task Description	Tags Categories
<b>Entity Recognition</b>	Highlight the relevant text within recipes, particularly the preparation steps, that align with specified tags. See example below.*	Techniques
<b>Classification</b>	Given a checklist of tags, assign appropriate tags based on the entire recipe.	Courses, Occasions, Cuisines

\*Entity recognition example for techniques in Labelbox:



The screenshot shows the Labelbox interface with a sidebar on the left containing a search bar and a list of tags under 'TOOLS'. The main area displays a recipe with two steps. Step 1 contains the instruction: 'Cut the chicken into bite-sized pieces. Season w/ Cooking\_Cooking with Dry Heat\_Frying seasoning. In a 12-inch skillet, heat 1 tablespoon olive oil over high heat. When the oil is very hot, carefully add the chicken in a single layer and cook without stirring until one side is seared and browned, about 1-2 minutes. Flip the chicken to the other side and cook until browned. Remove the chicken to a plate and set aside.' A green callout box labeled '1. Select the technique.' highlights the first tag in the sidebar, 'Cooking\_Cooking with Dry Heat\_Baking'. A second green callout box labeled '2. Highlight the relevant text.' highlights the tag 'Cooking\_Cooking with Dry Heat\_Frying' in the main text of Step 1.

# Labeling Steps

To better track the labeling duration, please refrain from leaving the labeling tasks open while being away or not actively engaged in the task. Thank you!

1. Pick the right project to work on (if you were assigned multiple). When first login to Labelbox, you will see a list of projects assigned to you. Select the “Recipe Tags Refinement” project (or something similar):

The screenshot shows the Labelbox web interface. At the top, there is a navigation bar with back, forward, and refresh buttons, followed by a URL bar containing "app.labelbox.com/projects". Below the navigation bar is a search bar with a magnifying glass icon and a "Tags" dropdown menu. To the left, there is a sidebar with icons for "Select" and "Annotate". The main area displays a table of projects. The columns are "Project name" and "Data type". There is one visible row for "Recipe Tags Refinement" with "Text" listed under "Data type".

2. Relevant video tutorials (or keep reading the steps):
  - a. Here's a short video tutorial that demonstrates the process of selecting text for the Entity Recognition task (techniques), and how to select labels for the classification task (courses):  
[REDACTED]
  - b. If you have any questions about the recipe, feel free to create an issue and position it near the relevant matter. Here's a brief video tutorial showing how to create an issue:  
[REDACTED]
3. Familiarize yourself with the ontology (see later section) and the recipe.
  - c. Keep in mind that **you can select as many tags as you want (as long as they are relevant) or none at all.**

The following steps are similar to the tutorial videos above:

4. After clicking on the project, you should be in the “Overview” tab, where you’ll see some statistics depending on your progress. Click on “Start labeling” (either one) to start the labeling process.

Recipe Tags Refinement

Refine our recipes, starting with the popular ones.

Overview Data Rows Performance Issues Notifications

Labeling progress

100	0	0	0	0
To Label	In Review	In Rework	Done	Issues

Initial labeling task (100)

View Start labeling

5. One of the recipes, along with the ontology, will be displayed.

TOOLS

- Cooking\_Cooking with Dry Heat\_Baking
- Cooking\_Cooking with Dry Heat\_Braising
- Cooking\_Cooking with Dry Heat\_Broiling
- Cooking\_Cooking with Dry Heat\_Drying
- Cooking\_Cooking with Dry Heat\_Frying
- Cooking\_Cooking with Dry Heat\_Frying\_Stir Frying
- Cooking\_Cooking with Dry Heat\_Frying\_Air Frying

OBJECTS

No annotations yet  
Use the tools above to start annotating.

Ontology section: scroll down to see all the techniques and courses.

Recipe section: contains title, ingredients, and directions.

Chicken Fajita Pasta

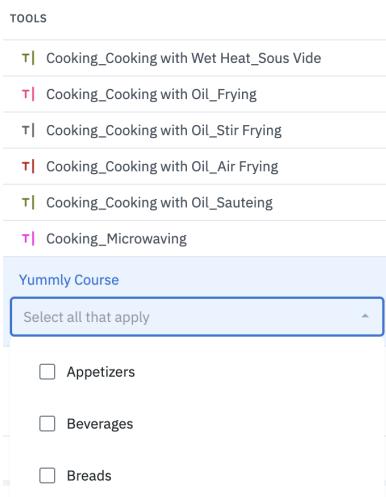
INGREDIENTS

- + 2 tablespoon olive oil
- + 1 pound boneless, skinless chicken breasts
- + 3 tablespoon fajita seasoning (or taco, I use this Homemade Taco Seasoning)
- + 2 cup diced onion (about 1 whole onion)
- + 2 cup bell peppers (diced, 2-3 bell peppers)
- + 4 clove garlic (minced)
- + 2 cup chicken broth (low-sodium)
- + 1/2 cup heavy cream
- + 10 ounce diced tomatoes and green chiles (Ro-Tel)
- + 8 ounce penne pasta
- + 1/2 teaspoon salt

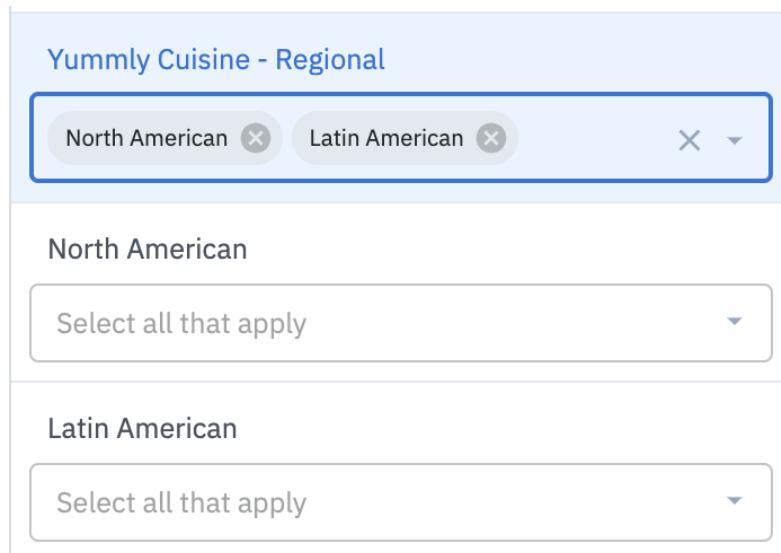
DIRECTIONS

6. Scroll down on the ontology section to see a list of Courses/Occasions/Cuisines for you to select.

For example:



In case of **nested options**, clicking on the options will open up additional sub-options dropdown lists. However, you might need to close the current list in case the sub-options are visually blocked.



7. If there are relevant **techniques**, select a technique from the ontology window, then highlight the appropriate text.
  - a. You can have multiple techniques or none at all.
  - b. You can highlight partial sentences, multiple sentences, the entire step, or multiple steps, if you think they describe a technique.

The screenshot shows a user interface for editing a recipe. On the left, there's a sidebar titled 'TOOLS' with a search bar and a list of ontology terms under 'COOKING' and 'OBJECTS'. The 'COOKING' section includes 'Cooking\_Cooking with Dry Heat\_Baking' (selected), 'Cooking\_Cooking with Dry Heat\_Frying', 'Heat\_Drying', and 'Cooking\_Cooking with Dry Heat\_Frying, Stir Frying'. The 'OBJECTS' section lists 'Cooking\_Cooking 2'. The main area is titled 'Step 1' and contains the following text:

Cut the chicken into bite-sized pieces. Season w  
Cooking\_Cooking with Dry Heat\_Frying  
seasoning. In a 12-inch skillet, heat 1 tablespoon olive oil over  
high heat. When the oil is very hot, carefully add the chicken in  
Cooking\_Cooking with Dry Heat\_Frying  
a single layer and cook without stirring until one side is seared  
Cooking\_Cooking with Dry Heat\_Frying  
and browned, about 1-2 minutes. Flip the chicken to the other  
side and cook until browned. Remove the chicken to a plate and  
set aside.

A green box highlights the text 'In a 12-inch skillet, heat 1 tablespoon olive oil over high heat.' with the instruction '2. Highlight the relevant text.' A second green box highlights the first bullet point '1. Select the technique.' in the sidebar.

8. If there are **relevant courses, occasions, or cuisines**, select them from the relevant ontology sections.
- a. You can have as many tags as you want or none at all.
9. If you have questions or unsure about something, feel free to create **issues** within the recipe and we will get back to you. To create an issue, click on the "!" icon on the upper left corner:

The screenshot shows the same recipe editor interface as above. A green arrow points to the exclamation mark icon in the top toolbar, which is used to create issues.

Then click somewhere within the recipe (ideally close to where the issue is about) to open up a message box:

The screenshot shows a software interface for creating or editing a document. On the left, there's a sidebar titled "TOOLS" with a list of cooking methods. In the center, there's a main panel with text and a small blue icon. On the right, a modal window titled "New issue" contains a text input field with "blah blah" and two buttons: "CREATE ISSUE" and "CANCEL".

TOOLS

- T| Cooking\_Cooking with Wet Heat\_Slow Cooking
- T| Cooking\_Cooking with Wet Heat\_Steaming
- T| Cooking\_Cooking with Wet Heat\_Sous Vide
- T| Cooking\_Microwaving
- T| Food Preparation\_Brining
- T| Food Preparation\_Marinating

about 30 seconds. Remove the veggies to the plate with the chicken.

Step 3

In the same skillet, add the broth, cream,

New issue

blah blah

CREATE ISSUE CANCEL

10. If you are happy with the results, click "Submit":

The screenshot shows a software interface similar to the previous one, but the main panel now displays a recipe card for "Broccoli Tots". The "SUBMIT" button is highlighted with a large green arrow pointing towards it.

TOOLS

- T| Cooking\_Cooking with Wet Heat\_Slow Cooking
- T| Cooking\_Cooking with Wet Heat\_Steaming
- T| Cooking\_Cooking with Wet Heat\_Sous Vide
- T| Cooking\_Microwaving
- T| Food Preparation\_Brining
- T| Food Preparation\_Marinating
- T| Food Preservation\_Canning
- T| Food Preservation\_Pickling

Broccoli Tots

INGREDIENTS

+ 1 bunch broccoli (cut into equal sized florets, around 3-4 cups)

SUBMIT

11. This instruction document can be accessed through the "i" icon on the upper left during labeling:

The screenshot shows a software interface with a toolbar on the left containing various icons, including a magnifying glass and an "i" icon, which is highlighted with a green arrow. The main panel displays a recipe card for "Chicken Fajita Pasta".

TOOLS

- T| Cooking\_Cooking with Dry Heat\_Baking 1
- T| Cooking\_Cooking with Dry Heat\_Braising 2
- T| Cooking\_Cooking with Dry Heat\_Broiling 3
- T| Cooking\_Cooking with Dry Heat\_Drying 4
- T| Cooking\_Cooking with Dry Heat\_Frying 5
- T| Cooking\_Cooking with Dry Heat\_Frying\_Stir Frying 6

Chicken Fajita Pasta

INGREDIENTS

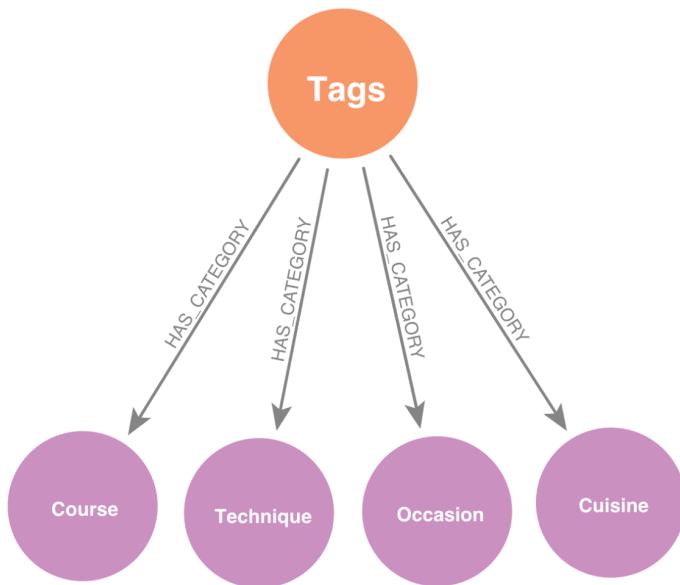
+ 2 tablespoon olive oil

+ 1 pound boneless, skinless chicken breasts

# Ontology

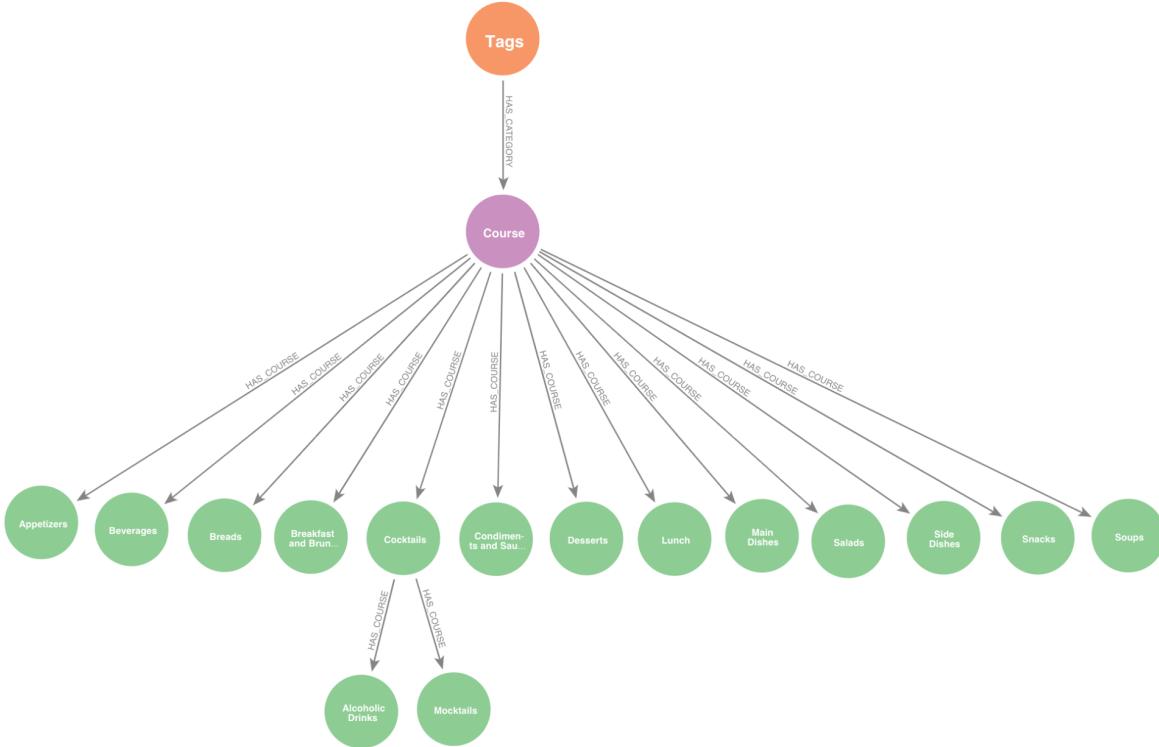
We will be focusing on the following categories:

- Course
- Technique
- Occasion
- Cuisine



# Course

In Labelbox, the Course ontology will be set up as a **classification task** with a nested drop-down list to reflect each level.



#	Course - Level 1	Course - Level 2	Short Description
1	<b>Appetizers</b>	-	Small bites to stimulate the appetite, generally served before a meal (versus snacks are generally served between meals).  Typical appetizers: dips (e.g. artichoke spinach dip, onion dip, clam dip, queso), bites, spreads, bruschetta, crostini, cups, tartlets, stuffed mushrooms, shrimp cocktail, cheese balls, pinwheels, pigs in a blanket, deviled eggs, wings, pull-apart bread, stuffed dates.
2	<b>Beverages</b>	-	Drinks accompanying meals or for refreshment; hot and cold options like coffee and lemonade.
3	<b>Breads</b>	-	Baked goods primarily made of flour and yeast. Can be leavened with yeast or baking powder/baking soda. Examples include baguettes, naan, sourdough, cinnamon rolls, banana bread, etc.
4	<b>Breakfast and Brunch</b>	-	Morning meals with dishes like omelets, pancakes, and avocado toast.
5	Cocktails	<b>Alcoholic Drinks</b>	Alcoholic mixed drinks blending spirits with other ingredients; Margaritas and Old Fashioneds.
6	Cocktails	<b>Mocktails</b>	Non-alcoholic beverages that mimic the flavors and presentation of cocktails. <b>Alias:</b> Virgin Drinks

7	<b>Condiments and Sauces</b>	-	Flavor enhancers like ketchup and salsa that accompany main or side dishes. Other examples: chimichurri sauce.
8	<b>Desserts</b>	-	Sweet courses concluding meals, often rich in sugar and fat; brownies, apple pie.
9	<b>Lunch</b>	-	Mid-day meals often feature lighter fare such as sandwiches, salads, and wraps.
10	<b>Main Dishes</b>	-	The centerpiece of meals. Examples: protein-based like steak and grilled chicken, pasta dishes such as mac and cheese, casseroles, and stir-frys.
11	<b>Salads</b>	-	Mixed ingredient dishes with greens or fruit; often dressed with vinaigrettes or creams.
12	<b>Side Dishes</b>	-	Complement the main course. Example: mashed potatoes and garlic bread.
13	<b>Snacks</b>	-	Small portions for between meals (versus appetizers are generally served before a meal). Example: popcorn and trail mix.
14	<b>Soups</b>	-	Liquid-based dishes served hot or cold.

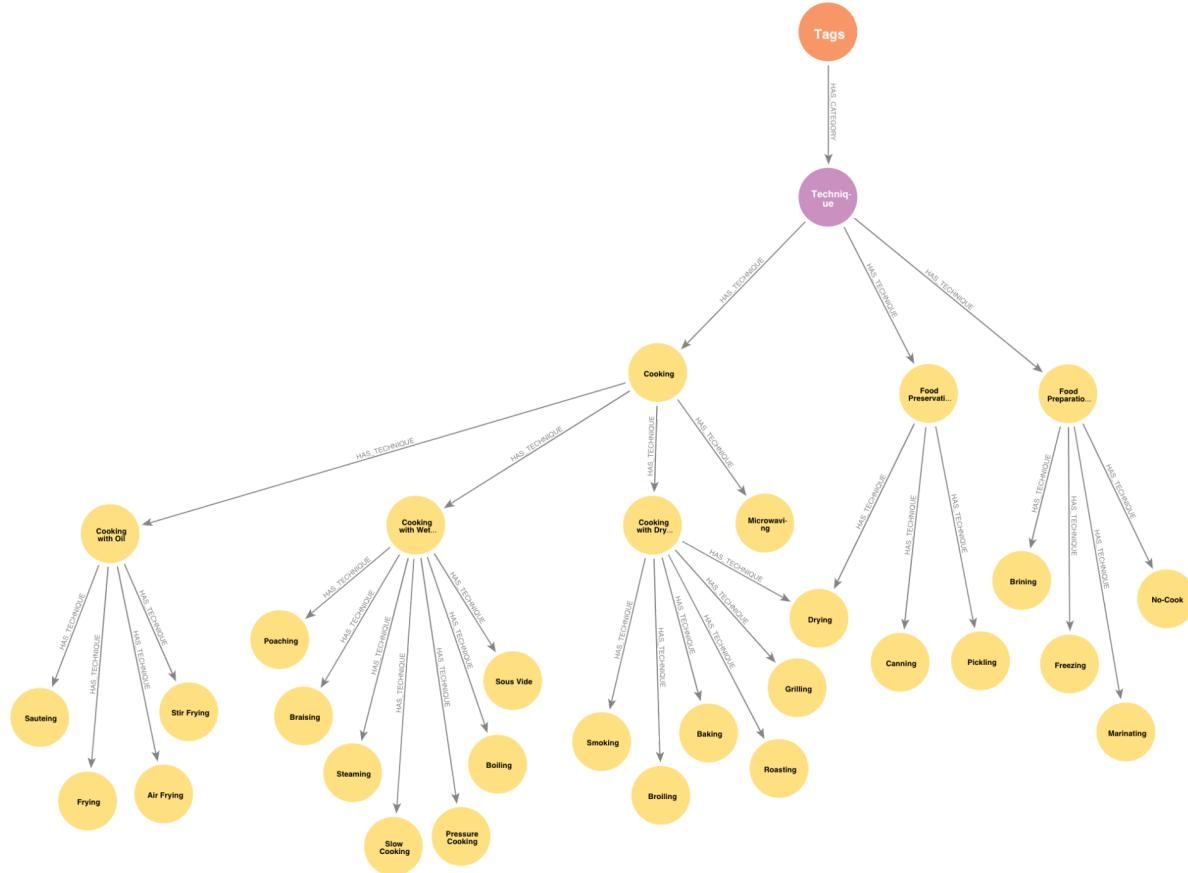
# Technique

In Labelbox, the Technique ontology will be set up as a **NER task** (highlight relevant text) with a flattened-hierarchy list.

Top-level techniques categories, which can also be used as a tag on its own:

- Cooking
- Food Preparation
- Food Preservation

See following pages for tabular format.



Techniques belonging to multiple categories are noted with (#) and \*.

#	Technique - Level 1	Technique - Level 2	Technique - Level 3	Short Description	Labelbox Version
1	Cooking	Cooking with Oil	Frying	Cook food in hot fat or oil.	Cooking_Cooking with Oil_Frying
2	Cooking	Cooking with Oil	Stir Frying	Cook food quickly in a wok or similar pot in a small amount of hot oil, stirring frequently.	Cooking_Cooking with Oil_Stir Frying

3	Cooking	Cooking with Oil	<b>Air Frying</b>	Cook food by circulating hot air around the food.	<a href="#">Cooking_Cooking with Oil_Air Frying</a>
4	Cooking	Cooking with Oil	<b>Sauteing</b>	Similar to stir frying but uses a frying pan or saute pan. Food is cooked in a small amount of hot oil, stirring frequently.	<a href="#">Cooking_Cooking with Oil_Sauteing</a>
5	Cooking	Cooking with Dry Heat	<b>Baking</b>	Cook food in an oven using dry, hot air.	<a href="#">Cooking_Cooking with Dry Heat_Baking</a>
6	Cooking	Cooking with Dry Heat	<b>Broiling</b>	Cook food with high heat from above, such as a broiler.	<a href="#">Cooking_Cooking with Dry Heat_Broiling</a>
7 (24)	Cooking	Cooking with Dry Heat	<b>Drying*</b>	Remove all moisture to preserve food. Also changes the flavor and texture of the food.	<a href="#">Cooking_Cooking with Dry Heat_Drying</a>
8	Cooking	Cooking with Dry Heat	<b>Grilling</b>	Cook food on a grill where heat is applied from below.	<a href="#">Cooking_Cooking with Dry Heat_Grilling</a>
9	Cooking	Cooking with Dry Heat	<b>Roasting</b>	Similar to baking but usually at higher temperatures and often used for meats and vegetables.	<a href="#">Cooking_Cooking with Dry Heat_Roasting</a>
10	Cooking	Cooking with Dry Heat	<b>Smoking</b>	Flavoring, browning, cooking, or preserving food by exposing it to smoke.	<a href="#">Cooking_Cooking with Dry Heat_Smoking</a>
11	Cooking	Cooking with Wet Heat	<b>Boiling</b>	Cook food in boiling water to cover. Example: boiled eggs, boiled corn-on-the-cob.	<a href="#">Cooking_Cooking with Wet Heat_Boiling</a>
12	Cooking	Cooking with Wet Heat	<b>Braising</b>	Food is initially browned at a high temperature and then simmered slowly in a small amount of liquid. The cooking vessel is kept covered throughout the simmering process.	<a href="#">Cooking_Cooking with Wet Heat_Braising</a>
13	Cooking	Cooking with Wet Heat	<b>Poaching</b>	Simmer food gently in water or other liquid.	<a href="#">Cooking_Cooking with Wet Heat_Poaching</a>
14	Cooking	Cooking with Wet Heat	<b>Pressure Cooking</b>	Cook food quickly under steam pressure in a sealed pot.	<a href="#">Cooking_Cooking with Wet Heat_Pressure Cooking</a>
15	Cooking	Cooking with Wet Heat	<b>Slow Cooking</b>	Cook food at a low temperature for a long period.	<a href="#">Cooking_Cooking with Wet Heat_Slow Cooking</a>
16	Cooking	Cooking with Wet Heat	<b>Steaming</b>	Cook food in the steam from boiling water.	<a href="#">Cooking_Cooking with Wet Heat_Steaming</a>

17	Cooking	Cooking with <b>Wet Heat</b>	<b>Sous Vide</b>	Cook food sealed in a bag in a water bath at an accurate temperature.	<a href="#">Cooking_Cooking with Wet Heat_Sous Vide</a>
18	Cooking	<b>Microwaving</b>	-	Cook food using microwave radiation.	<a href="#">Cooking_Microwaving</a>
19	Food Preparation	<b>Brining</b>	-	Soak food in a solution of salt water to enhance its moisture content before it is cooked.	<a href="#">Food Preparation_Brining</a>
20	Food Preparation	<b>Freezing</b>		Lowering the temperature of food to below freezing point, usually at 0°C (32°F) or lower. Example: popsicles.	<a href="#">Food Preparation_Freezing</a>
21	Food Preparation	<b>Marinating</b>	-	Soak food in a marinade to add flavor or to tenderize.	<a href="#">Food Preparation_Marinating</a>
22	Food Preparation	<b>No-Cook</b>	-	Dishes that require mixing, assembling, or marinating ingredients <b>without the need for heat</b> .	<a href="#">Food Preparation_No-Cook</a>
23	Food Preservation	<b>Canning</b>	-	Preserve food by sealing it in airtight jars, usually using a boiling water bath..	<a href="#">Food Preservation_Canning</a>
24 (7)	Food Preservation	<b>Drying*</b>	-	Remove all moisture to preserve food. Also changes the flavor and texture of the food.	<a href="#">Food Preservation_Drying</a>
25	Food Preservation	<b>Pickling</b>	-	Preserve food by immersing it in a vinegar and/or brine solution. Brined foods may be left to ferment.	<a href="#">Food Preservation_Pickling</a>

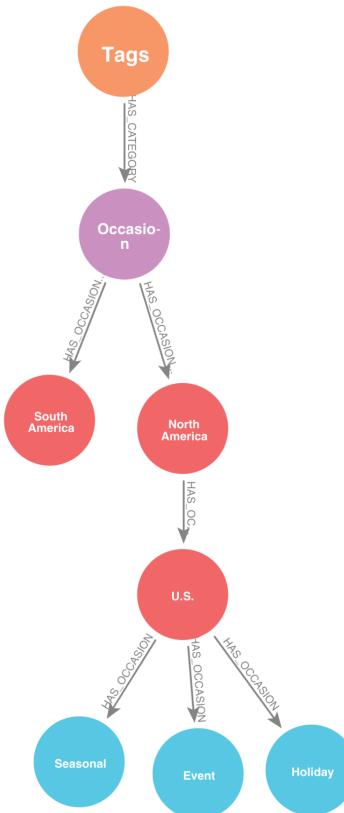
# Occasion

In Labelbox, the Occasion ontology will be set up as a **classification task** with a nested drop-down list to reflect each level.

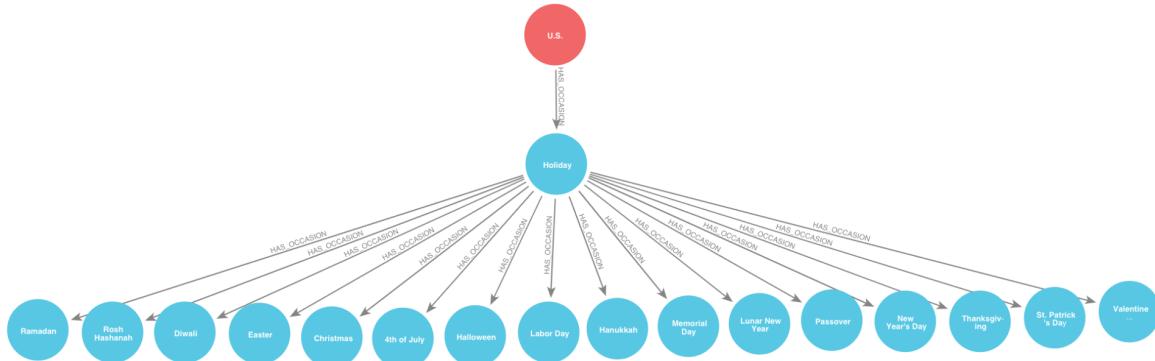
We will focus on occasions within the **U.S.**

Top-level occasion categories:

- **Holiday** – can be a mix of public and private (religious and cultural).
- **Event** – birthday, wedding, cookouts, super bowl, back to school, baby shower, game day, etc.
- **Seasonal** – winter, spring, summer, fall



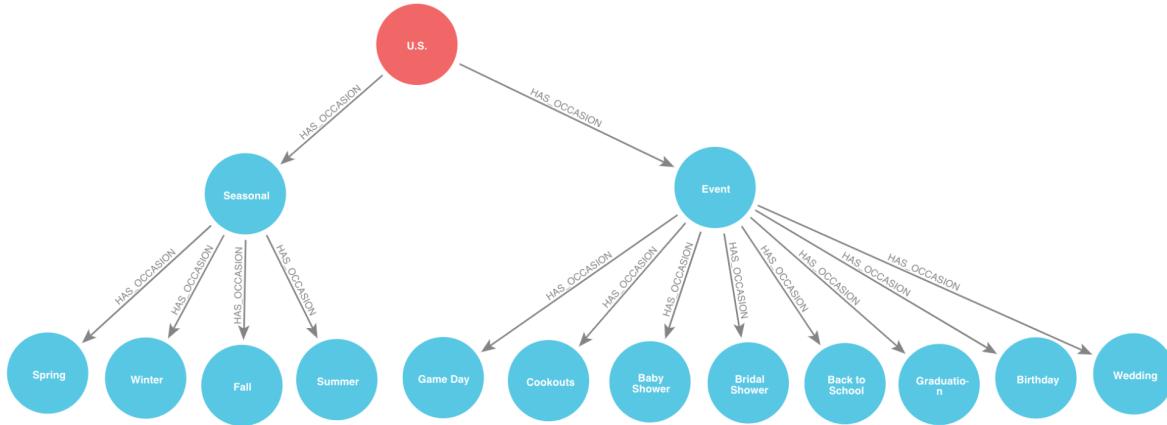
## Holiday



#	Occasion - Level 1	Occasion - Level 2	Typical Dishes and Ingredients
1	Holiday	<b>4th of July</b>	Dishes: Barbecue ribs, hot dogs, hamburgers, potato salad, apple pie, grilled chicken, red, white, and blue desserts. Ingredients: Beef, pork, chicken, tomatoes, mustard, potatoes, pastry, apples.
2	Holiday	<b>Christmas</b>	Dishes: Roast turkey, roast beef, ham, mince pies, stuffing, yule log, Christmas cookies. Ingredients: Poultry, pork, beef, cranberries, nutmeg, cinnamon, chocolate, dried fruits, butter, sugar.
3	Holiday	<b>Easter</b>	Dishes: Roast lamb, ham, hot cross buns, deviled eggs, chocolate eggs. Ingredients: Lamb, ham, yeast, raisins, eggs, mustard, chocolate, spices.
4	Holiday	<b>Halloween</b>	Dishes: Pumpkin pie, candy corn, caramel apples, roasted pumpkin seeds, cupcakes, cookies, dirt cups. Ingredients: Pumpkin, cinnamon, caramel, apples, sugar, chocolate, nuts.
5	Holiday	<b>Hanukkah</b>	Dishes: Latkes, sufganiyot (donuts, especially jelly but also others), brisket, kugel, gelt (chocolate coins), rugelach cookies, and other fried food. Ingredients: Potatoes, oil, applesauce, sour cream, chocolate.
6	Holiday	<b>Labor Day</b>	Dishes: Grilled burgers, grilled chicken, corn on the cob, coleslaw, watermelon, kebabs. Ingredients: Beef, chicken, corn, cabbage, mayonnaise, melon, skewered meats.
7	Holiday	<b>Lunar New Year</b>	Dishes: Dumplings, spring rolls, steamed fish, rice cakes, longevity noodles. Ingredients: Pork, rice flour, fish, soy sauce, noodles, cabbage. <b>Alias: Chinese New Year</b>
8	Holiday	<b>Memorial Day</b>	BBQ/Grill meats and veggies. Potato salad.
9	Holiday	<b>New Year's Day</b>	Champagne, Hoppin' John (peas and rice). Southern tradition: black-eyed peas, greens, pork, cornbread Source: <a href="https://www.thespruceeats.com/southern-new-years-day-dinner-3057537">https://www.thespruceeats.com/southern-new-years-day-dinner-3057537</a>
10	Holiday	<b>Passover</b>	Dishes: Matzah ball soup, charoset, gefilte fish, brisket, flourless cakes. Ingredients: Matzah, apples, nuts, fish, beef, eggs.
11	Holiday	<b>St. Patrick's Day</b>	Dishes: Corned beef and cabbage, Irish stew, soda bread, colcannon, shepherd's pie. Ingredients: Beef, cabbage, potatoes, lamb, flour, buttermilk, Guinness.
12	Holiday	<b>Thanksgiving</b>	Dishes: Roast turkey, stuffing, cranberry sauce, pumpkin pie, green bean casserole. Ingredients: Turkey, bread crumbs, cranberries, pumpkin, green beans, mushroom.

13	Holiday	<b>Valentine's Day</b>	Chocolates, anything red and with hearts, etc.
14	Holiday	<b>Rosh Hashanah</b>	Jewish New Year. Dishes: Apples dipped in honey. Traditional Ashkenazi cuisine: raisin challah, matzo ball soup, brisket, kugel, apple cake, cookies.
15	Holiday	<b>Ramadan</b>	Muslim holy month.  Dishes: They may be to start or break the fast, and vary by country and tradition. Favorites include harira (chickpea and lentil soup), ful mudammash (mashed fava beans), haleem (stew), chorba frik (stew), manakeesh (flatbread with toppings), ghraybeh (shortbread cookies), Ramazan pidesi (bread), sheer khurma (noodle pudding), qatayef (filled pancakes), kue lapis (steamed layered cake).  Sources: - <a href="https://www.tastingtable.com/1214151/traditional-dishes-enjoyed-for-ramadan-around-the-globe/">https://www.tastingtable.com/1214151/traditional-dishes-enjoyed-for-ramadan-around-the-globe/</a>
16	Holiday	<b>Diwali</b>	Ingredients: dates, lentils.  Hindu festival. Aka Festival of Lights. Dishes - Halwa (grated vegetable cooked with ghee, sugar, and milk; soft, sweet, and thick). - Laddu/Laddoo - Round sweets made from flour, sugar, and ghee. - Barfi - fudge made with condensed milk - Gulab jamum - soft, milk-based balls served in sweet syrup. - Kheer - rice pudding - Bhaji/Pakora - vegetables like onion, spinach and cabbage mixed with chickpea flour and spice-based dough and fried. - Samosas - Puri - flatbread fried in ghee Source: <a href="https://www.curiouscuisiniere.com/what-is-diwali/">https://www.curiouscuisiniere.com/what-is-diwali/</a>

## Event, Seasonal



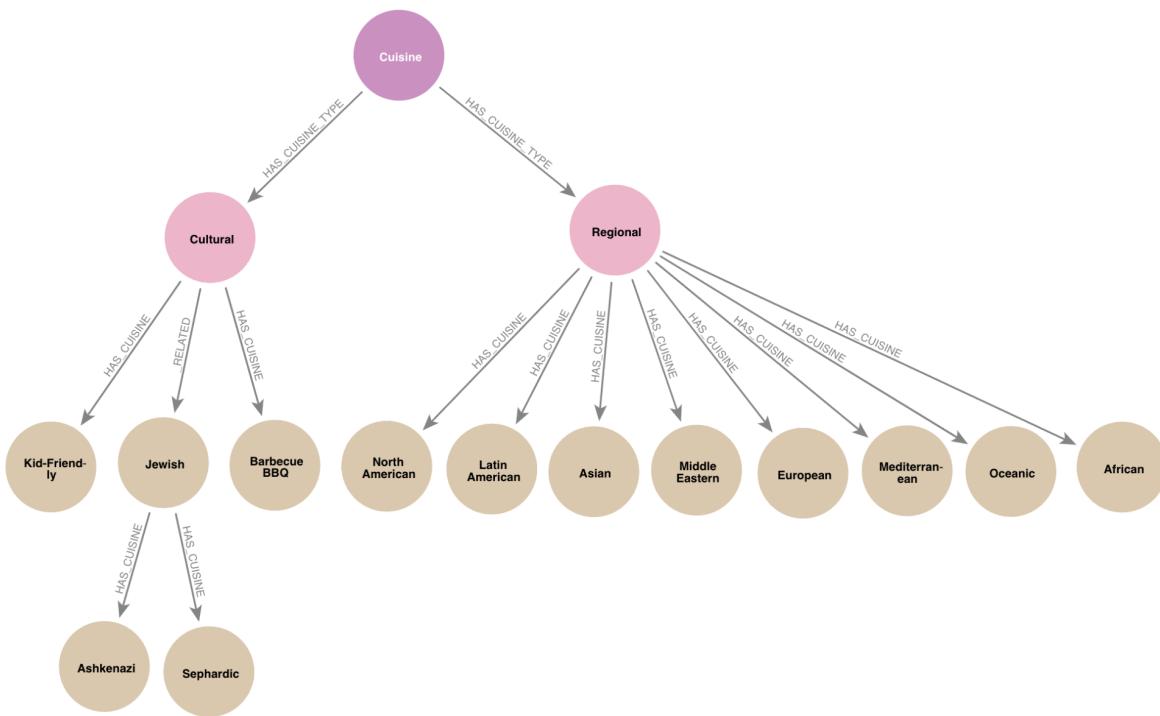
#	Occasion - Level 1	Occasion - Level 2	Typical Dishes and Ingredients
1	Event	<b>Baby Shower</b>	
2	Event	<b>Back to School</b>	
3	Event	<b>Birthday</b>	Birthday cakes, etc.
4	Event	<b>Bridal Shower</b>	
5	Event	<b>Cookouts</b>	Grilled meats, corn on the cob, coleslaw, etc.
6	Event	<b>Game Day</b>	Chicken wings, nachos, sliders, dips, etc. Alias: Super Bowl
7	Event	<b>Graduation</b>	
8	Event	<b>Wedding</b>	Wedding cake, etc.
9	Seasonal	<b>Fall</b>	Fall-specific produce.
10	Seasonal	<b>Spring</b>	Spring-specific produce.
11	Seasonal	<b>Summer</b>	Summer-specific produce, and dishes like smoothie.
12	Seasonal	<b>Winter</b>	Winter-specific produce, and dishes like soup.

# Cuisines

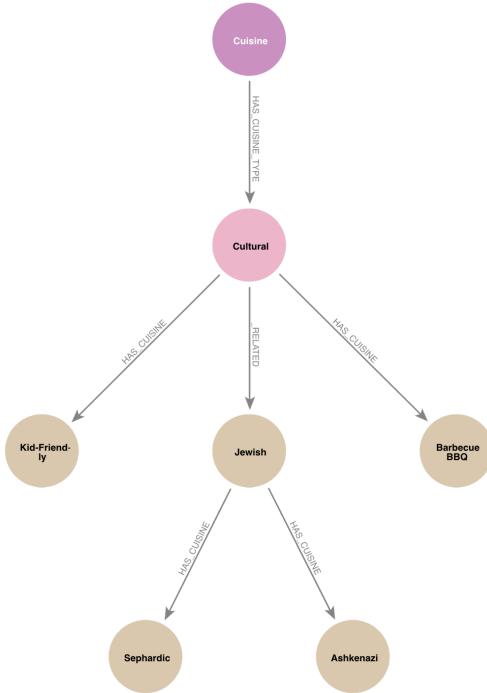
In Labelbox, the ontology will be set up as a **classification task** with a nested drop-down list to reflect each level.

Cuisines will be separated into 2 types:

- Cultural → Kid-Friendly, Jewish, Barbecue BBQ
- Regional → various countries

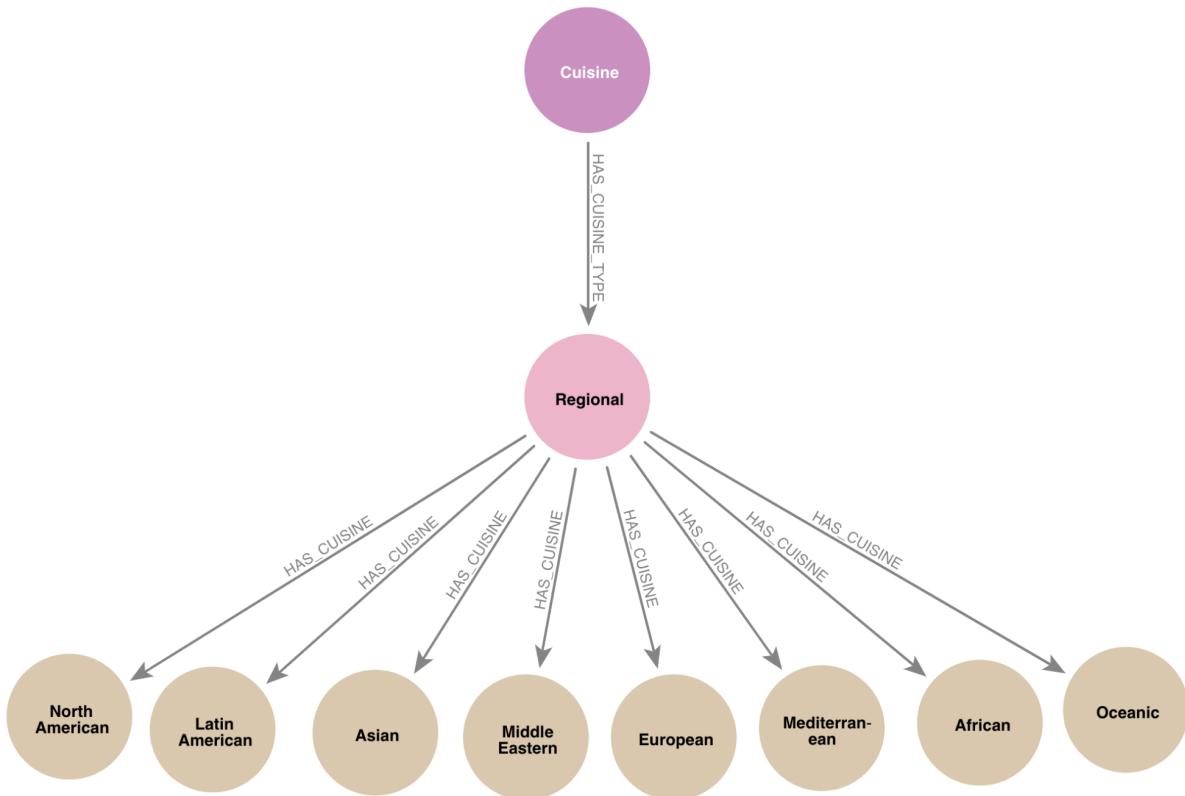


## Cuisine → Cultural



#	Cuisine - Level 1	Cuisine - Level 2	Typical Dishes and Ingredients
1	Barbecue BBQ	-	
2	Kid Friendly	-	Kid-Friendly is a flavor profile. Usually simple, easy to eat, and straightforward flavors/textures. Example: chicken nuggets, mac and cheese, pizza, PB&J sandwich, spaghetti. <b>Alias: Family Friendly</b>
3	Jewish	-	
4	Jewish	Ashkenazi	Eastern European
5	Jewish	Sephardic	Mediterranean – Spain, Portugal

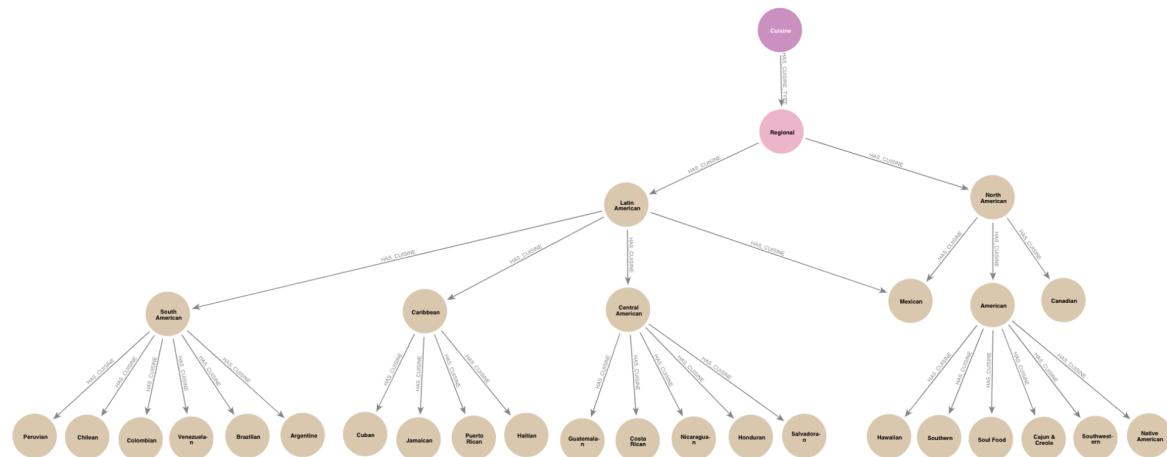
## Cuisine → Regional: Categories Overview



Top level regions covered:

1. North American
2. Latin American (has sub-categories: South American, Central American, and Caribbean)
3. Asian
4. Middle Eastern
5. European
6. Mediterranean
7. African
8. Oceanic

## North American, Latin American

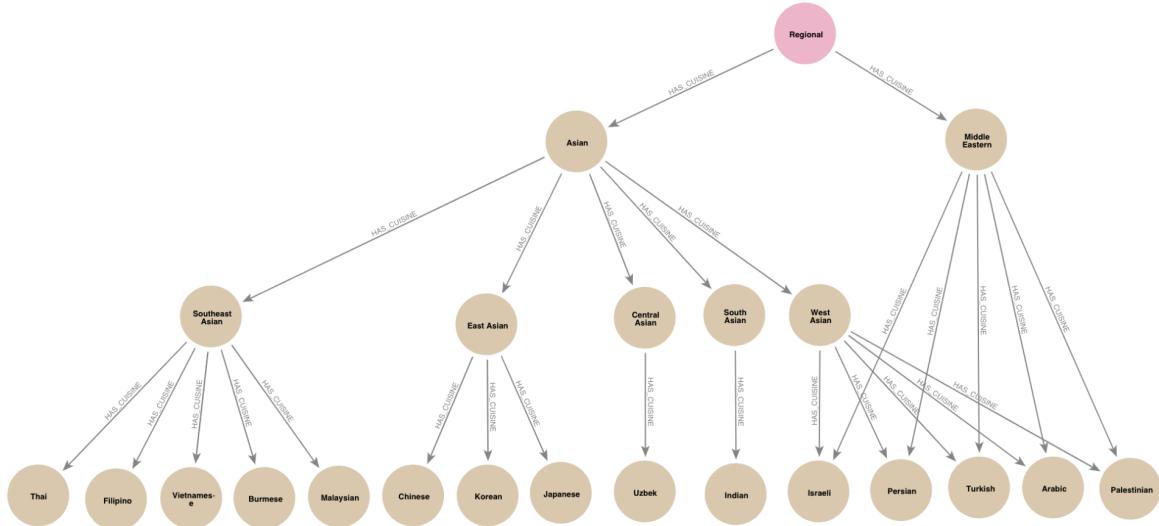


Cuisines belonging to multiple categories are noted with (#) and \*.

#	Cuisine - Level 1	Cuisine - Level 2	Cuisine - Level 3	Typical Dishes and Ingredients
1	North American	-	-	
2	North American	American	-	Comfort foods: hamburgers, hot dogs, and apple pie.
3	North American	American	Cajun & Creole	Gumbo, jambalaya, crawfish etouffee, shrimp creole, oysters rockefeller, beignets.
4	North American	American	Hawaiian	Poke, spam, musubi, huli huli chicken.
5	North American	American	Native American	
6	North American	American	Soul Food	Hearty and rich: fried chicken, collard greens, cornbread, peach pie.
7	North American	American	Southern	Similar to Soul Food but with: shrimp and grits, biscuits with gravy.
8	North American	American	Southwestern	Spicy and hearty: enchiladas, chili, cornbread, salsa, chiles
9 (12)	North American	Mexican*	-	Rich in flavor: tacos, enchiladas, guacamole.
10	North American	Canadian	-	Native and international influences: poutine, butter tarts, tourtiere.
11	Latin American	-	-	
12 (9)	Latin American	Mexican*	-	
13	Latin	Central	-	

	American	<b>American</b>		
14	Latin American	Central American	<b>Costa Rican</b>	
15	Latin American	Central American	<b>Guatemalan</b>	
16	Latin American	Central American	<b>Honduran</b>	
17	Latin American	Central American	<b>Nicaraguan</b>	
18	Latin American	Central American	<b>Salvadoran</b>	
19	Latin American	<b>South American</b>	-	
20	Latin American	South American	<b>Argentine</b>	Beef dishes: asado (barbecue), empanadas, chimichurri.
21	Latin American	South American	<b>Brazilian</b>	Feijoada, acarajé, pão de queijo.
22	Latin American	South American	<b>Chilean</b>	
23	Latin American	South American	<b>Colombian</b>	
24	Latin American	South American	<b>Peruvian</b>	Rich and diverse: ceviche, lomo saltado, anticuchos.
25	Latin American	South American	<b>Venezuelan</b>	
26	Latin American	<b>Caribbean</b>	-	
27	Latin American	Caribbean	<b>Cuban</b>	Ropa vieja, arroz con pollo, tostones
28	Latin American	Caribbean	<b>Haitian</b>	Same as above
29	Latin American	Caribbean	<b>Jamaican</b>	Known for its spice and flavor: jerk chicken, ackee, saltfish, rice and peas
30	Latin American	Caribbean	<b>Puerto Rican</b>	

## Asian, Middle Eastern

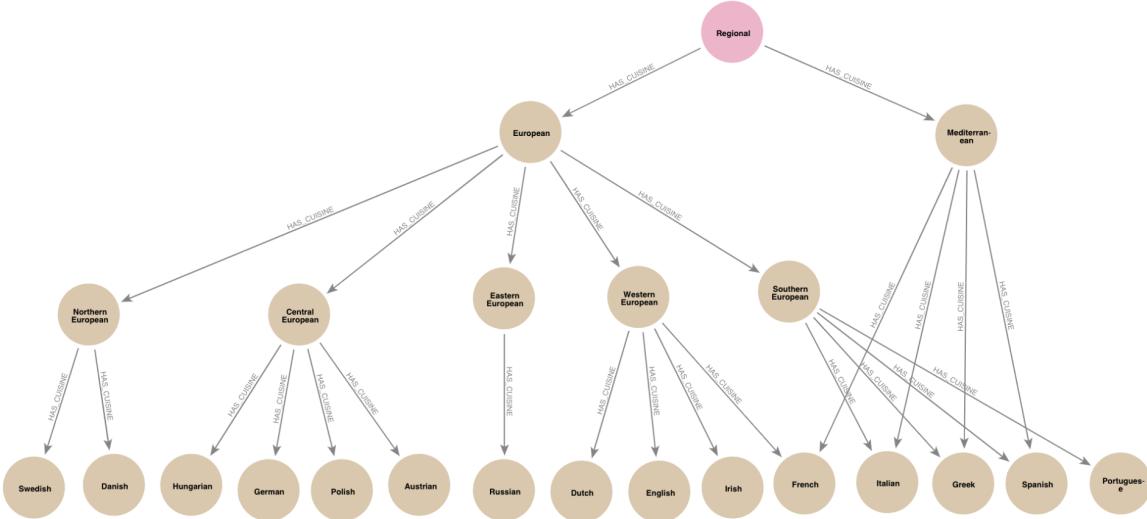


Cuisines belonging to multiple categories are noted with (#) and \*.

#	Cuisine - Level 1	Cuisine - Level 2	Cuisine - Level 3	Typical Dishes and Ingredients
1	Asian	-	-	
2	Asian	Southeast Asian	-	
3	Asian	Southeast Asian	Thai	Sweet, salty, sour, and spicy flavors: pad Thai, green curry, tom yum.
4	Asian	Southeast Asian	Vietnamese	Light and flavorful: pho, banh mi, spring rolls.
5	Asian	Southeast Asian	Filipino	Adobo, sinigang, lechon.
6	Asian	Southeast Asian	Malaysian	
7	Asian	Southeast Asian	Burmese	
8	Asian	Central Asian	-	
9	Asian	Central Asian	Uzbek	Hearty dishes: plov, shashlik
10	Asian	East Asian	-	
11	Asian	East Asian	Chinese	Regional. Peking duck, dim sum, Kung Pao chicken.
12	Asian	East Asian	Korean	Spicy and fermented foods: kimchi, bulgogi, bibimbap.
13	Asian	East Asian	Japanese	Sushi, ramen, tempura.
14	Asian	South Asian	Indian	Curry, naan, biryani.
15	Asian	West Asian	-	

16 (22)	Asian	West Asian	<b>Israeli*</b>	Shakshuka, falafel, hummus.
17 (23)	Asian	West Asian	<b>Persian*</b>	Saffron rice, kebabs.
18 (24)	Asian	West Asian	<b>Turkish*</b>	Kebabs, baklava, mezes.
19 (25)	Asian	West Asian	<b>Palestinian*</b>	Similar to Middle Eastern cuisines. Maqluba, Kanafeh.
20 (26)	Asian	West Asian	<b>Arabic*</b>	Falafel, hummus, tabbouleh.
21	<b>Middle Eastern</b>	-	-	
22 (16)	Middle Eastern	<b>Israeli*</b>	-	Same as above.
23 (17)	Middle Eastern	<b>Persian*</b>	-	Same as above.
24 (18)	Middle Eastern	<b>Turkish*</b>	-	Same as above.
25 (19)	Middle Eastern	<b>Palestinian*</b>	-	Same as above.
26 (20)	Middle Eastern	<b>Arabic*</b>	-	Same as above.

## European, Mediterranean

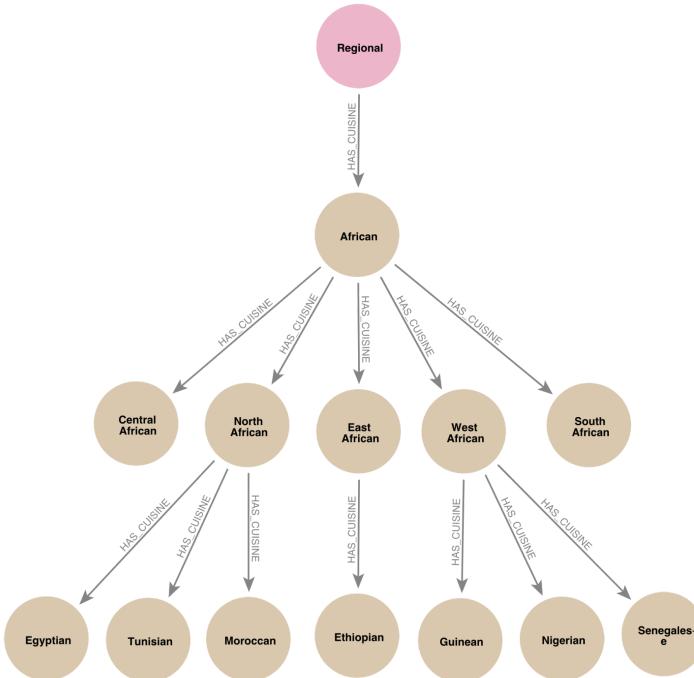


Cuisines belonging to multiple categories are noted with (#) and \*.

#	Cuisine - Level 1	Cuisine - Level 2	Cuisine - Level 3	Typical Dishes and Ingredients
1	European	-	-	
2	European	Eastern European	-	
3	European	Eastern European	Russian	Borscht (sour soup with beets), pelmeni, blini (pancake).
4	European	Northern European	-	
5	European	Northern European	Swedish	Meatballs, gravlax (cured salmon), knackebrod (crispbread).
6	European	Northern European	Danish	Smorrebrod (open-faced sandwiches), pastries.
7	European	Central European	-	
8	European	Central European	Austrian	
9	European	Central European	German	Sausages, sauerkraut, pretzels.
10	European	Central European	Hungarian	Goulash, porkolt.
11	European	Central European	Polish	Pierogi, kielbasa, bigos (hunter's stew).
12	European	Western European	-	
13	European	Western European	English	Fish and chips, roast dinners, shepherd's pie, full English breakfast.
14	European	Western European	Irish	Irish stew, corned beef, colcannon.

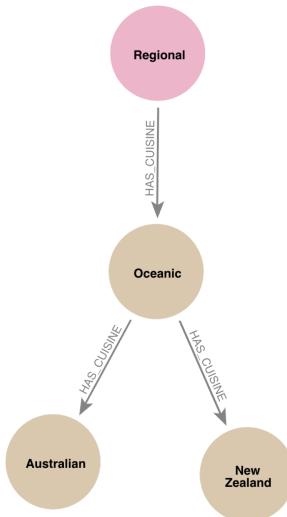
15	European	Western European	<b>Dutch</b>	Stroopwafel, herring, poffertjes.
16 (23)	European	Western European	<b>French*</b>	Coq au vin, bouillabaisse, quiche Lorraine, ratatouille.
17	European	<b>Southern European</b>	-	
18 (24)	European	Southern European	<b>Greek*</b>	Olive oil, feta, herbs. Moussaka, souvlaki, spanakopita.
19 (25)	European	Southern European	<b>Spanish*</b>	Paella, gazpacho, churros, tapas, tortilla Española.
20 (26)	European	Southern European	<b>Italian*</b>	Pizza, pasta, risotto, tiramisu, gelato.
21	European	Southern European	<b>Portuguese</b>	Seafood. Bacalhau (salt cod), pastries.
22	<b>Mediterranean</b>	-	-	Hummus, falafel, moussaka, tabbouleh, shawarma.
23 (16)	Mediterranean	<b>French*</b>	-	Same as above.
24 (18)	Mediterranean	<b>Greek*</b>	-	Same as above.
25 (19)	Mediterranean	<b>Spanish*</b>	-	Same as above.
26 (20)	Mediterranean	<b>Italian*</b>	-	Same as above.

## African



#	Cuisine - Level 1	Cuisine - Level 2	Cuisine - Level 3	Typical Dishes and Ingredients
1	<b>African</b>	-	-	
2	African	<b>Central African</b>	-	Cassava, fufu, fish stew.
3	African	<b>North African</b>	-	Couscous, tagine, shawarma
4	African	North African	<b>Egyptian</b>	Koshari, molokhia, ful medames, ta'amiya.
5	African	North African	<b>Moroccan</b>	Tagine, couscous, pastilla, harira, mint tea.
6	African	North African	<b>Tunisian</b>	
7	African	<b>East African</b>	-	Ugali, sukuma wiki, nyama choma.
8	African	East African	<b>Ethiopian</b>	Injera, doro wat, kitfo, tibs, shiro.
9	African	<b>West African</b>	-	Jollof rice, egusi soup, fufu.
10	African	West African	<b>Nigerian</b>	
11	African	West African	<b>Senegalese</b>	
12	African	West African	<b>Ghanaian</b>	
13	African	<b>South African</b>	-	Boerewors, bunny chow, bobotie.

## Oceanic



#	Cuisine - Level 1	Cuisine - Level 2	Typical Dishes and Ingredients
1	<b>Oceanic</b>	-	
2	Oceanic	<b>Australian</b>	Fusion of British and Asian influences. Meat pies, barramundi, Vegemite sandwiches.
3	Oceanic	<b>New Zealand</b>	Native Maori and European influences. Lamb roast, kumara, pavlova.