

DISH: General description

___ is an important and traditional dish of ... cuisine. It is consumed widely by the people of ___.

Hello ___

Welcome to WorldFood.Guide, thank you for your email and I am glad the issue has been resolved.
You can link to your website by placing your url in "URL Location" as you did.
Your recipe blog looks great

Email to food bloggers

lizet@rcbowen.com May 28

Hi Claudio,

My name is Lizet and I'm a Bolivian food blogger.

I notice that you have lots of delicious Bolivian recipes at world food guide.

I just wanted to drop you an email with my recipes in English, mainly from Santa Cruz, where I'm from.

<https://chipabythedozen.com/en/category/bolivian-food-recipes-savory-sweet/>

You're welcome to link back to any of those recipes.

Sharing Bolivian recipes is my passion. I hope you like them.

Lizet Bowen

Hello Lizet,

Thank you for your email. You have great content on your website. World Food Guide would love to have some of your traditional dishes featured from Bolivian cuisine. In World Food Guide we feature traditional dishes with descriptions, ingredients, photos and similar dishes. We are not exactly a recipe website but more like an encyclopedia of dishes. Foodies like yourself use the platform to share their knowledge about local dishes and link their content to their own website. For that you will need to create a profile and upload your best photos of the dishes you want to share and if the dish doesn't exist yet, it can be created. The content that you generate is linked to your profile.

Please let us know if you want to be part of our foodie community and we will create a big banner for your profile and have you as a featured foodie on our main page for at least one month.

Tambien hablamos español. Te esperamos!

Claudio Roman
World Food Guide Webmaster

Peruvian breakfast (ok): <https://www.youtube.com/watch?v=Ze7OiqyV6Xc&t=2s>

Sweet Peruvian street food (ok): <https://www.youtube.com/watch?v=EcvMJzSr1HE>

French Cuisine: <https://www.youtube.com/watch?v=sael-GIJBdQ&t=3s>

The food of Peru <https://www.youtube.com/watch?v=8kbyEPWsk4I>

Hey guys, excellent video! Thank you for sharing your culinary knowledge with the world.

For the rest of us out there, here is a list of (all, most of or some of) the dishes featured in this video and their links with more information about them.

Comments to Youtube videos or list online

Google credentials:

Username: worldfoodguideapp@gmail.com

Password: wfgpass1

Video comments in:

2021-Sep 27: Peruvian Food - What You Should Eat in Peru <https://www.youtube.com/watch?v=zJkqGgvnSoc>

Peruvian breakfast (ok): <https://www.youtube.com/watch?v=Ze7OiqyV6Xc&t=2s>

Sweet Peruvian street food (ok): <https://www.youtube.com/watch?v=EcvMJzSr1HE>

French Cuisine: <https://www.youtube.com/watch?v=sael-GIJBdQ&t=3s>

The food of Peru <https://www.youtube.com/watch?v=8kbyEPWsk4I>

Excellent video! Thank you for sharing your culinary knowledge with the world.

We made a list of all the dishes mentioned in this video for people who need more information about them.

We made a list of all the dishes mentioned in this video in case you want to get more information about them.

1) Beef Stroganoff: http://worldfood.guide/dish/beef_stroganoff/

2)

List of food featured in this video

1) Lucuma <http://worldfood.guide/dish/lucuma/>

2) Pacay <http://worldfood.guide/dish/pacay/>

3) Jugo surtido http://worldfood.guide/dish/jugo_surtido/

4) Cancha <http://worldfood.guide/dish/canchita/>

5) Cebiche http://worldfood.guide/dish/cebiche_de_pescado/

6) Pisco Sour http://worldfood.guide/dish/pisco_sour/

7) Lomo Saltado http://worldfood.guide/dish/lomo_saltado/

8) Chicha Morada http://worldfood.guide/dish/chicha_morada/

Below the dishes featured in this video:

1) Lomo Saltado http://worldfood.guide/dish/lomo_saltado/

2) Papa a la Huancaina http://worldfood.guide/dish/papa_a_la_huancaina/

3) Parihuela <http://worldfood.guide/dish/parihuela/>

4) Mazamorra Morada http://worldfood.guide/dish/mazamorra_morada/

Find more Peruvian dishes: <http://worldfood.guide/cuisine/peruvian/>

foodie@worldfood.guide

<http://worldfood.guide/>

Looks and sounds delicious! Your photo and its' source have been featured on the World Food Guide website:

Comments to Websites

foodie@worldfood.guide
<http://worldfood.guide/>

Looks and sounds delicious! Your photo and its' source have been featured on the World Food Guide website:

Great recipe!

Your photo and its' source have been featured on the World Food Guide website:

Great article!

Thank you for sharing your culinary knowledge with the world.

Your photo and its' source have been featured on the World Food Guide website

Great article!

Part of your article, photos and theirs source has been uploaded to the World Food Guide website

Great Piece!

Part of your article and its' source have been featured on the World Food Guide website

Nice photos! Your photo has been uploaded to the World Food Guide website.

Excelente articulo!

Su foto y los creditos han sido publicado en la pagina de comida <http://worldfood.guide/>

You can also use it as a guide or for inspiration when you don't know what to eat or order in a restaurant.

Search by ingredients, cuisines, dish names, browse photos

World food guide data entry instructions

I. Overview:

You will be putting in information and uploading photos of common traditional dishes that are not already on the website. For every dish created at least one photo should be uploaded. If you can't find a photo that satisfies the website standards <http://worldfood.guide/help/#photos> it is ok to leave the dish without a photo.

Make sure to read the help page <http://worldfood.guide/help/> where there is valuable information to understand the website terminology and how to do things.

The information you upload belongs to WorldFood.Guide and your profile may be changed in the future.

II. Data entry steps:

First read the definitions <http://worldfood.guide/help/#definitions> on the help page to familiarize yourself with the terminology used on the website.

After reading the definitions, follow the steps below and use the "how to" section http://worldfood.guide/help/#how_to of the help page as a guide.

1) Creating cuisines. Make sure the cuisine of the dishes you are going to create exists in the website. If it doesn't, create it by following the steps in http://worldfood.guide/help/#new_cuisine . This is an example of how a cuisine should look: <http://worldfood.guide/cuisine/thai/>

2) Creating dishes.

- a) Search on the internet and identify the most common traditional dishes of the cuisine you are working on
- b) Do a search on the WorldFood.guide website to verify that the dish doesn't already exist
- c) Follow the steps in http://worldfood.guide/help/#new_dish to create the dish
- d) If you are copying the dish description from Wikipedia, make sure to delete the links [#] For example:
In Wikipedia: Thai sour curry[2] is a sour soup
In WorldFood.guide: Thai sour curry is a sour soup

Also, if the description starts with the name of the dish, please delete the names, for example:

In Wikipedia: **Kaeng som** or **gaeng som** is a Thai sour curry soup from the north
In WorldFood.guide: Thai sour curry soup from the north

- e) Make sure to put the link of the website where you copied the description from unless you write your own description which is encouraged
- f) Identify the most common ingredients and add them with their English translation to the cuisine profile. For example, in the Thai cuisine profile the following translations are listed: Bpu = Crab, Gai = Chicken, Goong = Shrimp, Kai = Egg.

This is an example of how a dish should look: http://worldfood.guide/dish/fried_rice/

3) Upload photos.

- a) Do an image search on google of the dish
- b) To get good photo quality, click on:
 - 1) Search Tools
 - 2) Size
 - 3) Large
- c) Identify a photo that best represents the dish and is at least 1200 pixels wide or larger
- d) Click on the chosen photo
- e) Click on "View image" button, verify the good condition of the photo, download it to your computer and follow the steps on http://worldfood.guide/help/#upload_photo to upload the photo. Make sure to include the photo's page source url in the "**Location, source, comments**" field while uploading the photo. You can find the URL source by clicking the "Visit Page" button
- f) After uploading the photo, check if the source page has the option to submit comments. If it does, use the following information and post a comment: Don't worry if it doesn't show right away, some pages need to approve the comments

Name: Foodie

Email: foodie@worldfood.guide

Website: <http://worldfood.guide/>

Choose one of the options below depending on what is appropriate for the source page:

- Looks and sounds delicious!
Your photo and its' source have been featured on the World Food Guide website:
<paste here the WorldFood.Guide url of the photo: >
- Great recipe!
Your photo and its' source have been featured on the World Food Guide website:
<paste here the WorldFood.Guide url of the photo: >
- Great article!
Your photo and its' source have been featured on the World Food Guide website:
<paste here the WorldFood.Guide url of the photo: >
- Great Piece!
Your photo and its' source have been featured on the World Food Guide website:
<paste here the WorldFood.Guide url of the photo: >
- Nice photos!
Your photo and its' source have been featured on the World Food Guide website:
<paste here the WorldFood.Guide url of the photo: >

Scroll all the way down here to see an example of how a comment should look:

<https://mexicohereandthere.com/2013/06/08/cemita-food-truck-on-whittier-blvd-east-los-angeles/>

This is what a completed photo page should look : http://worldfood.guide/photo/pad_krapow_gai_1156/

4) Additional information:

- **Likes:** Dishes and Photos with more likes are always on the top so it is important to like a photo or a dishes you think is important
- **Add similar dish:** If you know of two similar dishes please use the "Add Similar" button to link two dishes together. The similarity is based on ingredients, preparation and appearance. Sometimes two cusine have almost the same dish but they called different.

III. Information Entered

In the google drive document "WFG -<yourname> Dish List" I am sharing with you. You will list the dishes you have entered to the system and mentioning if the dish has a photo, you posted comments on the source page and if you added a similar dish like the following example for the dish: <http://worldfood.guide/dish/alfajor/> (When pasting the name of the dish use Control Sifht V so you don't past the format and only the text)

1. Alfajor, Photo, comment, similar
2. Dish 1, photo
3. Dish 3, photo, similar
4. etc....