## Chinese Food Is the Best Food in the World!

As everyone knows, hot pot is the most representative and one of the most famous Chinese foods. I don't think that there's anyone who hasn't tried hot pot before, so from the experience of hot pot, you should know how good Chinese foods are. Believing negative stereotypes of Chinese food will cause you to lose a lot of chances to try these delicious foods. Many people that have tried Chinese food before love it without exception. Moreover, Chinese cooking evolved during the Chou Dynasty. However, from 1122 to 249 B.C., Chinese food isn't only food; it's also an inheritance of Chinese culture. There were a lot of social and political events happening, so continuing the traditions today allows us to celebrate all the Chinese history behind our holidays. As a person who likes to try different countries' traditional foods, I think Chinese food is the best food in the world. No matter the diversification, significance, or features, Chinese food is a strong performer.

Comparatively, the diversity of Chinese food can be classified into more types of cuisines than that of other countries. There are eight great cuisines separated into two big groups by geographic location and cooking style. The first group of cuisines is Lu cuisine from Shandong province; Chuan cuisine from Sichuan; Yue cuisine from Guangdong; and Su cuisine from Jiangsu. The second group of cuisines is Zhe cuisine from Zhejiang, Min cuisine from Fujian, Xiang cuisine from Hunan, and Hui cuisine from Anhui. In fact, at the beginning of the Republic of China, there were only the first group of cuisines that could be called great cuisines. However, when the second group of cuisines became famous, those two groups combined and named eight great cuisines. However, most people are only familiar with the eight most common and delicious cuisines; in fact, there are 34 cuisines for the 34 China regions. In other words, every

region of China has its own traditional cuisine, and it can be its own cuisine. To explain why there are so many cuisines, it is because China has a big territory. At the same time, their soil, climate, and temperature make the plants grow in China and the eating habits become different.

Second, the significance of the Chinese food that is used to celebrate the holiday can be understood in many different ways. Dating back at least 2,000 years, Chinese food symbolism is derived from superstitions or traditional beliefs about eating to summon or celebrate blessings. In addition, food can be given meaning or power by its name's pronunciation, shape, color, history, legends, and other factors. For example, when Chinese people are celebrating their birthday, they will cook noodles for themselves or others. The noodle's Chinese name means "longevity" because the long shape of noodles represents a long life. Also, when people are eating the noodles, they cannot bite them off. It's because an old superstition says that it's bad luck to cut them. Another example is the most famous holiday, Chinese New Year. At the Chinese New Year, Chinese people will eat dumplings because the shape of dumplings looks like the traditional gold and silver ingot shape, so it means "wealthy." Based on these examples, one can conclude that Chinese food and its symbolism have a special meaning. At the same time, it's a blessing to others and getting lucky.

Lastly, the features of Chinese food can be separated into three categories: taste, color, and aroma. Chinese cuisine incorporates many tastes: sweet, sour, spicy, salty, and bitter elements. Of course, Chinese food will not only have one kind of taste, it must have multiple tastes, complex tastes. Moreover, the color of Chinese food is also a big difference compared to other countries' food. No matter what Chinese food you order, it'll always look colorful. The reason why is that when Chinese chefs want to make good food look delicious and vibrant, they will add different ingredients that vary in color for visual appeal. Additionally, the aroma of the

Chinese food is also special. As you know, the aroma of Indian food is very famous. Actually, aroma is the soul of their food. Comparatively, the aroma that is used to cook in Chinese food isn't that pungent as the Indian's aroma. In fact, the effect of aroma is usually used to eliminate the unwelcome smell from certain food like fist and mutton. The features of Chinese food are special. The reason is the diversity of Chinese food makes the food look more delicious and yummy.

The diversification, significance, and features of Chinese food make Chinese food special. The history and the uniqueness of the tasty Chinese food makes me fall in love with it. It's kind of addictive for people. You must try Chinese food, because it is the best food in the world.

## Works Cited

- Duong, Kiet. "Ocean Palace Restaurant." oceanpalacehouston.com, 7 Sept. 2020, www.oceanpalacehouston.com.
- "History of Chinese Cooking." History of Chinese Cooking, 13 Jan. 2003, www.china.org.cn/english/travel/53611.htm.
- Hiufu Wong, Maggie. "Regional Chinese Food: 8 Lesser-known Cuisines Worth Trying." CNN, 11 July 2019, www.cnn.com/travel/article/regional-chinese-food/index.html.
- Jiang, Fercility. "The Symbolism of Chinese Foods, Symbolism of Chinese Festival Foods." The Symbolism of Chinese Foods, Symbolism of Chinese Festival Foods, 13 Oct. 2021, www.chinahighlights.com/travelguide/chinese-food/chinese-food-symbolism.htm#:~:text =Dating%20back%20at%20least%202%2C000,%2Flegends%2C%20and%20so%20on.