

Brief justification for selecting cantonese cuisine

Business



Brief Justification for Selecting Cantonese Cuisine

Cantonese cuisine is a style of preparing dishes, which originated from Guangdong in China. Canton is an old town of China, which was adjacent to the Chinese port. This style of cooking food is associated with dim sum meal. One prepares this meal through the application of Cantonese cuisine.

Cantonese cuisine emphasizes on freshness of its dishes. Freshness occurs by use of fish preserved in tanks before preparation. The seafood used in the Cantonese cuisine is also fresh, which makes the dish delicious. According to Civitello (2011), the Cantonese sauces have mild and subtle features, which prevent overpowering for the ingredient freshness.

First, Cantonese cuisine dishes include a stilled whole fish, roast suckling pig. Additionally, crispy-skinned chicken and shark's fin soup form part of Cantonese cuisine dishes. The hotel considers these ingredients special because of their indigenous nature and quality. As a result, these meals are popular in China and neighboring countries. The dishes are also unique given the Cantonese cuisine. This cuisine is applicable in this region because of the abundance for the ingredients of the dishes. In this respect, Canton is abundant of diverse animal and plant food sources. This port city has been a prime attraction of many foreign techniques of cooking and cooking materials.

Second, the major focus of Cantonese cuisine is on the heating temperature applied in the course of cooking the dishes. Other cooking techniques originated from Europe in order to supplement the Cantonese cuisine. The foreign techniques improved the Cantonese cuisine. This is because the dishes prepared could fit all kinds' races. The fact that even the hotel

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incorporates western cooking techniques into the Cantonese cuisine is proof that this dish accommodates preferences from multiple regions across the globe. This is why restaurants serve this cuisine across the world. Gillespie (2010) says customers associate Cantonese cuisine dishes with an intensive selection of materials. The Cantonese cuisine involves stir-frying, frying, stewing, and braising.

Third, the hotel also considers food color, taste, and fragrance. This is because these qualities are the ones, which make any food appealing to clients. According to Ninemeier (2009), Cantonese cuisine focuses on a variety of food preparation methods in order to satisfy the desires of customers. One achieves diversity in this aspect because Ninemeier considers all races. The taste of the delicacies is manifest in the crispness and tenderness of Cantonese dishes. Additionally, the Cantonese cuisine dishes include boiled chicken and shrimps. Grilled ducks and snake soup also form part of the Cantonese cuisine dishes. Cantonese cuisine surpasses Hong Kong's cuisines. This cuisine is popular partly because it also takes into consideration the poor. This is because the hotel's Cantone chefs also incorporate the peasant dishes like charsie, in their food preparations. Statistics show that Brisbane lacks a high level of Cantonese Cuisine in its hotels. This is a clear sign that it is not a popular dish. As a result, out hotel can make such a choice to introduce a great new dish in the market. If our hotel made this choice, more Brisbane guests would visit the hotel to try the diss. People would come to the hotel to eat Cantonese cuisine because it is a source of dishes in many parts of Hong Kong on top of its reputation.

According to Gillespie (2010), restaurants serve Cantonese cuisine internationally because of the variety of dishes it prepares and the standard <https://assignbuster.com/brief-justification-for-selecting-cantonese-cuisine/>

prices charged for its dishes. In this respect, small businesses like Lou Mei lower their prices while the expensive dishes like abalone are expensive. The hotel would benefit in terms of sales and popularity because of this choice. The most developed dish of Cantonese cuisine is the dim sum. This dish includes seafood, vegetables, and fruits. Cantonese cuisine is the oldest cuisine in the world with regard to style development. The variety and uniqueness associated with this cuisine explain its nutritional profile. Gillespie associates such exotic dishes with dishes that Chinese emperors used to consume centuries ago.

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