

Versatility in Hospitality Industry around the Globe A Case Study on Cuisine and Culture of Vietnam

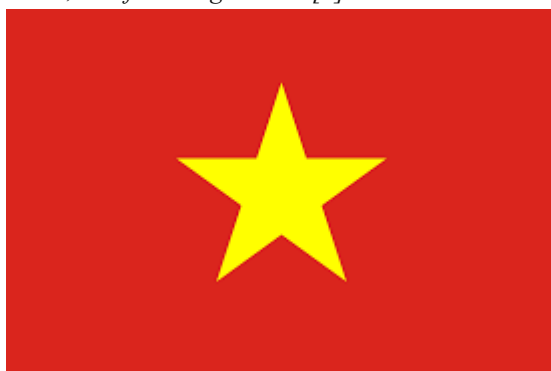
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Abstract: *The culture of Vietnam is a combination of the cultures of China, neighboring Cambodia and France. Although situated in the south-eastern part of Asia, Vietnam had been under Chinese Rule, and hence its culture is very similar to that of China. It is mostly regarded to be a melting Pot of the migrants from China, Japan, Taiwan and Korea due to this. The rulers in Vietnam then Went on to acquire other parts of the Khmer regime, thus assimilating elements of Cambodian Culture as well. Vietnamese cuisine is extremely diverse, often divided into three main categories, each Pertaining to Vietnam's three main regions (north, central and south). It uses very little oil and Many vegetables, and is mainly based on rice, fish sauce, and soy sauce. Its characteristic flavors Are sweet (sugar), spicy (Bird;s eye chili), sour (lime), nước mắm (fish sauce), and flavored by a variety of mint and basil. Vietnam also has a large variety of noodles and noodle soups. Different regions invented Typically different types of noodles, varying in shapes, tastes, colors, etc. One of the nations Most famous type of noodles is phở (pronounced; fuh;), a type of noodle soup originating in North Vietnam, which consists of rice noodles and beef soup (sometimes chicken soup) with Several other ingredients such as bean sprouts and scallions (spring onions). It is often eaten for Breakfast, but also makes a satisfying lunch or light dinner. The boiling stock, fragrant with Spices and sauces, is poured over the noodles and vegetables, poaching the paper-thin slices of Raw beef just before serving. Phở is meant to be savored, incorporating several different flavors: The sweet flavor of beef, sour lemons, salty fish sauce, and fresh vegetables. [1]*



Keywords: Cuisine, Vietnam

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