

Study Guide

Foods of South, East, & Southeast Asia

Directions: Read chapter 50, and answer the following questions. Later, you can use this study guide to review.

1. What foods typically grow in the tropical climates of South Asia?

2. Describe garam masala. How is it used?

3. Describe the condiment, raita, and the breads, chapati and naan.

4. Provide two examples of how the foods of Southern India differ from those in the North.

5. Describe the location and cooking style in the Canton region of China.

6. List four foods typically eaten in Northern China.

Chapter 50 Study Guide (continued)

7. Describe a Mongolian Hot Pot.

8. Describe the cooking style on the east coast of China.

9. What is Kobe beef?

10. Explain why the sea is so important to Japanese cuisine.

11. Define Korean bulgogi.

12. Name and describe the most important seasoning in Southeast Asian cuisines.

13. Name and describe the national dish of Laos.

14. List the spices that are native to Indonesia.

15. Name the two most important ingredients in the cuisine of the Philippines.

16. What are the main vegetables used in the Philippines?

Activity 1

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It's All in the Technique!

Directions: In much of Southeast Asia, cooking techniques are used which are less common in western cooking, such as stir-frying and steaming. Find recipes from four of the countries listed below that illustrate this point. Name the recipe and describe the cooking technique. Also, name the ingredients in each recipe that are not typically found in western cooking.

Vietnam, Thailand, Philippines, Laos, Cambodia, and Indonesia

Country #1: _____

Name of Recipe and Ingredients: _____

Country #2: _____

Name of Recipe and Ingredients: _____
