

# THE TOP TEN MOST POPULAR AND FAMOUS CUISINES OF WORLD

N. Bashkirova

*National University of Food Technology*

Foods are the most essential part of our lives and a cuisine is the integral part of every food. Now, as the world is increasingly turning into a global village, foods and recipes are also traveling with the people. Foods now are not restricted to a particular geographical area or society. You can almost find a popular cuisine in any part of the world, no matter where it comes from. So, what are the most popular cuisines in the world? Well, there is no formula to judge.

This is a list of worlds some of the most popular cuisines.

## 1. FRENCH CUISINE.

The French cuisine is famous all over the world and it is called in the 21<sup>st</sup> century “haute cuisine” and this is as famous as poetry, arts, meal at restaurant. It has been shaped by many centuries especially from the middle ages. French cuisine is as popular as their beauty products. Pastries are the most important parts of French cooking. But perhaps the most sought after are cheese and wine.

## 2. ITALIAN CUISINE.

The Italian cuisine is one the greatest and oldest which back to 4<sup>th</sup> BC which is worldwide to known as the discovery of new world with introduction of potatoes, tomatoes, bell peppers and maize. It is very rich in the regional diversity of kinds and tastes and has great influence on the abroad.

## 3. CHINESE CUISINE.

The Chinese cuisines are third the most famous and widely used cuisines by third world countries, Europe, South America and Australia. In the Chinese cuisine there are two major one is rice southern of china which has developed cuisine flavor based on the rice like beers, wines and vinegars and northern china which grows wheat and has developed cuisine like noodles, breads, dumplings and steamed buns.

## 4. INDIAN CUISINE.

Indian cuisines are one the oldest culinary and cooking style surviving in the world. In Indian cuisines the most of foods are spices and hard cooked. In the country it greatly varies from one region to another region in the cooking style and ingredients. The great influence of Indian cuisine is north Indian, south Indian Punjabi, east and west cuisines.

## 5. THAI CUISINE.

This is famous worldwide for maintaining its five tastes of senses like hot (spicy), sour, sweet, salty and bitter. It is very delicious cuisines of the world and blend of its unique cooking methodology and style. The Thai cuisine has the effect of Chinese, Burma, Cambodia and Malaysia.

## 6. MEXICAN CUISINE.

The Mexican cuisine is UNESCO listed in the “Intangible world heritage” and it is famous for its taste, color and decoration of food item. It has inherited from centuries to come into present days. In the Mexican cuisine also the elements of European cooking methodology and serving style.

## 7. JAPANESE CUISINE.

Japanese cuisines is supposed one the renowned and highly rating cooking methodology, culinary and ingredient. In the today world only Japan has been awarded by Michelin stars which are high in the rest of world. Michelin guide is red guide on the food and cooking methodology which is originated from the France. Japanese cuisine is mostly based on the seasonality of food which is the cheapest and freshest.

## 8. SPANISH CUISINE.

Spain is location has great impact on its food, cooking techniques, and ingredients and foreign foods. This is country where the most war fought over and invaded by Europeans and Romans. In the Spanish food cultures have highly influence of foreigners.

9. GREEK CUISINE. Greek has very diverse food culture in the world. It has great influence of Egypt, Cyprus, turkey, Italy Balkans and Levant. Greek cuisines have been source for many other country food cultures. In its dinning items it includes appetizers, soups, vegetarian and dishes, meat and sea food, desserts and sweets and cheese which is wide eaten throughout Greece but unknown to the outside world.

10. LEBANESE CUISINE. In the Lebanese cuisines are very flexible and has great impact of regional food seasonality and availability like fruits, fresh fish, seafoods and animal fats on the major scale. In the some parts of country like mountain goat and red meats are eaten, poultry chickens area ten in the urban areas. In the Lebanese cuisine has huge influence of the Middle East, Turk and France on the cookery techniques. In the middles east’s countries say that Lebanese food in deeds is very delicious and unique.

Cuisine is a characteristic style of cooking practices and traditions, often associated with a specific culture. Traveling the world and experiencing the different cultures and cuisines is something we all dream about. This list will help you to decide which exactly cuisine to try.

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Scientific supervisor            L. Yanenko