

## CULINARY WORLD

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If you are going abroad or taking a host of foreign visitors would be useful to have some conception about culture and life of foreign people.

Japan.

Experts say that Japanese cuisine is the art of creating pictures from dishes. Japanese chef always emphasizes the harmony of colors. Spices are used very limited for preserve the taste of the products.

France.

Characteristic of french cuisine is using all the food and spices, using different methods of thermal processing products (braising, baking, cooking, steaming for preserving nutrients and vitamins). Extensive use various greens. Popular French drinks run the gamut from espresso in the early morning to a sip of brandy to finish the evening meal. In between there might be a bottle of sparkling water with lunch.

Italy.

Characteristic Italy cuisine is using pasta (eg. spaghetti).

Preparing pasta boiled, fried, baked form and served it with butter, cheese, mushrooms and fish products. Some of Italy's most famous gourmet delicacies which have gained internal fame, such as white truffles, are found only in certain regions of Italy.

India.

Indian cuisine encompasses a wide variety of regional cuisines native to India. Given the range of diversity in soil type, climate and occupations, these cuisines vary significantly from each other and use locally available spices, herbs, meat, vegetables, and fruits. Indian food is also heavily influenced by religious and cultural choices. The development of these cuisines have been shaped by Hindu and Jain beliefs, in particular vegetarianism which is a common dietary trend in Indian society.

England.

Typically, a good English breakfast is made up of a bowl of cold cereal, orange juice, toast and coffee. Another common breakfast is sausages, bacon, eggs and baked beans. Lunch will often be fruit or a sandwich and dinner have something along the lines of meat, carrots, peas, cabbage and potatoes. It is also common to find the English eating pasta and rice.

Many national dishes are usually prepared meat, which fried with onion, adding spices. Meat dishes prepared in fried form, such as roast beef. Widely used dishes of poultry, game, fish. England takes a leading in the world through the consumption of tea.

Ukraine.

Many Ukrainian dishes include complex recipe, diverse mix of products, combined thermal methods in which the raw product firstly is subjected to roasting and braising. The most popular is borsch. It consists about 20 products. There are 30 kinds of borsch. Ukraine is rich in various fruits and berries. The most common compotes consist of dried fruits and berries.

German.

Germans tend to eat heavy and hearty meals that include ample portions of meat and bread. Potatoes are the staple food, and each region has its own favorite

ways of preparing them. Some Germans eat potatoes with pears, bacon, and beans. Others prepare a special stew called the Pichelsteiner, made with three kinds of meat and potatoes. Germans from the capital city of Berlin eat potatoes with bacon and spicy sausage. Sauerbraten is a large roast made of pork, beef, or veal that is popular throughout Germany, and is flavored in different ways depending on the region. In the Rhine River area, it is flavored with raisins, but is usually cooked with a variety of savory spices and vinegar. Fruit (instead of vegetables) is often combined with meat dishes to add a sweet and sour taste to the meal. Throughout Germany desserts made with apples are very popular.

Therefore, the development of culinary skills related to a tradition of life, culture and customs of the population. That is why culinary each country is unique and unsurpassed.

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