

Food

By Madoka Aono

Food is Unique

Have you ever noticed how many colors are used in the dish you ate? Or have you noticed how two dishes can have the same spice, but have an entirely different taste? If you haven't, then you should start looking closely. Because cuisines can always surprise you by how unique they are. Therefore, I think that all foods are unique in their own special way.

One reason why is because cuisines can have different food, depending on where they originate, or depending on what kind of ingredients they grow on that land. According to www.chileculture.org, foods are different depending on where they were born, or invented. This shows that food in the same cuisine can taste different, depending on the region.





Additionally, according to www.foodbycountry.com, Argentina is South America's largest producer of honey, an ingredient that makes its way to many delicious Argentine desserts. I think that Argentine foods are unique because of the honey that was produced in the land. Here, in America, Japanese food taste different than it tastes in Japan. For example, miso-soup tastes smoother than it should. This shows that cuisines can be different depending on where the ingredients were produced. I believe that cuisines do not all have to be the same.



Another reason why is because the same ingredients can be used to make two or more dishes that are not the same. According to Ryoko Aono, a mother who cooks every day and a person who has experience with many cuisines, “Asian food has rice in some dishes, but has different smells.” This shows that even though two or more meals can have the same ingredient, they can be unlike from the other dishes.



Also, Curry and Geu-don (rice with meat and spice), both have meat and some vegetables, but have completely different smells and tastes. I feel that an ingredient can have multiple ways of being used in food.

Lastly, I think that colors express how unique the dish is. According to foodpsychology.cornell.edu, the color of your plate effects how much you want to eat the dish. This shows that color matters when you are serving a dish, or eating a dish. Once, I saw a cake that had colors that match, and it looked very tasty. Everyone was in awe when they passed by the cake. This shows that colors have to look somewhat in order, in order to get people who are interested in tasting the dish.



Overall, I think that all cuisines are extraordinary in their own way. I learned that colors could make a difference between you wanting to eat the dish or not. The next time you bump in to a cuisine that you have ate at a different place, see if it tastes better or not.