

Tableware and Food in Chinese Cooking

- Beautiful Food is not Like Beautiful Tableware

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Summary

What kind of tableware has been used and what views have prevailed on tableware in the universe of Chinese cooking? In China, ceramic ware developed even before the prehistoric age, and its techniques remained at the World's highest level through out the Sung, Yuan, Ming and Qing dynasties. Meanwhile, tableware and food presentation were not given much importance in Chinese cooking, which tended to be practical in nature and emphasized taste. In fact, tableware and food presentation in Chinese cooking used to be considered less elegant and delicate than those in Japanese cooking and so on. However, since the boom of *nouvelle cuisine chinoise*, which started in Hong Kong in the late 1970s, the concept of tableware and food preparation has much changed. In this article, we will look into Chinese cooking and tableware, referring to recent developments in Chinese cooking.