



**Dishes  
from other  
countries:**





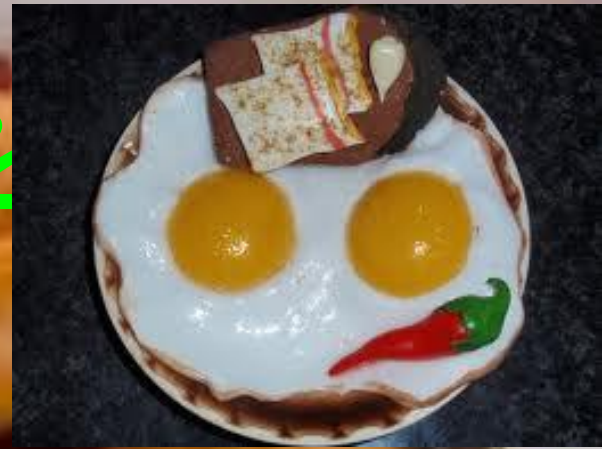
# **Countries:**

- **Ukraine;**
- **UK (United Kingdom);**
- **France;**
- **Germany;**
- **Japan;**
- **India.**



# Ukraine

FOOD IS AN IMPORTANT PART OF UKRAINIAN CULTURE. UKRAINIAN CUISINE HAS DEVELOPED OVER MANY CENTURIES. UKRAINIAN CUISINE WAS MAINLY BASED ON THE PRODUCTS OBTAINED FROM FARMING. UKRAINIANS HAVE BEEN GROWING RYE, WHEAT, BARLEY, BUCKWHEAT AND OATS.





# UNITED KINGDOM:



- In many European countries it is normal to have a long break in the middle of the day when all members of the family return to their houses to eat together. This is not very common in Britain because normally it is a long way from the place of work or school to the home. Consequently the British people tend to have a big breakfast before they go to work and the meal at midday is not spent with the members of the family but with workmates or schoolmates. Lunch is normally eaten between 12.30 pm and 1.30pm. Most people finish work at five thirty. It often takes at least an hour to get home from the school or workplace so people tend to eat their evening meal or "dinner" between 6.30pm and 8pm.
- On Sundays people don't have to work so they take the opportunity eat together with their family. Sunday lunch is usually the best meal of the week and many of the meals which are considered typically British are eaten for Sunday lunch. For example roast beef and yorkshire pudding.
- Although everyone in Britain understands that "breakfast" is the first meal of the day. There is a lot of confusion about the words for other meals such as "dinner, lunch, tea, high tea , elevenses, brunch, supper" and if you ask a British person what these words mean, most of them will give you a different answer according to what part of the country they are from or from what social class they are from. Another example of this is the pronunciation of the word "scones" ( a type of cake eaten with Devonshire clotted cream, strawberry jam and cups of tea, known as a "cream tea")



# France:



- Basic principles of French cuisine familiar to every resident of France. One of them – the skillful use of various cooking ingredients that improve the taste and aroma. Often, to create a special impression French chefs used spices known to every housewife. This tarragon and sage, thyme and savory, mint and bay leaf, basil and parsley. The French are experts in spices and perfectly understand in which products they can be combined. The main secret of French cuisine – using herbs as a "bouquet", rather than powdered form (as is customary, for example, in Russia).  
Along with spices actively use French wines, brandies, liqueurs and other spirituous beverages, which can emphasize the taste of many dishes. Wine – one of the most prominent components used in the preparation of meat and fish broths and marinades, sauces and desserts. In addition, calvados, cognac and armagnac required for flambé (a special way of presenting ready meals).  
In French cuisine stands six stages of readiness meat
- For French cuisine typical reverent attitude to the quality of products. For example, the meat, which is considered one of the top should be not just fresh. The French know that beef steak or stew are delicious if you use meat of special meat breed, and for "lamb saddle at home" will be the perfect choice meat "salt meadow lamb" generated grass pastures located near the sea.



# Germany:

- **There is no one way to define German food. The cuisine is as diverse as the country itself - with each region having its own specialties. We can say, however, that German food is very tasty; it is rich in tradition and history; and it can satisfy even the most discriminating of palates.**



# Japan:

- In Japanese cuisine -old history, its traditions and customs. Before you judge favorite Japanese dishes should at least learn a little history of Japanese cuisine, rooted in antiquity. Japanese food around the world is very popular, largely due to the philosophical attitude of Japanese food in general. Japanese cuisine is very different from the others. Its secret is a careful selection of Japanese products , beauty supply and generally in relation to food. Be on the table are only the best gifts Japanese land and water. A main task of Japanese chefs - preserving their original properties.





# India:



- *India cuisine or Indian food 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, vegetables and fruits. Indian food is also heavily influenced by religious and cultural choices and traditions.*
- *The development of these cuisines have been shaped by Dharmic beliefs, and in particular by vegetarianism, which is a growing dietary trend in Indian society. There has also been Central Asian influence on North Indian cuisine from the years of Mughal and Turkic Delhi Sultanate rule. Indian cuisine has been and is still evolving, as a result of the nation's cultural interactions with other societies. Great decorated dishes pleasing to the eye, excite the flavors of spices feeling a breathtaking variety of flavors. The meal consists of appetizers, mostly salads, main dishes, various pastes, pickles and unmatched baking - chapati, which is eaten with vegetables and rice. In terms of Hindu food is a gift of the gods to men. That is why cooking demands respect and attention.*





*Thank you! :)*