

ICS 03.100.01

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**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB/T 46275-2025

Specification for evaluation of Chinese cuisine

中餐评价规范

Issued on: August 29, 2025

Implemented on: December 1, 2025

**Issued by: State Administration for Market Regulation;
Standardization Administration of the PRC**

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Foreword

This document complies with the provisions of GB/T 1.1-2020 "Standardization Work Guidelines Part 1: Structure and Drafting Rules of Standardization Documents". Drafting.

Please note that some content in this document may involve patents. The issuing organization of this document assumes no responsibility for identifying patents.

This document was proposed by the China General Chamber of Commerce.

This document is under the jurisdiction of the National Technical Committee on Standardization of Catering Services (SAC/TC 214).

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Introduction

Chinese cuisine is an important carrier of outstanding traditional Chinese culture and a brilliant gem in the world's culinary system. Establishing and improving a scientific, objective, and fair system is crucial.

A comprehensive evaluation standard system for Chinese cuisine is urgently needed to guide the industry towards high-quality development, preserve traditional Chinese culinary culture, and enhance the international influence of Chinese food.

Yes. To earnestly implement the "Opinions of the State Council on Promoting High-Quality Development of Service Consumption," which includes provisions on "improving the quality of catering services and cultivating renowned dishes," in line with the spirit of "famous snacks, famous chefs, and famous restaurants," and to implement the "Guiding Opinions of the Ministry of Commerce and other 9 departments on promoting the high-quality development of the catering industry," we must cultivate...

Cultivate well-known catering brands, develop the specialty snack industry, spread excellent Chinese culinary culture, accelerate the internationalization of Chinese cuisine, and resolutely curb food waste.

In addition, there is the requirement to "establish and improve Chinese food evaluation standards and cultivate a Chinese food evaluation system with international influence," in order to meet the needs of industry development and consumer demand.

This document is formulated in accordance with the expectations of the users.

The purpose of this document is to.

--System Construction Evaluation System. Establish a comprehensive set of evaluation indicators and methods covering food quality, cultural characteristics, and dining experience, for...

Scientific evaluation of Chinese cuisine provides a unified benchmark;

--Cultivating distinctive catering brands. The implementation of this document will effectively promote the cultivation of "famous dishes," "famous snacks," "famous chefs," and "famous restaurants" within the industry.

"Creating local specialty catering brands" sets a benchmark and leads the way in quality improvement and brand building;

--Focusing on the quality of Chinese food. A corresponding rating is awarded as long as the food quality meets the requirements; there's no need to consider the ambiance, service, or cultural aspects.

As a necessary evaluation criterion, it ensures that all types of Chinese food, including mass-market catering, can obtain the corresponding rating;

--Inheriting and promoting Chinese culinary culture. Supporting the dissemination of excellent Chinese food culture and strengthening the exploration of the cultural connotations of local specialty cuisines.

"And protect, cultivate a succession of culinary culture and skills inheritors. Promote the application for intangible cultural heritage projects that embody Chinese culinary culture."

This document Using the cultural connotations of Chinese cuisine as a core evaluation dimension, we guide practitioners to deeply explore, carefully present, and protect the essence of Chinese culinary culture.

Marrow provides an important basis for the protection and application of related intangible cultural heritage projects.

The release and implementation of this document will lay a solid foundation for building an internationally credible evaluation system for Chinese cuisine, and significantly promote the overall development of Chinese cuisine.

The improvement of product quality, the enhancement of cultural significance, and the strengthening of international influence will serve the high-quality development of China's catering industry.

Chinese food evaluation standards

1 Scope

This document establishes the principles for evaluating Chinese cuisine, and stipulates the basic requirements, evaluation index system, value selection rules, and rules for forming evaluation results.

Requirements regarding the organization and implementation of evaluation activities.

This document applies to the evaluation of the quality, cultural characteristics, and dining experience of Chinese food provided by catering service operators. Work.

2 Normative references

GB/T 13391

GB 31654

GB/T 40042

3 Terms and Definitions

The following terms and definitions apply to this document.

3.1 Chinese cuisine

Specialty foods and eating habits prepared using traditional Chinese cooking techniques.

Note. The Chinese culinary culture system includes "food art, service, and culture," namely, delicious, healthy, economical, safe, and reliable Chinese cuisine and unique eating habits.

It covers cooking techniques, local cuisines, seasonal delicacies, healthy eating, etiquette services, etc.

3.2 Cuisine of geographical indication

Made using local ingredients and unique local techniques, these dishes possess regional characteristics, cultural connotations, unique flavors, and local customs. gourmet food.

Note. This includes famous dishes, snacks, banquets, local delicacies, hot pot, and other specialty foods.