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

SB/T 10934.1-2012

**Common standard bilingual translation of Chinese dishes. Part
1: Chinese to English
(English Translation)**

Issued on: January 1, 1970

Implemented on: January 1, 1970

Issued by: Ministry of Commerce of the People's Republic of China

Table of Contents

Foreword
1 Scope
2 Normative references
3 Terms and definitions

Foreword

SB/T 10934-2012 intends to develop the following seven parts according to different languages.

- Part 1. Chinese to English;
- Part 2. Chinese to Western;
- Part 3. Chinese translation;
- Part 4. Chinese to Russian;
- Part 5. Chinese translation;
- Part 6. Chinese translation day;
- Part 7. Chinese to Korean.

This part is the first part of SB/T 10934-2012.

This part of the translation principle is named after the hot and cold classification, the classification of the vegetarian diet and the main and auxiliary materials classification method.

This section is to ensure the diversity of Chinese cuisine, does not involve the content of the ingredients and processing of the ingredients, only the qualitative content of the ingredients.

This part of the preparation involves. 56 cold dishes; 142 hot dishes.

This part is drafted in accordance with the rules given in GB/T 1.1-2009.

This section is proposed by the Business Technology Quality Center.

This part is under the jurisdiction of the Ministry of Commerce of the People's Republic this section drafted by. Business Technology Quality Center, World China Cuisine Federation, Yantai Xinhe Enterprise Food Co., Ltd., Harbin City Food Industry Research Institute Co., Ltd. [China Chamber of Commerce Food Quality Supervision, Inspection and Testing

Center (Harbin)], China Condiment Magazine Society, Gansu Provincial Institute of Commercial Science and Technology, Beijing Food Brewing Research Institute [China Chamber of Commerce Food Quality Supervision and Inspection Center (Beijing)], Dongying City Xi Culture Restaurant Group.

1 Scope

This section specifies the Chinese name and English translation of commonly used Chinese food names. Including. Chinese dish name, English dish name, main food in the dish plus Materials and auxiliary additives, spices, quantity guidance.

This section applies to the Chinese food menu of food service companies that need to mark English.

This section applies to the region. China has a large number of foreigners, tourist areas.

It is not applicable to catering enterprises that contain living customs, use protected animals (plants) as raw materials and private kitchens;

The secret specialties and extended name dishes.

2 Normative references

The following documents are indispensable for the application of this document. For dated references, only dated versions apply to this article.

Pieces. For undated references, the latest edition (including all amendments) applies to this document.

GB/T 21725-2008 Natural Spice Classification GB/T 12729.1-2008 Spice and condiment name

3 Terms and definitions

The following terms and definitions apply to this document.

Chinese cuisine Chinese cuisine According to the geographical division of China, there is a genre of Chinese cuisine with distinctive local flavors.

3.1.1

Shandong cuisine Shandong cuisine Mainly composed of Jinan cuisine and Jiaodong dishes. The color and fragrance are expressed as. heavy color, rich and thick. The main cooking methods include but are not limited to.

Fried, fried, fried.

3.1.2

Sichuan Cuisine Sichuancuisine it is mainly composed of Chengdu cuisine and Chongqing cuisine. The color and fragrance are expressed as. heavy, fragrant, spicy and numb. The main cooking methods include but are not limited Yu. fried, fried, fried, dried, smoked, soaked, stewed, simmered,, smashed, exploded.

3.1.3

Guangdong cuisine Guangdongcuisine it is mainly composed of dishes from Guangzhou, Hakka and Chaoshan. The color and fragrance are expressed as. clear, fragrant and fresh. Main cooking methods include but not Limited to. roast, stir-fry, simmer, deep-fried, stewed, steamed.

3.1.4

Fujian Cuisine Fujiancuisine it is mainly composed of Fuzhou cuisine, Quanzhou cuisine and Xiamen cuisine. The color and fragrance are expressed as. clear, fragrant, sour and sweet. The main cooking methods include but not limited to. fried, stewed,, steamed.