



## PRESIDENT'S MESSAGE

Professor Dr. Xie Huaqing,  
President of Shanghai Polytechnic University

谢华清

Welcome to join Shanghai Summer School offered by Shanghai Polytechnic University in 2023 – online Chinese Culinary Culture Program, a Program sponsored by Shanghai Municipal Education Commission.

Founded in 1960, Shanghai Polytechnic University is well known for its engineering focus and coordinated development in Management, Economics, Literature, Science and Art. Our university's nearly 200,000 graduates are highly regarded by the society with their strong technical and applied capability, and especially more than 130 of our alumni have been awarded the title of "Model Worker" at provincial and national levels. We have some provincial and ministerial level research platforms, such as Shanghai Engineering Research Center of Advanced Thermal Functional Materials, Shanghai Collaborative Innovation Center for WEEE Recycling, Shanghai Collaborative Innovation Center for Reverse Logistics and Supply Chain, etc. We work closely with prestigious enterprises to train students jointly, such as Commercial Aircraft Corporation of China (COMAC) Shanghai Aircraft Manufacturing Co., Ltd., Huahong Group, Shanghai Academy of Spaceflight Technology, Shanghai Electric Group, Bank of China Shanghai Branch, etc. Besides a National Science Park in Shanghai, we have established dozens of technology transfer workstations in the Yangtze River Delta region. We also have more than 160 university and institution partners in 37 countries and regions.

In this year's Chinese Culinary Culture Program, you will learn to cook representative Chinese cuisines, appreciate Chinese tourism and restaurants, know contemporary China and its development history, and you will also learn basic Chinese language and lay a foundation for your future study in China. We hope you will enjoy this fascinating learning journey. We welcome you to visit our beautiful university, study at our university and take advantage of the rich internship opportunities in Shanghai and the Yangtze River Delta region in the near future. We are looking forward to seeing you and we will do our best to support you.

## TEACHING TEAMS

### I. Chinese Cuisine Team



Senior Chef  
Ms. Lin Chenxu

Director of Training Center of Zhonghua Vocational School  
Senior Chef of Chinese Cookery and Western Pastry



Senior Chef  
Mr. Yang Hai

President of Shanghai Chef Alliance Elite Association  
Director of Shanghai Chef Association Art Center  
Senior Chef of Chinese Cookery  
Visiting Professor of China Vocational School



Senior Chef  
Mr. Cai Yongliang

Senior Chef of Chinese Cookery  
Visiting Professor of China Vocational School,  
Author of Book: "Shanghai National Guest Cuisine"

### II. Chinese Language Team



Lecturer  
Dr. Sun Chenyang

Director of Chinese Culinary Culture Program at Shanghai Polytechnic University  
Specialized in Chinese Etymology, Chinese History and Ancient Chinese Costume  
Co-author of Book: "Study on Ancient Ethnic Minority Costumes in Ancient China"



Senior Chef  
Mr. Yu Jiaqi

Senior Technician of Chinese Cuisine,  
Secretary of East China of Star Chef Committee of China Hotel Association,  
Honorary Vice President of Ningbo Western Cuisine Professional Committee.  
Ambassador of China of the Escoffe Chef Association. 2020.



Senior Chef  
Mr. Li Wenjie

Shanghai dim sum craftsman  
Senior Chef of Chinese and Western Pastry  
Author of Book: "Chinese Art Dim Sum Essence"



Senior Chef  
Ms. Wang Jingjing

Senior Chef Western cuisine  
Teacher of China Vocational School,  
Deputy editor of Book: "Introduction to Chinese Cooking"



Lecturer  
Dr. He Xiaolu

Lecturer at Shanghai Polytechnic University  
Specialized in Grammatical Theories and Applications of Modern Chinese

### III. Culinary Culture Team



Associate Professor  
Dr. Zhang Tianian

Associate Professor at Shanghai Polytechnic University  
Specialized in Modern Chinese Grammar and Methods of Teaching Chinese as a Foreign Language  
Author of Book: "Study on Incorporation Phenomenon of Chinese Pronouns"



Lecturer  
Ms. Tong Xinjie

Lecturer at Shanghai Polytechnic University  
Holder of National Tour Guide Certificate in German Language  
Specialized in Chinese and European Culture and Tourism



Lecturer  
Ms. Liu Chengyin

Lecturer at Shanghai Polytechnic University  
Visiting Chinese Language Teacher at Bansomdejchaopraya Rajabhat University, Thailand  
Member of Organizing Committee for "Chinese Bridge · 2016 Chinese Proficiency Competition for Foreigners across the Globe"  
Member of Supervising Team at the fifteenth "Chinese Bridge · Chinese Competition Championship" in Thailand

### IV. Program Advisers



Certified National Cuisine Master  
Mr. Peng Jun

Deputy Secretary General of Shanghai Restaurants Cuisine Association  
Chairman of Catering Service Committee of Shanghai Technician Association  
Senior Technician  
Occupational Skill Certification Examiner  
Shanghai Skill Master



Lecturer  
Ms. Ma Siming

Lecturer at Shanghai Polytechnic University  
Visiting Chinese Language Teacher at University of Nottingham, UK  
Specialized in Teaching Theories of Teaching Chinese as a Foreign Language



Lecturer  
Dr. Zhang Tingting

Lecturer at Shanghai Polytechnic University  
Specialized in Grammar Theory and Application and Grammar for Teaching Chinese as a Foreign Language  
Specialized in Modern Chinese Grammar and Methods of Teaching Chinese as a Foreign Language



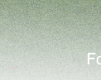
Senior Economist, Associate Professor  
Dr. Sun Yan

Dean of School of International Exchange at Shanghai Polytechnic University  
Certificated Senior Hospitality Educator by American Hotel and Lodging Association  
Specialized in International Student Education, Hospitality and Tourism Management, Tourism Planning and Design, Business Culture and Communication  
Author of Book: "Memory and Identity: The significance of Chinese immigrants' homeland visits in the era of globalization"  
Co-author of Supplementary Teaching CD: "Chinese Business Culture"



Lecturer  
Dr. Sun Chenyang

Director of Chinese Culinary Culture Program at Shanghai Polytechnic University  
Specialized in Chinese Etymology, Chinese History and Ancient Chinese Costume  
Co-author of Book: "Study on Ancient Ethnic Minority Costumes in Ancient China"



Associate Professor  
Dr. Zhang Ye

Vice Dean of School of International Exchange at Shanghai Polytechnic University  
Specialized in Comparative Education and Applied Higher Education  
Author of Books: "Application-oriented Higher Education: A Comparative Study between Germany and China", "The cultivation model of applied talents based on university-enterprise collaborative innovation", "The study model at the cooperative university in Germany and its adaptation in China"



Attorney at Law  
Mr. Su Di

Office Administrator of School of International Exchange at Shanghai Polytechnic University



Mr. Shao Xiaochun

International Affairs Officer  
Office of International Student Affairs  
Specialized in International Relations



Student from Major Teaching Chinese as Foreign Language to Other Speakers School of International Exchange



Shanghai Polytechnic University  
Shanghai Summer School 2023

# CHINESE CULINARY CULTURE PROGRAM

2023  
ONLINE



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# THIS SUMMER

Shanghai Summer School will walk you through a fascinating learning journey of Chinese cuisine, Chinese culture and Chinese language.

## PROGRAM DETAIL

### PROGRAM ARRANGEMENT

Shanghai Summer School 2023 - Chinese Culinary Culture Program will be held by Shanghai Polytechnic University from 9 June to 30 June 2023. The delivery of the program is a combination of online opening ceremony, weekly interactive guidance sessions, self-study and submission of completed assignments, closing ceremony.



### APPLICATION ELIGIBILITY

This Program is open to all non-Chinese citizens with a high school degree or above. As long as you are interested in Chinese cuisine, Chinese Culture and Chinese language, you are welcome to join us.

### PROGRAM CONTENT

- (1) Led by national chefs' step by step demonstrations, you will learn to cook representative Chinese cuisines by yourselves.
- (2) By attending a systematic Chinese language training course, you will be able to conduct basic communication using simple Chinese phrases.
- (3) By a guided virtual tour to landmark tourist attractions and restaurants, you will obtain practical experience of the tourism and catering industry in Shanghai.
- (4) Chinese Culinary Culture lecture series will give an overview of the contemporary Ten Cuisines of China.
- (5) Understanding China lecture series will provide you with in-depth knowledge about China's past, present and future.

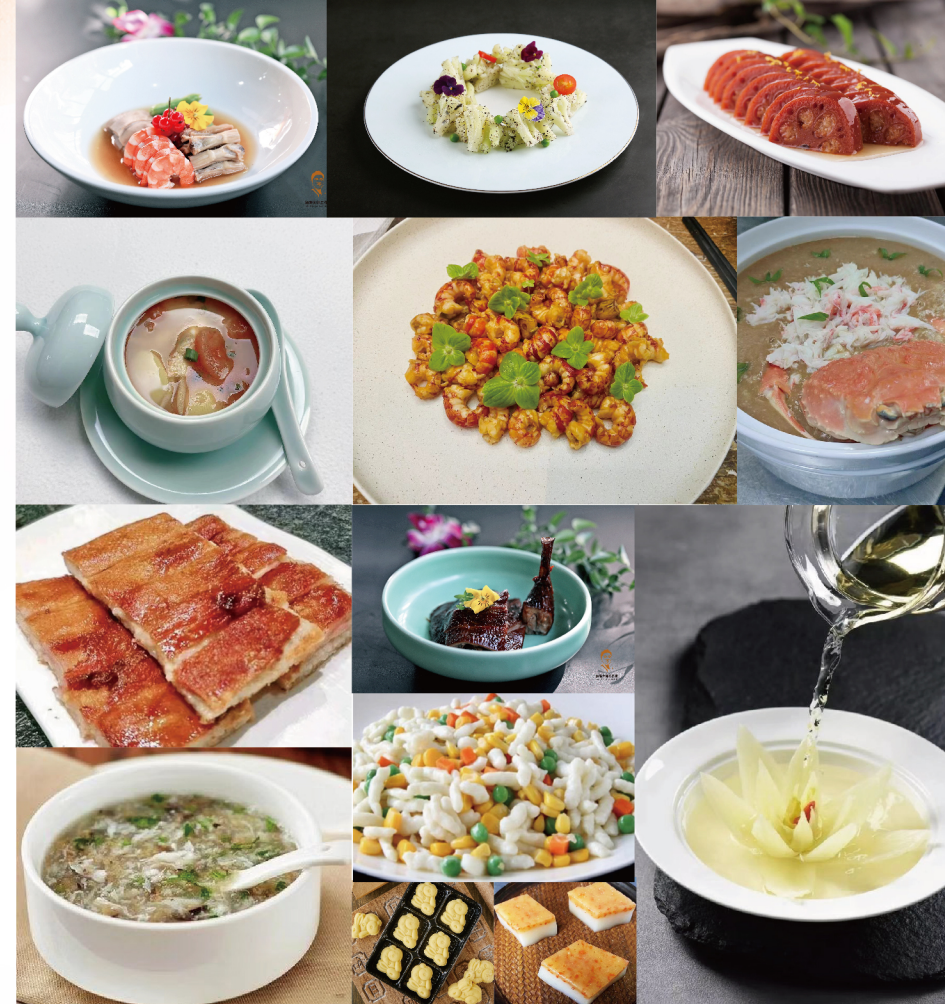
### PROGRAM RESULTS

- (1) You are required to submit a 10-minute video which documenting the process and the instruction of the dish you cooked. The dish can be your own national or Chinese.
- (2) You are required to submit a brief comment about the course.
- (3) Please email your comment and video to [lxsjh@sspu.edu.cn](mailto:lxsjh@sspu.edu.cn) before 3 July 2023.
- (4) At the end of this program, after you have submitted all required assignments, you will be awarded a program certificate jointly issued by Shanghai Municipal Education Commission, Shanghai Polytechnic University, Shanghai Restaurants Cuisine Association and Zhonghua Vocational School.

## CURRICULUM DESCRIPTION

With its long history of culinary culture, China has been regarded as the "Kingdom of Cookery." As the old saying goes, "Food is What Matters to the People," Chinese people have continuously explored new cooking methods in their production and lives to benefit their survival and growth, and have formed their unique culinary culture. In order for students to better understand Chinese culinary culture, the cuisine course teaches cooking techniques of famous local dishes and dim sum, emphasizing the cooking concepts, such as a vegetarian based diet, medicinal diet, tonic diet and a balanced diet.

By observation and self-practice, students will experience the unique features and special beauty of Chinese cuisines, and will have an in-depth understanding of the profoundness of Chinese culinary cultures.



## MENU

- Appetizer:
- Dragon Boat Festival: Bad brine platter, Pickled pepper cauliflower
  - Mid-Autumn Festival: Sauce duck, Osmanthus sugar root
- Soup:
- Dragon Boat Festival: West Lake beef soup, Boiling water cabbage
  - Mid-Autumn Festival: Seafood sour and hot soup, Tomato potato and clam soup
- Hot dishes:
- Dragon Boat Festival: Colorful pearl fish rice, Spicy crayfish balls
  - Mid-Autumn Festival: Pan-fried glutinous rice duck breast, Snow crab roasted taro
- Dim sum:
- Dragon Boat Festival: Mung Bean Cake
  - Mid-Autumn Festival: Wine Fragrant Osmanthus Cake



## Contact Us

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Website:  
<http://sie.sspu.edu.cn/>, <http://lxs.sspu.edu.cn/>

Program Duration: 9 June 2023 – 30 June 2023  
Application Schedule: 1 May 2023 – 5 June 2023



**2023 上海暑期学校中华餐饮文化项目（线上） 日程安排**

**Schedule for 2023 Shanghai Summer School Chinese Culinary Culture Program （ONLINE）**

时间 Time(Beijing Time)	6 月 9 日 June 9th	6 月 12 日 June 12th	6 月 13 日 June 13th	6 月 14 日 June 14th	6 月 15 日 June 15th	6 月 16 日 June 16th
14:00-15:30	开班仪式 ( Opening Ceremony )	汉语语言课（基础班、中级班） Chinese Language Class	中华餐饮文化课程 Chinese Culinary Culture Course	餐饮实操 Practical Cooking Course	中华餐饮文化课程 Chinese Culinary Culture Course	旅游文化餐饮 Tourism Culture Culinary Course
16:00-17:30		专题讲座 Lectures on Chinese culture	汉语语言课（基础班、中级班） Chinese Language Class	餐饮实操 Practical Cooking Course	汉语语言课（基础班、中级班） Chinese Language Class	

时间 Time(Beijing Time)	6 月 19 日 June 19th	6 月 20 日 June 20th	6 月 21 日 June 21th	6 月 22 日 June 22th	6 月 23 日 June 23th
14:00-15:30	专题讲座 Lectures on Chinese culture	中华餐饮文化课程 Chinese Culinary Culture Course	餐饮实操 Practical Cooking Course	中华餐饮文化课程 Chinese Culinary Culture Course	旅游文化餐饮 Tourism Culture Culinary Course
16:00-17:30	汉语语言课（基础班、中级班） Chinese Language Class	汉语语言课（基础班、中级班） Chinese Language Class	餐饮实操 Practical Cooking Course	汉语语言课（基础班、中级班） Chinese Language Class	

时间 Time(Beijing Time)	6 月 26 日 June 26th	6 月 27 日 June 27th	6 月 28 日 June 28th	6 月 29 日 June 29nd	6 月 30 日 June 23rd
14:00-15:30	汉语语言课（基础班、中级班） Chinese Language Class	旅游文化餐饮 Tourism Culture Culinary Course	餐饮实操 Practical Cooking Course	中华餐饮文化课程 Chinese Culinary Culture Course	结 业 式 （ Closing Ceremony )
16:00-17:30	专题讲座 Lectures on Chinese culture	汉语语言课（基础班、中级班） Chinese Language Class	汉语语言课（基础班、中级班） Chinese Language Class	旅游文化餐饮 Tourism Culture Culinary Course	

\* The class time will be adjusted according to the time difference, subject to the notification by email.