Facts about Chinese food

Cut these out and scrunch them up for a game of 'Chopstick relay'.



Rice porridge, steamed buns, noodles, and pancakes are popular breakfast foods.	It is bad luck (and rude) to leave chopsticks sticking up in a bowl of rice.	Table manners are very important. For example, it's rude to tap your chopsticks on the edge of your bowl.	Grass jelly is a dessert made from leaves. Other desserts include red bean cake and custard tarts.
In Chinese, chopsticks are called kuàizi (筷子). The first character is made from the characters for 'quick' and 'bamboo'.	As well as common vegetables, unique vegetables include bean sprouts, lotus roots, and water chestnuts.	Red egg and ginger parties can be held to celebrate babies turning one month (sometimes one hundred days) old.	Dining tables are usually round, especially in restaurants.
At dinnertime, people often put more than one main dish on the table, and share them.	Generally, noodles are found in the north of China, while rice is more popular in the south.	Food varies a lot across China. Regions have different foods - they can be spicy, sweet, sour, or salty.	During the Dragon Boat Festival people eat Zongzi, sticky rice dumplings in pyramid shapes.
Dinner is often the biggest meal of the day. A lot of people eat it between 6pm and 8pm.	One legend says tea was invented when a Chinese Emperor saw a leaf fall into boiling water.	Food names don't always sound like the food. 'Ants climb trees' is minced meat with rice noodles.	-