



United Nations
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10 Things to know about

CHENGDU

UNESCO City of Gastronomy

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About Chengdu

Chengdu, the capital of Sichuan Province, is the science and technology, trade, and business center and transportation and communication hub in the southwest region. Chengdu inherits the most profound city heritage in Asia. For more than 2,000 years, Chengdu hasn't changed its name, location and layout. It is in the list of first batch of national historical cities and was awarded the title of 'Land of Abundance'. Chengdu has the land area of 12,400 km², and a population of 11.034 million. There are nine districts, four counties, and six counties under its jurisdiction.

Gourmet Culture with Long History

Sichuan cuisine is one of four major cuisines in China. It originated in Chengdu, grew stronger in Chengdu, and received the reputation of 'Land of Abundance and City of Gourmet'. People of Chengdu have created lots of FIRST of gourmet history in China and the world, including the first professional chef, the first distillery, the first local cuisine museum in China – Chengdu Sichuan Cuisine Museum, and the first local cuisine industrial base in China – Sichuan Cuisine Industrial Base.

Highly Developed Gourmet Industry

Gourmet business, universities, institutions and industrial associations covering gourmet operations, investment, service and training are major players in Chengdu's gourmet industry. Currently, there are more than sixty thousand Food & Beverages operators in Chengdu, translating into six-hundred thousand jobs. Leading businesses have opened eight-hundred-some chain stores in China and other countries. Sichuan Higher Institute of Cuisine is the only institute focusing on gastronomy in China and the largest one in the world. There are two-thousand-some skilled chefs in Chengdu and nearly three hundred national masters of gastronomy and services. In recent twenty years, the retail sales of Chengdu's gourmet industry has sustained high growth, playing an important role in driving cultural creative industry, promoting relevant industrial development and the harmony and progress of the city.

City of Gourmet Collecting Essences of China and the World

Sichuan cuisine covers five categories, has dozens of processes and presents various tastes. There are already around six thousand types of well-developed Sichuan cuisine. 'One dish with one feature and hundreds of dishes with hundreds of tastes' – the best description of Sichuan Cuisine implies that Sichuan cuisine is one of cuisines with the richest tastes and varieties in the world. Besides having a lot of local Food & Beverages (F&B) businesses, Chengdu's F&B market has also accommodated Guangdong cuisine, Shandong cuisine and Jiangsu cuisine, attracted many world famous cuisines from USA, France, Japan, Thailand and Korea to set their presence. A pattern seeking for common development, drawing on each other's advantages has taken shape.

Special Gourmet Blocks

Chengdu has ten-some special gourmet blocks including China Alley, Jinli, Yi Pin Tian Xia, Wen Shu Fang, Jinsha Gourmet Blocks, Xinjin River Food Block, Dujiangyan Night Beer Gallery and etc., which have fulfilled the demands of dining, sightseeing and recreation of citizens and travelers and have become important elements of Chengdu's tourism.

Varied Chengdu's Snacks

Chengdu's snacks are famous in China for its rich varieties (more than one-hundred varieties). There are rice-based style and wheat-based ones, showing different features of the south and north China. Rice cakes, soups, dumplings and other meat snacks are all included in Chengdu's snacks.

Unique Traditional Conditioners and Cooking Techniques

Chengdu is the one of the regions with richest products. Thanks to Chengdu's local materials and conditioners, Chengdu's cuisine has richer taste than other cuisines. Chengdu has kept a comprehensive set of cooking techniques and secrets. Every technique has its own features and has developed many other skills and tastes. Traditional materials, conditioners and cooking techniques have laid a solid foundation for Chengdu's gourmet system.

Diversified Gourmet Publicity

There are hundreds of books introducing the cooking techniques, and famous cuisines. They are 'Sichuan Cuisine Book', 'China Cuisine Collection (Sichuan)', 'People's Sichuan Cuisine', 'Guidebook of Chengdu's Snacks', 'Chengdu's Snacks', 'The Secret of Sichuan Cuisine' and etc.. In the meantime, Chengdu's gourmet industry has extended its reach to the film industry. TV dramas including 'Blossoming of Hibiscus' and 'Red Sea Fight' both have adopted Sichuan Cuisine culture as themes. Their broadcastings have carried forward the gourmet culture and Chengdu as well.

Exciting Gourmet Activities

Chengdu is a gourmet city of mass participation. Governmental and folk gourmet activities are widely carried out in Chengdu and its surrounding counties all round the year. Chengdu has held many competitions in the field of gastronomy. Around ten national or international special gourmet activities were held only after 2004.

The Hosting City of China International Cuisine & Tour Festival

The ancestor of China International (Chengdu) Cuisine & Tour Festival is the Flower Fair which started in the sixth century AD. Along with the increasing scale of the Flower Fair, the theme of the Fair was shifted from the 'Gathering of Flowers' to 'Gourmet', which makes 'Chengdu Cuisine Fair' take birth. With the advent of the 21st century, the Fair further was developed into 'Cuisine & Tour Festival'. Since 2004, 'China International Cuisine & Tour Festival' has been held in Chengdu annually. Till now, seven Festivals have been convened, which have attracted many gourmet-relevant projects and international guests from dozens of countries to participate and became the brand of Chengdu's exposition industry and the name card of the gourmet city.