

潮州

Chaozhou

中國

China

加入網絡

Year of designation

2023

城市介紹 City Information

潮州市位于广东省东部，是粤港澳大湾区与海峡西岸经济区之间的重要节点城市，面积 3693 个，辖饶平县、潮安区、湘桥区。现潮州行政区域的海外潮籍乡亲约 270 万人。

潮州以历史悠久、人杰地灵、文化璀璨而著称，素有「岭东首邑」「岭海名邦」「海滨邹鲁」之美誉，为历代郡、州、路、府的治所，是古代海上丝绸之路的重要节点，是世界潮文化的发祥地，是世界潮人根祖地和精神家园。

Located in east Guangdong province, Chaozhou is a key city in the Guangdong-Hong Kong-Macao Greater Bay Area and the economic zone on the west side of the Straits. Covering an area of 3.693 km², the city consists of three parts: Raoping County,



Chao'an District and Xiangqiao District. It has a population of 2.576 million, and another 2.7 million of its descendants overseas.

Chaozhou, a city with a long history, outstanding historical figures, and cultural relics, is known as the oldest city in east Guangdong province and the “coastal Zou and Lu”, in which Zou for the home country of Mencius and Lu stands for the home country of Confucius. Throughout history, the city was mentioned as Jun, Zhou, Lu, and Fu (all referring to commandery or prefecture) in the administrative system. As an important gateway to the Ancient Marine Silk Road, Chaozhou is the cradle of Chaozhou culture and the root for Chaozhounese across the world. On October 31, 2023, Chaozhou was officially designated as the "City of Gastronomy" of the UNESCO Creative Cities Network.



廚師簡介 Chef Information

- **方樹光 Shuguang Fang**

方樹光，世界（中国）烹饪大师，国家级非物质文化遗产项目潮州菜烹饪技艺代表性传承人，中华金厨奖获得者，中式烹调高级技师，潮州市烹调协会副会长；坚守潮州菜烹饪一线至今已有 50 多载，精通潮州菜传统菜品烹饪技术，深晓潮州菜背后的人文精神及饮食文化，荣誉入选《世界名人录》、《世界华人风云人物》；荣获“省乡村振兴年度先进个人”等称号。著有《潮菜掇玉》《方树光经典潮州菜技法》。

- **陳育楷 Yukai Chen**



菜品名稱 Dish name

- **龍穿虎肚 Chaozhou Traditional Stuffed Pork Intestine with Eel and Pork Belly**
- **天地同春 Spring in Harmony**

Chaozhou Traditional Stuffed Pork
Intestine with Eel and Pork Belly
龍穿虎肚



Spring in Harmony
天地同春

