

# 成都 Chengdu 中國 China

加入網絡  
Year of designation  
2010

## 城市介紹 City Information

成都，简称“蓉”，是四川省省会、国家中心城市、成渝极核城市、国际美食之都。市域面积 1.43 万平方公里，辖 20 个区（市）县和天府新区成都直管区、东部新区、高新区。成都拥有 4500 多年城市文明史和 2300 多年建城史，自古享有“天府之国”的美誉，川菜美食文化源远流长，是享誉中外的中国川菜发源地。2010 年成都获联合国教科文组织“美食之都”称号，成为亚洲第一个、全球第二个被授予此称号的城市。

As the capital of Sichuan province, Chengdu is a megalopolis that combines ancient civilization and modern civilization together, and it is the homeland of the rare giant panda. Chengdu has enjoyed the reputation of “Land of Abundance” since ancient



**CHENG DU**  
City of Gastronomy

Member of the UNESCO  
Creative Cities Network  
since 2010

times. It is famous for its long history and rich cultural accumulation as well as for its gorgeous scenic spots and numerous historical sites. Chengdu is the city of Gastronomy. Chengdu food is known all over the world, and famous for its flavour of spicy. Chengdu is reputed as “Eat in Sichuan and Taste in Chengdu”, and has been named as the City of Gastronomy by UNESCO as the second city in the world and the first one in Asia.



---

## 廚師簡介 Chef Information

- 魏坤 Kun Wei

男，四川省成都市人，1983 年出生，从厨 22 年。2002 年毕业于四川烹饪高等专科学校（现四川旅游学院），先后在银杏酒店、西野酒店、五华酒店担任厨政管理人员；2011



年任陈麻婆总店任总厨，陈麻婆豆腐非遗技艺传承人。在陈麻婆豆腐总店以扎实的基本功底，带领厨政团队掌握川菜传统制作技艺，保留并推广了以豆腐为主的各种传统招牌川菜，运用传统制作技法拓展出新菜品，为陈麻婆豆腐总店提档升级，为老字号的金字招牌提供了扎实的技术支持。

- **陶世林 Shilin Tao**



---

## 菜品名稱 Dish Name

- **Gold Chicken in Garlic Sauce 魚香鵝黃肉**
- **Special Flavored Beef Cubes 脆米怪味牛肉粒**

Gold Chicken in Garlic Sauce  
魚香鵝黃肉



Special Flavored Beef Cubes  
脆米怪味牛肉粒

