

# 揚州 Yangzhou 中國 China

加入網絡  
Year of designation  
**2019**

## 城市介紹 City Information

扬州美食文化有着深厚的历史积淀，扬州自古就是鱼米之乡，是中国四大菜系之一“淮扬菜”的发源地。扬州现有餐饮及食品加工制造企业 2 万多家，带动就业 24 万人；富春茶点制作技艺等饮食类非物质文化遗产项目 75 项，拥有从中职至硕博士教育的完整全链条烹饪人才培养体系，扬州正坚持以更加优质、多元的食品体系，带动旅游、住宿、会展、文创等产业发展，促进优秀美食文化普及传承。以美食为媒，探寻全球合作机遇。



Designated  
UNESCO Creative City  
in 2019

The culture of Yangzhou's gastronomy has a profound historical heritage. Since past, Yangzhou has been known as the land of fish and rice, and this city is the birthplace of one of China's four major cuisines, "Huaiyang cuisine." Nowadays, Yangzhou has over 20,000 catering and food processing enterprises, providing employment for more than 240,000 people. There are 75 intangible cultural heritage projects related to gastronomy, such as the production skills of Fuchun(富春) teas and refreshments. Yangzhou has a complete talent education system for culinary professionals, ranging from vocational training to doctoral education. The city is committed to promoting tourism, hotel accommodation, meetings and exhibition, cultural and creative industries through a high-quality and diversified gastronomy system, facilitating the dissemination and inheritance of excellent culinary culture. By using gastronomy as a medium, Yangzhou is seeking global cooperation opportunities.







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## 廚師簡介 Chef Information

- **楊軍 Jun Yang**

杨军，1968 年出生，中国烹饪大师、高级烹饪技师、中国淮扬菜大师、国家技能竞赛裁判员、淮扬菜五星评委、扬州工匠、首届中国烹饪工匠、江苏省优秀烹饪工匠。师承解华、陈恩德、薛泉生。现任中国饭店协会青年名厨委副主席，中国烹饪协会名厨委员会委员，扬州市烹饪餐饮行业协会副会长，扬州聚贤饭庄总经理，被中国烹饪协会授予最佳创新融合奖，被省商务厅等单位授予青年名厨技能大赛金奖等众多奖项。炉、案、点技能全面。在创新上求突破，刻苦钻研技术，一专多能，精益求精，在淮扬素食与清真菜肴造诣颇深。

- **夏朝兵 Chaobing Xia**

夏朝兵，中国烹饪大师、国家高级技师、省级非遗项目扬州炒饭扬州市代表性传承人、龙川工匠。



## 菜品名稱 Dish Name

- 翠珠魚花 Cuizhu Fish Fry
- 揚州炒飯 Yangzhou Fried Rice

