

## TASTING MEXICAN FOOD AND LEARNING LATIN AMERICAN CULTURE

英文電子報

TKU' s Institute of Latin American Studies invited Claudia Cecilia Munozledo Villegas, the wife of the director of Mexican Trade Services Documentation and Cultural Office to introduce Mexican cuisines and the ways of making them at Ching-sheng International Conference Hall on Nov. 25. All participants enjoyed the Mexican cuisines with gusto.

The chair of the Graduate Institute of Latin American Studies, Chen Hsiao-chuan said that by tasting Mexican food, students could learn Latin American food culture in a relaxed way. Cecilia first explained that Mexican food had retained native Indian food tradition and combined it with Spanish cuisines. Its typical characteristic is that the color is very rich. The common ingredients included tomato, lemon, onion, corn meal, and green pepper, etc. Afterwards, she prepared on site “sauced cold fresh shrimp”, “shredded chicken in tacos,” “avocado sauce mash,” and other Mexican cooked foods. All teachers and students there ate them delightfully. Sophomore master student Fang-yi Shen claimed that it was really lucky to tast authentic Mexican food at TKU! They could understand more about Latin American food culture through the activity. It was really “learning by eating.” ( ~Dean X. Wang )

