INTRODUCTION

The “Meishi” Chinese gourmet cooking series is co-hosted by the Confucius Institute at the University of Michigan (CI-UM) and Arts in Residence (AIR.) This popular event provides a unique opportunity for undergraduate students to learn about Chinese culture and enjoy authentic Chinese cuisine. With over 60 students attending six “Meishi” classes scheduled throughout the Winter 2012 term, this event has enjoyed tremendous popularity with undergraduate students.

All “Meishi” classes take place in undergraduate dormitory community kitchens. Registered students learn how to cook easy and healthy Chinese cuisine while learning about Chinese culture. Using the kitchens in Mosher-Jordan Hall and Oxford House, students actively participate in making their own dinners.

The knowledgeable instructors Shih-wen Wu, Angela Yang, and Vanessa Wei all have a passion for food and a desire to communicate this with students. The multiple repeat students attending the workshops are a testament to the success of the teachers.

The goals of the “Meishi” workshops fall in line with the missions of the CI-UM, which centered on providing substantive interactions with China’s arts and cultures in the U-M community and beyond. Specifically, the “Meishi” workshops target the undergraduate student population by providing engaging and educational opportunities right in their own dorm’s community kitchen.

These workshops facilitate the understanding of Chinese culture through a most universal medium - food. By becoming better informed about the history and context behind various Chinese dishes, students are able to gain a deeper understanding and appreciation of Chinese culture.
STUDENT FEEDBACK

“I love this program! The food is soooo great and I've learned how to make so many dishes. I'll be cooking for my family a lot more from now on :)

- Student

“It was a very enjoyable experience and a useful one for college students.”

- Student

“Very fun to meet other MoJo (Mosher-Jordan Hall) students and the food was delicious!”

- Student

“I thought this session was very interesting and a fun experience. I would love to do another one and I hope you will continue to offer these sessions to those who live in Markley. I would love to learn more about cooking with different cultures and participate in more cooking events.

- Student
Our aim is to continue expanding and improving the “Meishi” experience with students in various residence halls. We have our sights set on North Campus for the Fall 2013 term. In addition, we hope to host a culinary competition in which students get to showcase their knowledge of Chinese cooking by putting their skills to the test in a friendly but competitive format.

**FALL 2012 TERM UPDATES**

- **Field Trips.** The CI-UM will work with AIR to schedule a once-a-month supervised field trip to a local Chinese supermarket. The goal is to allow students to purchase the ingredients needed to recreate dishes they learned in the “Meishi” class.

- **Incentives for students to recreate dishes.** CI-UM and AIR will offer visa gift cards to students who have recreated the dishes they learned using supplies purchased on the field trip. Photo documentation will be requested.

- **As always,** CI-UM and AIR will continue to provide a diverse and nutritional menu while bringing meaningful cultural experiences into the residence halls.
MEISHI 美食
CHINESE GOURMET COOKING SERIES

FOR MORE INFORMATION

Please visit the Confucius Institute website at http://confucius.umich.edu or email at confucius@umich.edu.

Lester Monts, Senior Vice Provost, with student chefs and two “Meishi” instructors, Shih-wen Wu and Angela Yang.