Name:
WHAT IS RAMEN?
Have you ever had ramen noodles? Do you like them?
The Origins of Ramen
The word "ramen" translates as "pulled noodles" and originally were created in China. Ramen spread to Japan and became a traditional Japanese dish that consisted of Chinese wheat noodles, soy sauce, miso (a Japanese flavoring), and broth. Traditional toppings include nori, which is dried seaweed, bamboo shoots, pork, and scallions. Regions in Japan have different versions of ramen with many flavors and ingredients depending on the location.
What does the word "ramen" mean?
• List 3 ingredients in ramen.
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That does not describe the ramen you find in the grocery store. Let's read on to find the origins of instant ramen.

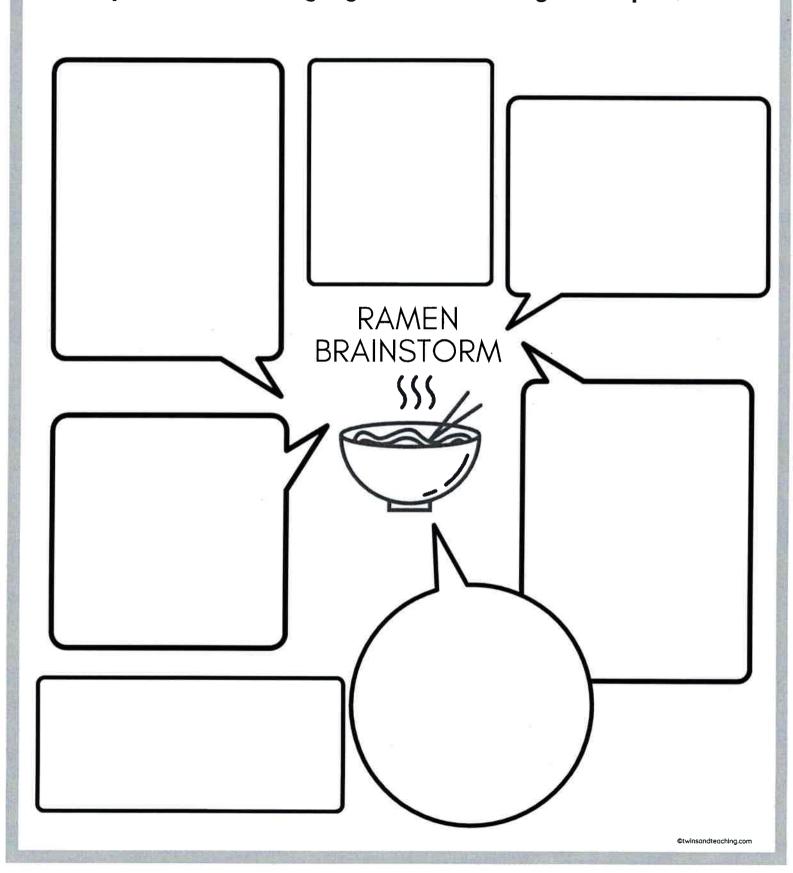
How Ramen Exploded in Popularity

Ramen was a street food specialty in Japan but everything changed when in 1958, a Japanese man named Momofuku Ando, the founder of Nissin Foods, invented instant noodles. This allowed anyone to make ramen by just boiling water. Today there are approximately 25,000 ramen shops in Japan, with more than 5,000 shops in Tokyo alone, making the city the world's ramen capital.

As the founder of Nissin Foods, Ando then introduced the world's first cup noodle product, Cup Noodles in 1971. Today, instant noodles are sold globally under a multitude of brand names such as Maruchan.
What invention allowed for anyone to be able to make ramen?
Describe the popularity of ramen in Japan.
Cup Noodles were invented in
The Ramen Boom in the US
Cartoon depictions of Japanese characters eating noodle dishes in anime were one way the idea of ramen spread to the youth in the US. Subsequently, the opening of Momofuku, a restaurant in NYC by Chef David Chang in 2004, brought Japanese noodles to the mainstream. TikTok and other social media platforms have popularized sprucing up basic ramen packets into "gourmet ramen".
List 3 reasons ramen became popular in the US.
Why might Chef Chang have named the ramen restaurant Momofuku?

GOURMET RAMEN BRAINSTORM

You are going to create a gourmet ramen recipe. Brainstorm ideas for your dish including ingredients, cooking techniques, etc.



Title:	
Yield:	Prep Time:
	Cook Time:
	Total Time:
Ingredients:	
Garnishes:	
Method:	

Gourmet Ramen Rubric

elements criteria notes Written in standard form Recipe Includes one cooking method Includes at least 3 extra ingredients 25 points · Appealing taste to the dish · Properly cooked depending on recipe. · Student set up proper mise en Mise en Place place according to their recipe. 25 points · Student was on task and **Participation &** completed all steps of the assignment in a timely manner. Engagement · Worked together well either in a group or in the kitchen. 25 points Student worked hard to make a **Creativity &** creative dish. Presentation There was thought put into the brainstorming, recipe creation and execution of recipe. 25 points Presentation of dish was visually appealing with the use of garnishes and thought was put into the presentation of the dish.

Total: ____/100

Student Name(s):

