



Name: _____

Class: _____ Date: _____

Our Fusion-food Creation

An activity of "The fast-food restaurant chain ... in America".

Read "The fast-food restaurant chain that made Chinese food popular in America (page 10, *What's Up* June 2026). The article explains how Panda Express helped make Chinese-style fast food popular in America.

1. Pick out evidence from the article to describe the business moves that Panda Express made to help them become successful in America.

Business move	Evidence from the article
Started small	<i>Andrew Cherng and his father first ran Panda Inn in California.</i>
Made food convenient	
Chose busy locations	
Adapted to local tastes	
Created a famous dish	
Listened to customers	

2. In groups of four or five, discuss:

- Why did Panda Express change some Chinese dishes for American customers?
- Do you think changing food from another culture is good, bad or both? Explain.
- What should a food business be careful about when adapting food from another culture?

3. Imagine your team is starting a food stall with a specialty. Choose one local dish and adapt it for foreign customers. Promote it through a poster.

Step 1: Choose your local dish

Our selected dish is: _____

Important parts of our dish	Description
Ingredients <i>(e.g. Nasi Lemak: coconut milk, pandan leaves, jasmine rice, sambal, etc)</i>	
Original taste <i>(e.g. The rice is savoury and slightly sweet. The sambal is spicy.)</i>	
Texture <i>(e.g. fluffy rice grains paired with a thick chilli paste)</i>	
How it is usually served <i>(e.g. on a banana leaf)</i>	
Why people like it <i>(e.g. the aroma and flavours are especially comforting)</i>	
What should not be changed <i>(e.g. the original flavour of the rice and the main ingredients in the sambal sauce)</i>	

Step 2: Identify your new audience

Who are you adapting the food for? *(E.g. busy students from China, tourists from Europe, office workers from Japan, young children who don't take spicy food, vegetarians, etc)*

Our target customers are: _____

Step 3: Decide what to adapt

You may change the dish, but do not change everything. A good fusion food should still have a clear link to the original dish. It can be creative but should not mock or erase the original culture.

4. Create a flyer to advertise your fusion food brand to the class. Use the template below to draft your flyer. Your poster should help the audience understand:
- What your signature dish is
 - What it looks like
 - Who it is for
 - Why it is special
 - What makes it different from the original
 - Why customers should try it.

