

Intangible Cultural Heritage Office's new roving exhibition introduces ICH items about local food culture (with photos)

The Intangible Cultural Heritage (ICH) Office launched today (January 4) a roving exhibition titled "Taste of Intangible Cultural Heritage". With the theme of local food culture, the exhibition introduces nine ICH items about food and food utensils. Members of the public can learn more about the history and culture about daily meals.

The roving exhibition features nine ICH items of Hong Kong, including blown sugar technique, preserved fruit making technique, cha kwo (steamed sticky rice dumpling) making technique, Chinese dim sum making technique, Chiu Chow marinated food making technique, steamer making technique, Hong Kong-style milk tea making technique, pineapple bun making technique and egg tart making technique. In addition to graphic explanations, the exhibition also brings ICH to the public in a lively and interesting way through the display of miniature models, interactive multimedia programmes, videos and "check-in" spots for photo taking so as to enhance the public's knowledge and awareness about ICH and the need for their preservation and transmission.

The roving exhibition is presented by the Leisure and Cultural Services Department, organised by the ICH Office, with the venue supported by the Wealth Union Company Limited and Cityplaza. It will run from today until January 24 on level one, TKO Plaza (1 Tong Tak Street, Tseung Kwan O, Sai Kung) and from February 27 to March 22 on the ground floor, Cityplaza (18 Tai Koo Shing Road, Quarry Bay, Eastern District) respectively. The exhibition will be open from 11am to 8pm. Admission is free. For details of the exhibition, please visit www.icho.hk/en/web/icho/taste_of_ICH.html, or call 2851 6134 for enquiries.



