# Teacher's Key

**Street Food in Northeast Asia: Borrowed, Then Made Local** (Level B2)

## Vocabulary Matching

**1** batter = **N**
**2** brisk = **A**
**3** intangible = **H**
**4** attributed = **L**
**5** standardized = **G**
**6** merchants = **M**
**7** savory = **I**
**8** resembles = **E**
**9** affordable = **D**
**10** iconic = **O**
**11** nostalgic = **J**
**12** regulations = **K**
**13** transferred = **B**
**14** dwindle = **C**
**15** enforce = **F**

## Fill in the Blank

**1** batter
**2** brisk
**3** intangible
**4** attributed
**5** standardized
**6** merchants
**7** savory
**8** resembles
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**10** nostalgic
**11** regulations
**12** transferred
**13** dwindle
**14** enforce

## True or False

**1** **True.** The opening scene is set in Tianjin at seven in the morning.

**2** **False.** The sale takes about two minutes.

**3** **False.** It says nobody can prove the story.

**4** **True.** The reading says Tianjin added the skill to its list of local intangible cultural heritage.

**5** **True.** The reading gives 1953 and the Sindang district.

**6** **False.** The reading says the details vary.

**7** **True.** The reading dates the arrival to after 1882.

**8** **False.** It was first sold in Tokyo.

**9** **True.** The reading gives counts for Fukuoka's stalls.

**10** **False.** Fukuoka set a target of 110 to 120 stalls and chose new operators.

## Language Focus: Relative Clauses with Who, That, and Where

Example answer: The vendor **who** makes jianbing works in Tianjin.

## Comprehension Questions: Model Answers

**1** The vendor pours batter onto a round griddle, spreads it thin, adds an egg, sauce, and fried dough, and folds it. Trade is brisk because people in a hurry will pay for something hot, cheap, and fast.

**2** The legend says jianbing is almost 2,000 years old and began when a strategist needed to feed soldiers who had lost their woks, but nobody can prove it. In 2017 Tianjin added the skill of making jianbing to its list of local intangible cultural heritage.

**3** It is attributed to a vendor named Ma Bok-rim, who is said to have created it in 1953 in the Sindang district. The details vary: in some tellings she dropped a rice cake into black bean noodles, and in others she mixed black bean paste and chili paste on purpose.

**4** Earlier tteokbokki was a mild royal court dish flavored with soy sauce, not a spicy street snack with red chili sauce.

**5** It is usually said to have arrived with Chinese merchants after 1882, when Qing soldiers were sent to Seoul. The sellers are said to have made the filling sweet to suit Korean tastes, because some Chinese pancakes were savory.

**6** Bungeoppang resembles Japan's taiyaki. Taiyaki later reached Korea, and Koreans began making their own version in the shape of a carp.

**7** Sea bream stood for good luck and was too expensive for most people. The founder reportedly wanted ordinary people to taste an expensive fish at a low price.

**8** New regulations before the 1964 Tokyo Olympics were followed by a fall in the number of stalls. Fukuoka set a target of 110 to 120 stalls in a 2013 ordinance and has chosen new operators through public applications.

**9** Each snack was reshaped by someone who needed to sell something, and each city has to decide how much room sellers should have. The reading ends by asking whether a street food belongs to the place where it began, the place where it became popular, or the people who keep cooking it.

**10** Not Given. The reading says hotteok arrived with Chinese merchants and that some Chinese pancakes were savory, but it does not say where hotteok was first invented.

**11** Yes. The writer says that stories like the hotteok one are hard to confirm and that the details deserve some caution. The writer also says that nobody can prove the jianbing legend.

**12** The detailed scene gives the reader a concrete picture of street food in action, with a vendor, a line, and a hot, fast, cheap sale. It introduces the idea that street food serves people in a hurry before the history begins.

## Notes on the Evidence

- Jianbing: the legend of Zhuge Liang feeding soldiers who had lost their woks, set in the Three Kingdoms period (AD 220 to 280) in Shandong, appears in Wikipedia and That's Mandarin. It is a legend, and the reading says nobody can prove it. The reading does not name the strategist. Tianjin-style jianbing uses mung bean flour (Wikipedia, Jianbing); this detail was cut from the reading for length. Tianjin-style jianbing is topped with youtiao (a fried dough stick) and the Shandong style with baocui (a crispy cracker), so the reading says only fried dough (Wikipedia, Jianbing). Tianjin's municipal intangible cultural heritage listing of the skill is dated June 2017 (Wikipedia, Jianbing guozi; not checked against a primary source).
- Tteokbokki: Ma Bok-rim, 1953, Sindang-dong (Wikipedia; Taste Korean Food; Korea Times, February 2025; Seoul Eats). Accounts of how she made it differ: dropping a rice cake into jajangmyeon (Wikipedia); accidentally dropping a rice cake into her father-in-law's black bean noodles (Seoul Eats); mixing black bean sauce with chili paste (Korea Times; Korea JoongAng Daily). The reading says the details vary. The royal court version is soy-based and is recorded in an 1800s cookbook, Siuijeonseo, and chili peppers arrived in the mid-Joseon era (Wikipedia). The Korea JoongAng Daily opinion piece states that red tteokbokki was not standardized and spread near schools in the late 1960s; it is an opinion analysis, so the reading calls it one recent newspaper analysis.
- Hotteok: the Imo Incident of 1882 and Qing soldiers and merchants staying in Korea (Korean Culture and Information Service, November 2020; Wikipedia; Tasting Table). Sources differ: one site says merchants came in the early 1900s, and another says about 40 merchants arrived with the soldiers. The reading therefore uses after 1882 and says the account is usual. The claim that merchants sweetened the filling comes from a food blog (Umami Days) and is presented as what the sellers are said to have done. Savory Chinese versions with meat or chives are described by the Korean Culture and Information Service.
- Taiyaki and bungeoppang: first sold in 1909 at Naniwaya Sohonten in Azabu, Tokyo (Wikipedia; Nippon.com). The founder's name is given as Seijiro Kobe in English Wikipedia and as Kanbe in other sources, so the reading does not name him. The statement that the founder wanted ordinary people to taste an expensive fish comes from the fourth owner, as reported in Wikipedia. Taiyaki's arrival in Korea is described by Wikipedia and Tasting Table; the reading says only that it later reached Korea, and the exact date and route were not checked. Tasting Table says the Korean snack dates to the 1930s.
- Yatai: new regulations before the 1964 Tokyo Olympics led to a decline (Wikipedia, Yatai). Seoul stalls closed before the 1988 Olympics (Tasting Table; not checked in a primary source, so the reading says reportedly). Fukuoka counts: about 450 in the 1960s and about 100 in December 2018 (Wikipedia); about 150 (Fukuoka City, March 2012); about 121 in November 2012 (Makansutra); 111 and a target of 110 to 120 (Fukuoka Now); about 100 (Kyushu Online Media Center). The reading gives a range of about 100 to 150. The 2013 Yatai Ordinance, the one-generation limit on permit transfer, and the public selection of new operators come from Fukuoka Now and the city's own page. The suspicion that about 30 percent of 130 stalls were run by name lenders is from Fukuoka Now (the article date was not shown). Counts are time-sensitive and may be out of date.
- Corrections and cautions: this was a topic request with no source draft, so no source text was corrected. The conclusion in paragraph 7 is the writer's interpretation. Hindi and Arabic translations are unchecked by a native speaker.