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Diversity

Cuisine



Introduction of variety of foreign population creates variety of ethnic food restaurant which blends authenticity of ethnic food but creates and develops better food culture



Food

University of Illinois is probably one of the most diverse university campus, in regards of the ethnicity of students and professors. Accordingly, there is wide spectrum of cuisine exists around the Urbana-Champaign. According to the statistics, there is 10834 international students from 113 countries! To fulfill their desire of their home food, there is more than 30 restaurants that serves different foods.

From this findings, as Korean student itself, I wondered if this variety restaurants were established in demands of international students, or domestic students. Beyond my hypothesis that this variety of restaurants in UIUC is due to the massive amount of foreign students, food culture in the university will eventually develop into unique style



How many different food ethnicity is in that table? Multiple? One?

This is important to research since the finding from this research can reveal how the global cuisine will evolve. As the globalization expedites, the mixture of race and culture will happen more rapidly. This study can show if the ethnic cuisine would get more authentic or blend together. Further to do, we can learn why less authentic food is better in global market.

## **Research Plan**

#### Source

# Where to find

- First, I will compare introduction and increase of foreign students.
- Second, I will compare the foundation date of certain ethnic food in the campus, and increase of respective ethnic group population grow.
- Third, I will search for history of the restaurants around in the campus town.
- Fourth, I will explore into the restaurants that I am interested in, and find if the restaurant is authentic.
- Fifth, I will explore into the newly founded restaurants and find customer's review.

- Restaurant in campus town from 1960s and until now.
- Scholarly research about how cuisine develops
  - History of exotic cuisine in United States
- Customer's review of restaurants
- The owner of ethnical restaurants
- Foundation date of the restaurants
- My personal review, and respective ethnical people's reflection of the restaurant.
- Demographic statistics

- Student's life archive
- / UGL Library
- Review websites
- Personal Interview
- University of Illinois statistics center
- Downtown library historical archive

- Demographic of foreign student
- Ethic food and university town
- History of foreign cuisine
- Foreign Restaurants in past( 1960s 1970s etc.)

# The Challenge

- Finding the restaurant lists back in time
- Customer's review of restaurants that does not exist anymore
- To define Authenticity of food
- To examine whether ethnic food restaurant that does not exist at least served food that is authentic enough
- What local/American people think about ethnic food restaurant

# What Can I Do?

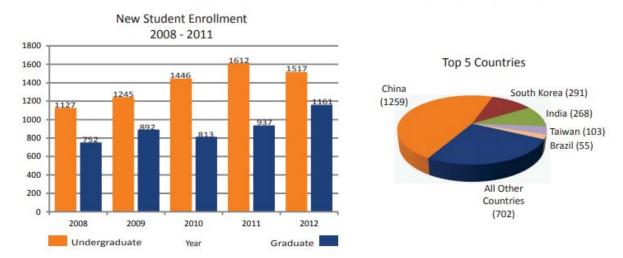
- Interview the person who has been to the restaurant that does not exist
- Search into town history archive
- Interview the ethnic groups about how they think about their ethnic restaurants
- Interview the local/American people who visited the restaurant

# University of Illinois, ISSS. "Statistics." *International Student & Scholar Services*, isss.illinois.edu/about/statistics.html.

The source contains multiple demographic statistics from 2004 to 2017. The source categorizes students by their ethnicity and shows how many students are enrolled in the current year and how many new students are enrolled in each year.

The source is primary and unbiased since it is the demographic statistics of students in the University. The author of the source is the international student and scholar service at the University of Illinois, which makes statistics more informative and credible. The source is not popular nor scholarly. However, since the source contains detailed statistic about student demographics which I can compare with a number of ethnic food restaurant and the population of the respective ethnic group, this source is worthy of my research.

AINHERIN M- BY-Geogr		)	SA	UDE		ANR(C	) LLMIE SPRIN	404 G 2	200
REGIONS		SP 2005	UNDERO Male	Female	UNDEROR/ Male	Female	TOTAL UNDERGRADS	ORADU Male	Fen
			S	UMMAR	Y				
AFRICA	110	95	9	1	1	0	11	55	2
ASIA	3237	3416	560	359	15	25	959	1435	10
EUROPE	492	456	26	21	66	37	150	161	1
LATIN AMERICA	326	327	10	7	13	6	36	186	1
MIDDLE EAST	244	265	12	10	2	2	26	168	7
NORTH AMERICA	97	100	11	11	0	0	22	48	3
OCEANIA	36	36	12	3	1	6	22	7	
TOTAL ENROLLMENT Percent Increase	4542	4695 3.40%	640	412	98	76	1226	2060	14



NEW STUDENT SUMMARY

# I can use these demographic statistic to find numbers of different ethnic groups. I can compare this number with numbers of respective ethnic restaurants. From that, I can find relationship between change in numbers of restaurants and authenticity of restaurant.

Prepared by OISA March 8, 2005 Page 1 University of Illinois. [International Dining Scrapbook]. Madrigal Dinners Newspaper Clippings, 1961, 1968-78, 1982, the University of Illinois at Urbana Champaign Student Life and Culture Achieves (37/7/6), the University of Illinois at Urbana Champaign Libraries, Urbana, IL.

Event lasted for a week and there were choice of seven different cuisine

	THE CUIRINE OF THE PACIFIC	F00	CTERIA DINNER MENU DIS OF THE PACIFIC December 8, 1981	
Į.	The people of the Pacific and Far East, long known for their works cursies and cultury castome, demonstrate alegance and sophistication in these food preparations and presentation. The Orient is truly an Ep- icurses's paradise.	Tan Fu Tong (Egg drop suop)		Chow (Dhrimp appetizer)
13	The Japanese place great singhasis on accompenset. Fould are arranged with perfection in dishes which indigeness the door. Sokrywit, a national favorite, is prepared at the table from soy sauce and hits size pieces of beaf or chicken and vegetables. In Gaina atl but the very program families serve five to nine different courses for their evening meel. Say sauce, needles, rice, pearuf oil.	Ajam Ketjap (Chicken in 209)	Abon (Sautind corned beet and vegetables)	Chop Sury
	and monitodium glatamate are dominant ingredients in the Chinese custors. Both the Chinese and Japanese use chopsticks in place of farks. Therefore each morest of food is carefully trimmed and cut with almost mathematical precision.		Egg Foo Yung	
	Korean food, rich with spices, sesame seeds and chili peppers is distinctly different from that of China and Japan.	Rijst (Steamed Rice)		Whipped Potatoes
	Among the most beautiful islands of the Pacific are Ball and Java. These and other indonesian islands have a unique cuisine, made up of many mysterious platters. Originating in the Duck East Indias more than these hundred years ago, rijstaffel is the highly respected feast served throughout Indonesia. Trenslated, "styliatfel beast" mana large rise table. A procession of waiters, each carrying a platter,	Mixed Vegetables		Broccoll
fi m at	files by the gowsts. Number one bay others a long burget of number two bay follows with the mann dish susakly a hugh bowl of stearning chicken curry: A "fifty-boy" dimer, although etegant, is not unusual. Meats, fish, and a variaty of condiments are presented		Tropical Salad (Assorted fruits)	
	one at a time in succession.	ussed Greens and Bean S	prouts	
		Own Thee Moant (Fresh coconut cake	Pineapple Torte	Banana Gream P
		(Fresh coconut cake	-)	

Picture of menu for the international food week at University of Illinois at Urbana-Champaign This artifact could be an example of how exploration of new food became finding food that fits to the local regardless of authenticity of the ethnic food

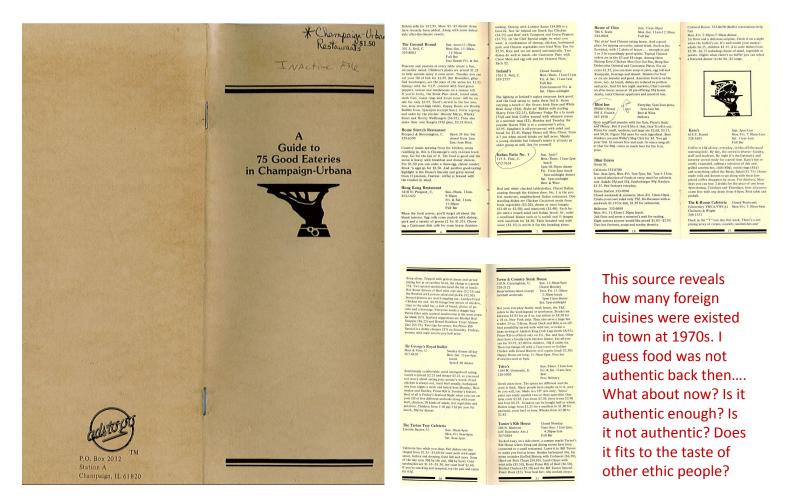
This source displays the food menu of international dining event at the University of Illinois at Urbana Champaign from the late 1960s to early 1980s. The source exhibits the menu from different ethical food for each day over the event week.

The source is primary and not biased since it is an informative source which displays the food menu from the international dining event. The source was not popular during the era when it was published because the source is information about the international dining event that happened at the University of Illinois at Urbana Champaign. The source is not scholarly at the same time. However, this source is highly worthy for me. The artifact tells me that the University of Illinois gave opportunities to the students to explore different cuisine even in the 1960s to 80s. The artifact does not tell me whether the food served was authentic or not, but this source still tells me that people in 1960s and 70s seek for another cuisine whether there was foreign population or not in the time period. This artifact also gives me a hint that the desire for different food existed.

### "A Guide to 75 Good Eateries in Campaign Urbana ." *Unkown*, c-5uwzmx78pmca09x24eeex2evmeaoihmbbmx2ekwu.g00.chowhound.com/g00/3\_c-5eee.kpwepwcvl.kwu\_/c- 5UWZMXPMCA09x24pbbx78x3ax2fx2feee.vmeaoihmbbm.kwux2faqbmax2fittx2fnqtmax2fx78lnx2f0890x2f80x2f95x2f53owwlmibmzqma.x78ln\_\$/\$/\$/\$/\$/\$/\$/\$/\$/?i10 c.ua=1.

This source has two parts, the first source contains the posts from the people who used to live in Urbana and Champaign and their experience from the restaurants that are listed in the second source. The second source is the list of 75 restaurants in Champaign-Urbana in the 1970s. It contains detailed information about the restaurants, including the address and popular menu.

This source, especially the second source is primary source since it contains people's personal experience and the restaurant information. The authors of the first source are unknown since it is a collection of personal experience from a different source, which makes the first source not credible and biased. However, the second source is not biased and credible because it is the information about the restaurant around Champaign-Urbana in the 1970s. Both sources are not popular nor scholarly. The source, especially second source is worthy of my research since it reveals the list of restaurants back in the time which I can compare the foreign population of the town and number of ethnic food restaurant.



## What defines authenticity of the ethnic food. Who decides it?

# Works Cited

### Images

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- <u>https://www.gettyimages.com/detail/photo/set-of-various-asian-dishes-vegetables-and-herbs-on-royalty-free-image/918555542</u>

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- University of Illinois, ISSS. "Statistics." International Student & Scholar Services, isss.illinois.edu/about/statistics.html.
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