

The Value Reassessment and Inheritance Path of Sichuan Cuisine Culture from the Perspective of the "Five Major Characteristics" of Chinese Civilization

Weixi Huang, Juntong Wang, Yujie Duan

Sichuan Tourism University, Chengdu 610100, China

Abstract

Sichuan cuisine culture embodies the philosophical essence of "harmonious coexistence" and the ecological wisdom of "harmony between humanity and nature" inherent in Chinese civilization. It serves as a significant carrier that demonstrates the five prominent characteristics of Chinese civilization. This paper systematically elucidates its strategic value in driving the integration of culture and tourism, empowering rural revitalization, and promoting international exchanges. It points out that although the Sichuan cuisine industry has currently been upgraded into a 100-billion-yuan-level ecological system, it still faces challenges such as the alienation of culinary techniques (e.g., simplification of Twice-Cooked Pork), superficial integration of culture and tourism (homogenization of antique-style commercial streets), intergenerational gap in inheritance, and the dissolution of cultural subjectivity. In response, four major pathways are proposed: first, constructing a "living-state + digital" inheritance system and establishing technical specifications to consolidate the foundation; second, condensing the core value of "Harmonizing Five Tastes · Connecting the World" to strengthen the holistic cultural identity; third, creating immersive cultural tourism carriers to connect the "field to table" experience chain; fourth, promoting special legislation and regional collaboration, jointly building the "Bashu Culinary Corridor" and deepening international promotion. Through systematic implementation, Sichuan cuisine culture will inject momentum into Sichuan's modernization drive, contributing Sichuan's wisdom to enhancing the global influence of Chinese culture and serving the construction of a community with a shared future for mankind.

Keywords

Sichuan Cuisine Culture; Living-State Inheritance; Integration of Culture and Tourism.

1. Introduction

Sichuan cuisine, a radiant pearl in the treasure house of Chinese culinary culture, represents the crystallization of agricultural civilization in the Bashu region. It profoundly practices the philosophical essence of Chinese "harmonious coexistence" and vividly interprets the rich connotations and unique charm of excellent traditional Chinese culture. Its regional characteristics of "valuing flavor, favoring pungency and spice," its artistic pursuit of "one dish, one style; a hundred dishes, a hundred flavors," and its harmonious philosophy of "balancing the five tastes" have long transcended mere gustatory experience. They have been elevated into a vibrant cultural symbol that embodies the national spirit, manifests the cultural ethos of Bashu, and facilitates civilizational exchanges between the world and China.

2. The Intrinsic Value and Contemporary Significance of Sichuan Cuisine Culture.

Within the cultural genes of Sichuan cuisine, "harmonious coexistence" is far from an abstract concept. In Mapo Tofu, the "numbing" of Sichuan pepper and the "spiciness" of chili peppers achieve a harmonious coexistence with the "umami" of fermented broad bean paste, resulting in the complex experience of "numbing, spicy, fresh, fragrant, hot, tender, and crispy." The dish "Consommé with Chinese Cabbage" utilizes an extremely complex soup-making process to present an elegantly simple form, embodying the Eastern aesthetic of "the greatest truth is simplicity" and the dialectical thinking of "unity of opposites." The traditional "Nine Bowls" banquet, with its hierarchical seating order and the practice of sharing dishes, serves as a vivid illustration of the social ethic that "propriety is about harmony." The ecological wisdom of "harmony between humanity and nature" is deeply rooted in the tradition of "eating according to the seasons." In spring, one enjoys the fresh vitality of dishes like Sweetfish with Wild Rice Stem or Houttuynia Cordata; in summer, cooling and heat-clearing foods like Cold Mixed Bitter Gourd or Mung Bean Soup; in autumn, moistening and nourishing dishes such as Braised Chicken with Chestnuts or Stewed Pig Trotters with Chinese Yam; in winter, warming and tonic foods like Mutton Hot Pot or Ginger Juice Hot Chicken. The fermentation and curing techniques for pickled vegetables, broad bean paste, and cured meat are testaments to the wisdom of ancestors who followed natural laws to achieve the spatial and temporal transformation of food. The vitality of "inclusiveness and innovation" shines brightly throughout history. Chili peppers, introduced in the late Ming Dynasty, quickly integrated with the local tradition of "valuing flavor, favoring pungency and spice," giving rise to classic flavor profiles like Shuizhu (water-cooked) and Mala (numbing-spicy). Cucumbers, introduced from the Western Regions, were transformed by Sichuan chefs into refreshing cold dishes like "Garlic Cucumber Salad" and "Sweet and Sour Cucumber Rolls." The cooking technique for "Shao Bai" (braised pork belly), originating from the Hunan-Hubei region, evolved into localized variants such as salty Shao Bai and sweet Shao Bai upon arriving in Sichuan, all showcasing its cultural mindset of "embracing all with magnanimity."

The Sichuan Provincial Committee of the CPC and the Sichuan Provincial Government deeply recognize that Sichuan cuisine culture is far more than a collection of flavors. Its profound historical accumulation, rich philosophical implications, and broad popular base make it a vivid interpretation and unique advantage of the "five prominent characteristics" of Chinese civilization—continuity, innovativeness, unity, inclusiveness, and peacefulness—at the regional cultural level. From the perspective of continuity, Sichuan cuisine has a verifiable history of over three thousand years, with its core techniques and flavor profiles passed down through generations. The production of Pixian Broad Bean Paste follows the 365-day ancient fermentation method of "sun-drying on sunny days, covering on rainy days, turning during the day, and resting at night," representing a living cultural heritage. From the perspective of innovativeness, the system of "one dish, one style; a hundred dishes, a hundred flavors" was formed through continuous absorption, integration, and localized innovation. From the perspective of unity, Sichuan cuisine, as a core symbol of Bashu culture, is deeply embedded in the daily lives and emotional identity of Sichuan's people. From the perspective of inclusiveness, the foundation of Sichuan cuisine demonstrates the historical assimilation of various ethnic flavors and ingredients from all directions. From the perspective of peacefulness, Sichuan cuisine serves as a bridge for international cultural exchange through the universal language of gastronomy. Crucially, Sichuan cuisine culture demonstrates significant strategic value and practical energy in driving the integration of culture and tourism. According to the 2023 annual report from the Sichuan Provincial Department of Culture and Tourism, tourism routes centered on the Sichuan cuisine experience have become a core attraction for domestic and

international tourists. Related catering and derivative consumption account for as much as 35.7% of total tourist spending. Festival events themed around "Sichuan cuisine" can individually attract hundreds of thousands to over a million tourists, significantly boosting the entire consumption chain of the destination. Landmark projects such as the Dujiangyan Sichuan Cuisine Culture Experience Park and the Meishan Dongpo Culinary Culture Commercial Street have received over 1.8 million and 1.5 million visitors annually, respectively. They have not only become phenomenal social media hotspots but have also driven significant growth in the sales of surrounding agricultural products and promoted employment and income increases for thousands of intangible cultural heritage inheritors and farmers. This vividly proves the effectiveness of the integrated model of "gastronomy as an attraction – culture as the soul – industry as the enabler." Therefore, systematically promoting the creative transformation and innovative development of Sichuan cuisine culture to make it a powerful engine driving Sichuan's high-quality development, creating a high-quality life for the people, enhancing efficient social governance, and serving high-level opening-up is a significant responsibility and glorious mission bestowed upon the people of the province by the times. This will undoubtedly add a distinctive Sichuan chapter to the construction of modern Chinese civilization.

3. Structural Dilemmas in the Contemporary Inheritance of Sichuan Cuisine Culture.

Currently, the Sichuan cuisine industry is undergoing a profound historical transformation and comprehensive upgrade. It has evolved from a simple culinary tradition of daily life into a multi-field, hundred-billion-yuan-level cultural and economic ecosystem that deeply integrates catering services, cultural tourism experiences, modern agriculture, food processing, creative design, modern technology, and more. Sichuan Province boasts a large-scale catering revenue, occupying a significant share of the total retail sales of consumer goods. It has successfully developed national-level gourmet tourism routes, established provincial-level direct supply bases for Sichuan cuisine ingredients with considerable output value, and seen its prepared food industry surpass 50 billion yuan with sustained high growth. The annual output value of Sichuan cuisine-themed creative products, animation, and film and television works is substantial. Modern technologies such as smart cooking equipment and flavor substance analysis are being deeply applied. This transformation has made Sichuan cuisine a solid lever for driving comprehensive rural revitalization and promoting sustained income growth for farmers. It has become a core attraction for deeply integrating cultural and tourism development and helping create world-renowned tourist destinations. The willingness of overseas tourists to experience Sichuan cuisine is extremely high. Furthermore, it serves as a natural, high-quality medium for telling contemporary Chinese stories well, communicating Sichuan's voice effectively, and facilitating mutual learning among Chinese and foreign civilizations. The vast number of Sichuan cuisine restaurants opened globally underscores this. The prosperous scene of the Sichuan cuisine industry is a vivid microcosm and powerful testament to the vibrant and thriving economic and social development of Sichuan.

While the Sichuan cuisine industry flourishes, we must maintain a clear-headed awareness and deeply recognize and strive to solve the key challenges on the path forward. The core issue lies in how to uphold and promote the profound cultural core of Sichuan cuisine amidst rapid industrial expansion, achieving a dynamic balance and synergistic progress between the two. Currently, this balance faces severe tests: the risk of alienation in culinary inheritance is increasing. Some chain enterprises simplify traditional processes for efficiency, leading to the loss of traditional flavors in classic dishes like Twice-Cooked Pork. Over-reliance on industrial compound seasoning packets has led to the degradation of chefs' seasoning skills, jeopardizing the "a hundred dishes, a hundred flavors" tradition. Some high-end restaurants strip famous

dishes of their underlying craftsmanship aesthetics and philosophical concepts, reducing them to mere symbolic consumption. The issue of superficial integration of culture and tourism is prominent. For example, a certain antique-style food street built with billions of yuan saw a sharp decline in visitors shortly after opening due to a lack of authentic businesses and cultural narrative. Some intangible cultural heritage workshops have displays that are merely formalities, preventing tourists from experiencing interactive core techniques. Most tourism routes fail to explore and connect the core value of Sichuan cuisine culture as a deep experiential element. The crisis of intergenerational gap and the dissolution of craftsmanship is evident. The aging of intangible cultural heritage inheritors is a serious issue, and the turnover rate among young apprentices is high due to factors like salary and training duration. In vocational colleges, the teaching of traditional techniques and implicit knowledge is insufficient. Market pressures squeeze the space for small shops adhering to personalized expression. More alarmingly, issues of cultural subjectivity and brand internal friction are emerging. Some regions within the province, through one-sided propaganda overly emphasizing local differences, weaken the overall image. Inferior products abusing the "authentic" label on e-commerce platforms damage the industry's reputation. It must be deeply recognized that safeguarding the integrity and unity of the Bashu culinary culture as a community, and firmly opposing narrow regional perspectives and disorderly competition, are matters of significant principle concerning cultural security and political responsibility.

4. Collaborative Governance Pathways Guided by Cultural Confidence.

Facing new situations, new tasks, and new challenges, the entire province must further enhance their political stance. From the strategic height of strengthening cultural confidence, building a culturally strong province, and serving Sichuan's practice of Chinese-style modernization, we must deeply recognize the extreme importance and urgency of inheriting and developing Sichuan cuisine culture. With a high degree of historical consciousness, a strong sense of mission, and a pragmatic work style, we must faithfully implement the various decisions and deployments of the Provincial Committee and Government regarding the promotion of Sichuan cuisine culture's prosperity and development. It is essential to accurately grasp the dialectical relationship: cultural prosperity is the foundation and soul of lasting industrial prosperity, while industrial prosperity is the carrier and driving force for cultural inheritance and development. We must regard strengthening cultural confidence and self-improvement as the fundamental basis and deep driving force throughout the entire process of inheriting, innovating, and developing Sichuan cuisine. We must adhere to a systematic approach, strengthen top-level design, focus on overall coordination, and strive for tangible results.

The primary task is to solidify the foundation, securing the "lifeline" of Sichuan culinary technique inheritance and protection. It must be deeply recognized that the core techniques, tested by millennia of practice and embodying the wisdom and effort of countless generations of chefs, are the very soul and lifeblood of Sichuan cuisine culture's continuous vitality. They must be placed in a foundational, strategic, and supportive position within the overall framework of cultural inheritance and development, and implemented through systematic, rescue-oriented, and innovative protection projects. We must strive to establish a scientific, standardized, efficient, and sustainable long-term protection and inheritance mechanism. We must vigorously promote the fine tradition of respecting teachers and valuing the Tao, ensuring the continuation and development of precious inheritance methods like heart-to-heart and oral instruction passed from master to apprentice. Simultaneously, we must embrace the trends of the times, actively utilizing modern technological means such as artificial intelligence, 3D modeling, high-definition video recording, and biological flavor analysis to perform high-precision, comprehensive, and permanent digital recording and preservation of endangered

techniques, such as "blindfolded shredding fine enough to thread a needle" or "rapid wok-frying with dramatic flames." We should establish an authoritative "Sichuan Cuisine Core Technique Gene Bank" and "Digital Intangible Cultural Heritage Archive." We can use big data technology for in-depth analysis of the internal mechanisms, such as the succession patterns of microbial communities in broad bean paste fermentation and the flavor substance composition of classic compound flavors. We must promote the deep integration of Sichuan culinary techniques into the national education system and vocational education system. In culinary programs at vocational colleges, the proportion and depth of traditional Sichuan cuisine technique courses should be significantly increased. The establishment of "Sichuan Cuisine Master Studios" should be encouraged, inviting highly skilled intangible cultural heritage inheritors and renowned veteran chefs to serve as distinguished professors or practice mentors, allowing young students to appreciate the charm and essence of traditional techniques on campus. We must firmly establish reverence for the historical context and adhere to the baseline thinking of technique inheritance. We should unequivocally advocate for innovation based on a profound understanding and proficient mastery of traditional essence. We should organize authoritative forces to research and formulate the "Guidelines for Traditional Classic Sichuan Dish Preparation Techniques," clarifying core processes and flavor standards to set benchmarks for innovation. While adhering to the core flavor balance aesthetics of "numbing, spicy, fresh, and fragrant," we encourage and support bold exploration and innovative practices in ingredient selection, presentation forms, and cooking techniques, oriented towards health consciousness, fashionability, convenience, and internationalization. This will enable Sichuan cuisine's core techniques to absorb new nutrients in the soil of the new era, radiating even more vigorous vitality, ensuring that its unique flavor genes, aesthetic qualities, and profound cultural identity transcend time, are passed down through generations, and remain ever fresh.

The fundamental requirement is to cultivate the roots and forge the soul, focusing on constructing and promoting the core value system of Sichuan cuisine culture. It is essential to conduct in-depth, systematic research and interpretation of the profound historical foundations, unique spiritual identity, and distinct contemporary value of Sichuan cuisine culture as an important component of Bashu civilization and a precious gem of China's excellent traditional culture. We should organize high-level academic forces to systematically outline the clear and identifiable historical development of Sichuan cuisine, its prominent regional characteristics of "valuing flavor, favoring pungency and spice," the profound harmonious philosophy of "balancing the five tastes," the ecological wisdom of "acting according to the times and complying with nature," and the spirit of "openness, inclusiveness, and courage for change." We must deeply reveal the essence of excellent traditional Chinese culture embedded within, such as the cosmological view of "harmony between humanity and nature," the social view of "harmony without uniformity," and the practical view of "unity of knowledge and action." Based on this, we should condense a core value phrase, such as "Harmonizing Five Tastes · Connecting the World" or "Valuing Flavor · Carrying on Craftsmanship · Harmonizing the World," which is both precise and easily communicable, and can deeply reflect the essence of Sichuan cuisine culture, serving as a banner for unifying thought and building consensus. We must unwaveringly and resolutely uphold the integrity and unity of Sichuan cuisine culture. This is a major political principle and fundamental cultural stance that we must adhere to in cultural inheritance and development. We must firmly oppose and resist any erroneous views and tendencies that seek to sever the historical context, belittle cultural value, or create regional antagonism, strengthening the overall brand awareness of "Greater Sichuan Cuisine." A scientific and rigorous evaluation system oriented towards cultural value should be established, taking the depth and breadth of cultural inheritance, the purity and innovativeness of techniques, the historical authenticity and regional authenticity of flavors, ecological sustainability, and generated social benefits as core evaluation dimensions. These should be

refined into quantifiable, operable, and assessable specific indicators to guide and regulate relevant market entities (catering enterprises, food manufacturers, cultural tourism project operators) in earnestly fulfilling their social responsibility for cultural inheritance. While pursuing economic benefits, these entities should consciously take on the contemporary responsibility of safeguarding the historical context, continuing civilizational genes, disseminating core values, and enhancing cultural confidence. A unified, standardized, authoritative, and appealing narrative system for Sichuan cuisine culture should be meticulously constructed, creating a "Sichuan Cuisine Culture IP" with high recognition and influence. Centered around its core values, we should organize the writing of high-quality academic monographs and popular reading materials, produce documentaries, short videos, and films that are ideologically profound, artistically exquisite, and skillfully produced, plan and design themed cultural exhibitions with strong interactivity, and develop cultural and creative products that combine cultural connotation with practical aesthetics. This will form a multi-level, three-dimensional, and fully covered narrative communication matrix, comprehensively and deeply showcasing the inherent unified cultural logic, commonly followed values, and unceasing spiritual strength behind the rich and diverse regional characteristics of Sichuan cuisine. By strengthening domestic and international communication capacity building, telling well the Chinese stories and Sichuan stories embedded in Sichuan cuisine, we can effectively guide the public's correct understanding and deep appreciation of Sichuan cuisine culture, widely gathering strong consensus and joint efforts from all sectors of society for the protection, inheritance, innovation, and development of Sichuan cuisine culture.

The crucial lever is integration and innovation, deeply advancing the high-quality integrated development of Sichuan cuisine culture and tourism. We must fully recognize and leverage the key pivotal role of cultural and tourism integration in disseminating Sichuan cuisine culture, transforming cultural value, upgrading industrial structure, and enhancing consumption levels. Focusing on the core values and core techniques of Sichuan cuisine culture, we should carry out scientific planning, rational layout, and targeted implementation, meticulously creating a number of high-level carrier platforms that serve as benchmarks, integrating in-depth cultural display, living inheritance of techniques, quality culinary appreciation, deep interactive experiences, and creative consumption guidance. These include, but are not limited to: well-equipped and richly exhibited Sichuan Cuisine Intangible Cultural Heritage Inheritance Experience Centers; Sichuan cuisine theme museums that systematically organize history and showcase the evolution of techniques; distinctive culinary cultural commercial streets with diverse business formats, vivid scenes, and rich cultural atmosphere; and well-designed, profoundly meaningful boutique culinary cultural tourism routes. In the planning, design, and daily operation management of these projects, special attention should be paid to excavating, organizing, and activating the rich cultural elements contained in historical classics, traditional process specifications, dietary etiquette norms, local festival customs, and folk tales, organically integrating them into various aspects such as architectural landscapes, service procedures, experiential projects, and guided tours. We should focus on constructing an immersive, three-dimensional experiential scene that connects the entire industrial chain "from the field to the dining table," allowing tourists to "see its form, appreciate its technique, contemplate its principles, and grasp its essence." Specifically, we should meticulously recreate historical traditional kitchen scenes and ancient-style market eateries, dynamically displaying the ingenuity of key techniques through open kitchens combined with professional explanations. We should open dedicated hands-on experience areas where tourists can try making classic snacks like Zhong Dumplings, Dan Dan Noodles, or Spicy Wontons under the guidance of chefs, or learn the fun of mixing basic compound flavors like Yuxiang (fish-fragrant) or Jiachang (home-style). We should comprehensively utilize modern technologies such as multimedia projection, augmented reality (AR), and virtual reality (VR) to vividly tell engaging stories and

wisdom: how a peppercorn traversed mountains to become the soul of Sichuan cuisine, how a vat of broad bean paste undergoes time to become the foundation of a hundred flavors, the anecdotes of Dongpo(Su Shi) and his culinary creations, and the philosophy of harmony contained in "balancing the five tastes." We should regularly plan and host themed cultural lectures, academic salons, and seasonal food custom experiential activities, guiding tourists, while savoring the cuisine, to contemplate the underlying ecological ethics of "respecting nature, following the way of nature," the social governance concept of "pursuing harmony, harmonious coexistence," and the contemporary spirit of "openness, inclusiveness, and innovation." Only in this way can we truly transcend superficial sensory enjoyment, building Sichuan cuisine into an important cultural window and a dazzling name card that vividly showcases Sichuan's unique charm, highlights the profound heritage of Chinese culture, and promotes sincere dialogue, understanding, and mutual learning among different civilizations.

The strong guarantee lies in synergy and coordination, comprehensively constructing a long-term mechanism to support the enduring prosperity of Sichuan cuisine culture. The inheritance and development of Sichuan cuisine culture is a long-term, complex, and systematic social project that requires strong institutional guarantees, policy support, resource investment, and collaborative efforts from multiple departments and entities. The rule of law is the foundation. We must accelerate the improvement of the legal system covering key areas such as the protection of traditional techniques, the recognition and protection of time-honored brands, the management of geographical indication products, and the protection of intellectual property rights for innovative achievements. We should actively study and promote the legislative process for a "Sichuan Province Regulation on the Protection of Sichuan Cuisine Culture and the Promotion of Industrial Development," or make targeted revisions to existing relevant regulations, providing a solid legal backing for cultural preservation and industrial development. We should study and formulate a framework of relevant standards for Sichuan cuisine that is scientific, normative, and inclusive, covering multiple levels such as basic terminology, product classification, traditional classic dish technique specifications, guidelines for the construction and operation of intangible cultural heritage workshops, and evaluation of cultural tourism integration projects. We must properly handle the dialectical relationship between standardized promotion and characteristic inheritance. Policy support is key. We should increase investment from various levels of government finance in the inheritance and development of Sichuan cuisine culture, optimize the structure of fund allocation, and establish a provincial-level special support fund or foundation for Sichuan cuisine cultural inheritance and industrial development. Priority should be given to areas such as the rescue and protection of core techniques, the cultivation of high-level, interdisciplinary talent, the integrated creation and international promotion of regional public brands, and the construction of major cultural engineering projects. We should innovate the usage methods of fiscal funds, explore public-private partnership models, and guide and leverage more social capital and financial investment towards the Sichuan cuisine culture industry. Institutional mechanisms are the guarantee. An efficient work promotion mechanism must be established and improved, characterized by "unified leadership of the Party committees, overall coordination by the government, synergy and coordination among relevant departments, and extensive participation of social forces." The role of the cultural and tourism department as the lead coordinating unit should be strengthened, enhancing policy coordination, information sharing, resource integration, and action alignment with departments such as commerce, agriculture and rural affairs, education, human resources and social security, and market regulation, forming a cohesive policy force. The protection, inheritance, innovation, and development of Sichuan cuisine culture should be deeply integrated into the overall context of major national strategies such as the "Chengdu-Chongqing Economic Circle Construction," "Rural Revitalization," "Cultural Powerhouse," and "Expanding Domestic Demand," as well as Sichuan

Province's central tasks like "Building a Culturally and Touristically Strong Province." We should proactively connect and actively act. For example, under the framework of the Chengdu-Chongqing Economic Circle, we can jointly build the "Bashu Culinary Cultural Corridor" with Chongqing, co-planning and promoting boutique routes, jointly organizing food festivals, and co-establishing shared research and development platforms. Within the Rural Revitalization strategy, we should deeply integrate elements of Sichuan cuisine culture into the development of characteristic towns and villages, the cultivation of local talent, and the branding of agricultural products. We must carefully devise the internationalization strategy path for "Sichuan Cuisine leaving Sichuan, Fragrance spreading worldwide." This includes: supporting competitive and distinctive Sichuan cuisine brand enterprises to "go global" and expand international markets, providing them with comprehensive services such as policy advice, market information, and legal assistance; organizing high-level international events with influence, such as Sichuan Cuisine Culture Weeks, culinary skills competitions, and gastronomy forums; deepening cooperation with global Confucius Institutes and overseas China Cultural Centers, incorporating Sichuan cuisine cultural experiences as important content into their teaching and activity systems; fully utilizing cross-border e-commerce platforms to vigorously promote Sichuan flavor products such as Pixian Broad Bean Paste, Sichuan peppercorns, specialty condiments, and high-quality prepared foods, allowing consumers worldwide to conveniently taste authentic Sichuan flavors. Only by gathering policy forces from all sides, integrating resources across the region, and stimulating the vitality of multiple actors can we ultimately form a powerful working pattern of top-down linkage, left-right coordination, joint management, and synergistic advancement. This will ensure the continuous strengthening of the foundation of Sichuan cuisine culture, the sustained vitality of its industry, and the growing influence of its brand, ultimately realizing the grand vision of "Sichuan Cuisine leaving Sichuan, Fragrance spreading worldwide." This will contribute Sichuan's wisdom and strength—more dazzling and unique—to enhancing the global appeal and influence of Chinese culture, promoting mutual learning among diverse human civilizations, and advancing the construction of a community with a shared future for mankind.

A new journey entrusts us with new missions, a new starting point calls for new endeavors. Deeply grasping the profound historical heritage, unique spiritual value, and brilliant contemporary significance carried by Sichuan cuisine as a precious gem of China's excellent traditional culture and an important symbol of Bashu civilization, consistently following the fundamental principle of "creative transformation and innovative development," and fully implementing the grand blueprint for the inheritance and development of Sichuan cuisine culture drawn up by the Provincial Party Committee and Government, are necessary requirements and important supports for advancing the construction of a culturally strong province to new heights and serving Sichuan's practice of Chinese-style modernization. We firmly believe that as long as the entire province unites efforts, persistently cultivates the roots of Sichuan cuisine culture with systematic dedication, scientifically guides the direction of industrial development, deeply expands the space for cultural and tourism integration, resolutely upholds cultural unity and integrity, and comprehensively solidifies the development guarantees of rule of law, policy, talent, and funding, then the flower of Sichuan cuisine culture—rooted in the fertile soil of the Chinese philosophy of "harmonious coexistence," baptized by over three thousand years of wind and rain, and perpetually blooming amidst the vibrant life of the Land of Abundance—will radiate unprecedented vitality and dazzling brilliance in the sunlight of the new era. With its irreplaceable unique charm, enduring profound heritage, and innovative vitality advancing with the times, it will continuously inject dynamic momentum into Sichuan's high-quality economic and social development. It will contribute even more outstanding and brilliant Sichuan wisdom and strength to enhancing the global appeal and influence of Chinese culture, promoting the

progress of human civilizations through mutual learning, and advancing the construction of a community with a shared future for mankind, leaving a shining and indelible Sichuan imprint in the magnificent epic of building modern Chinese civilization.

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