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Pho: The Gender Focused History

The making of pho in Vietnam has made an impact in history not only with the cooking and preparation, but also the ideology and stereotype of women upkeeping the kitchen for their family. This ideology was implied from generational knowledge, where family members would share and pass down the knowledge of cooking that they gained from their past family members. However, women have yet to receive such recognition that they deserve. This has a huge impact on our society, even today; because in a traditional home, such as a normal, stable, traditional family, women are still taking the lead role to cook for their families.  Pho is a key dish in Vietnamese cuisine. It consists of a thick, rich beef-based broth, chewy noodles, crisp raw veggies, crushed peanuts, herbs, and pieces of meat. The French and Chinese also have made a huge impact in the creation of pho, using their skills and tactics while also preparing with Vietnam’s localized ingredients. Including Chinese ingredients, with as *fen noodles,* which originated the name *pho.* There are many ingredients in making pho, there are also varieties of this dish, depending on region. As pho grew more popular outside of its origins, most of its history became more forgotten where the French became more involved in its ingredients and preparation. Although some history and many recipes are lost, pho is still prepared through generational knowledge. Since women have been learning how to cook through generational knowledge throughout the years, it might be pretty clear as to why women get assigned the lead role in kitchen upkeep.