

【Data Story】 The Guide of Chinese Hot Pot in Shanghai

In Shanghai, many people will choose to eat hot pot with friends and colleagues in the spare time. It is because people have different tastes of eating; however, hot pot, as a highly inclusive dish, can be the perfect choice for meeting the needs of different groups of people.

Consequently, we want to explore the reason why people love hot pot and what is the magic of hot pot. We decide to collect data of hotpot in Shanghai for illustrating the guide of hot pot, which helps people choose the right hot pot satisfied their tastes.

The history of hotpot

First and foremost, we use google to collect the history of hot pot. Hot pot - is the most famous dish in China. Hot pot consisting of a simmering metal pot of stock at the center of the dining table. While the hot pot is kept simmering, ingredients are placed into the pot and are cooked at the table. Typical hot pot dishes include thinly sliced meat, leaf vegetables, mushrooms, wontons, egg dumplings, and seafood. The cooked food is usually eaten with a dipping sauce. Hot pot meals are usually eaten in the winter during supper time.

The Chinese hot pot has a history of more than 1,700 years. Hot pot seems to have originated in Mongolia where the main ingredient was meat, usually beef, mutton or horse. It then spread to southern China during the Tang Dynasty and was further established during the Mongolian Yuan Dynasty. In time, regional variations developed with different ingredients such as seafood. By the Qing Dynasty (AD 1644 to 1912), the hot pot became popular throughout most of China. Today in many modern homes, particularly in the big cities, the traditional coal-heated steamboat or hot pot has been replaced by electric, gas or induction cooker versions. Because hot pot styles change so much from region to region, many different ingredients are used.

The hot pot developed gradually, adapting to historical introduction of vessels, social demands and ingredients, just like China's dietary development. For instance, it was impossible to have spicy hot pot before huajiao (pricklyash peel) and chili peppers were introduced to China. During the Three Kingdoms period, Emperor Wendi of Wei noted the "Five-Section Vessel" which could be used to cook different foods at the same time. This vessel is similar to today's "2 in 1 Hot Pot." In the Southern and Northern Dynasties, bronze was the most common vessel, which gradually evolved into today's hot pot.

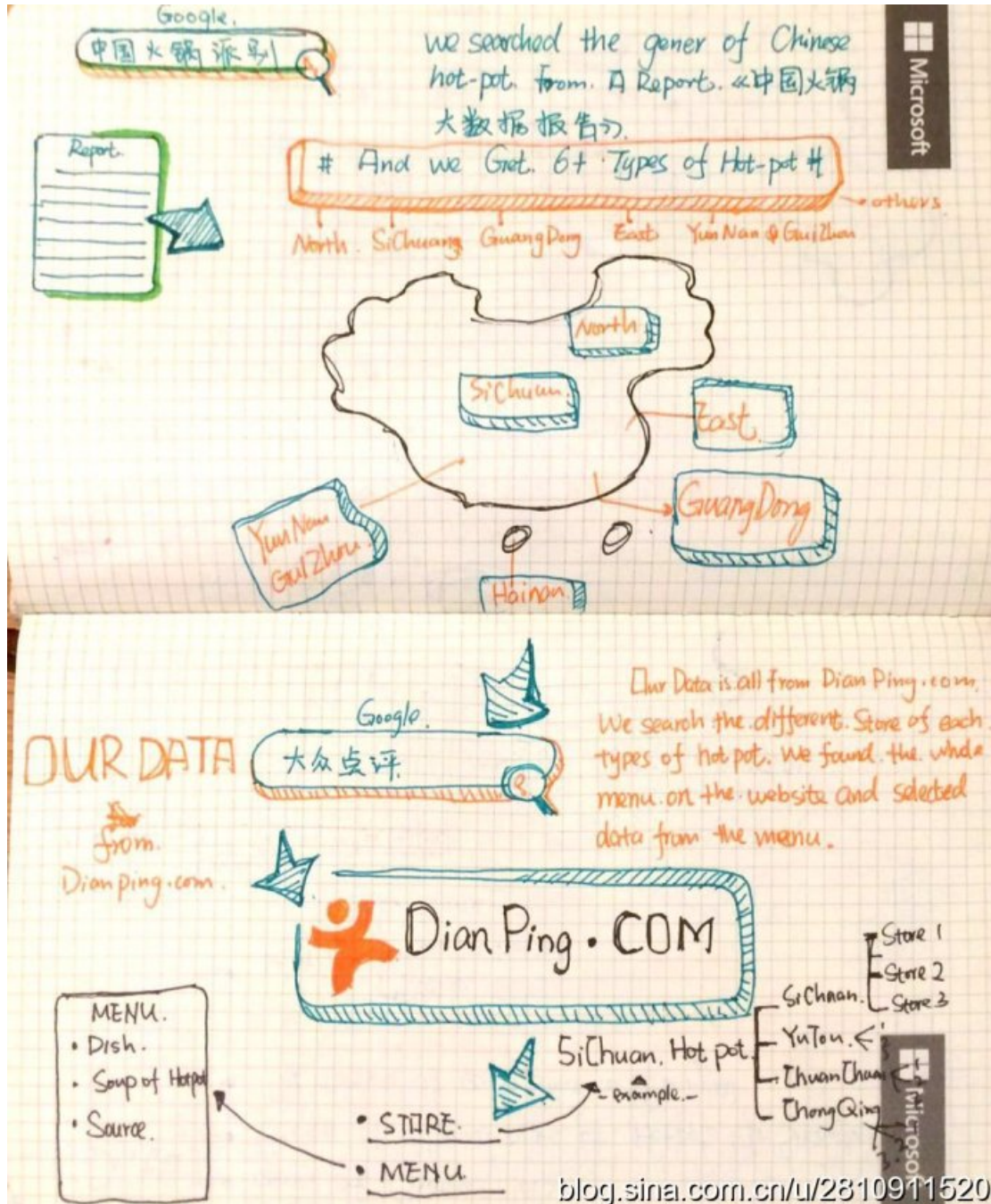
Furthermore, based on this information, we defined that there are 6 genres of hot pot in Chinese, such as North, Sichuan, Guangdong, Yunnan & Guizhou, East and Hainan by reading a report entitled "2015 Chinese Hot Pot Big Data" online, which helps us a lot. It was released by Meituan and Dianping research institute in 2015.

We only focus on hot pot in Shanghai. And we have 4 aspects of data to collect after discussion.

- ◆ **The flavor of soup**
- ◆ **The number of store**
- ◆ **The percentage of dishes**

◆ The types of sauce

Here are 2 websites provide basic data for us. One is www.xiaomishu.com, other one is www.dianping.com. We study all the menus uploaded on these 2 websites and we also collect data by counting the numbers of store and types of dishes.





To sum up, we investigate 57 stores in Shanghai, they belong to 6 genres of hot pot. We collect the data of the preceding 4 aspects from these stores.

After 1 week data collection, we have the dataset by using Numbers. Therefore, we have the rough table. Each color represents each genre of hot pot. And we make some calculations for the average value and percentage, etc.

From this step, we discuss what format we want to visualize the data. Here are some initial sketches for visualizing our data:

Data

- Gener of Chinese Hotpot.
- Stores of different types of Hotpot. (In Shanghai)
- The number of each Store in Shanghai
 ↳ we want to know which kind of hotpot is the most popular one.
- Hot Pot
 - ↳ Dishes
 - ↳ Soup in hot pot.
 - ↳ Source.

Excel.

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How to Visualization?

blog.sina.com.cn/u/2810911520

We know that people have diverse tastes in eating hotpot, some people love spicy hot pot; however, some people are vegetarian. So we decide to present a guide for different people. We hope this guide helps them choose their favourite hot pot.

Data.

Hot-Pot.
DATA

North | South

Dish in the HP.
vegetable.
meat.
in meat.
...

Spicy
Not Spicy
Mixed

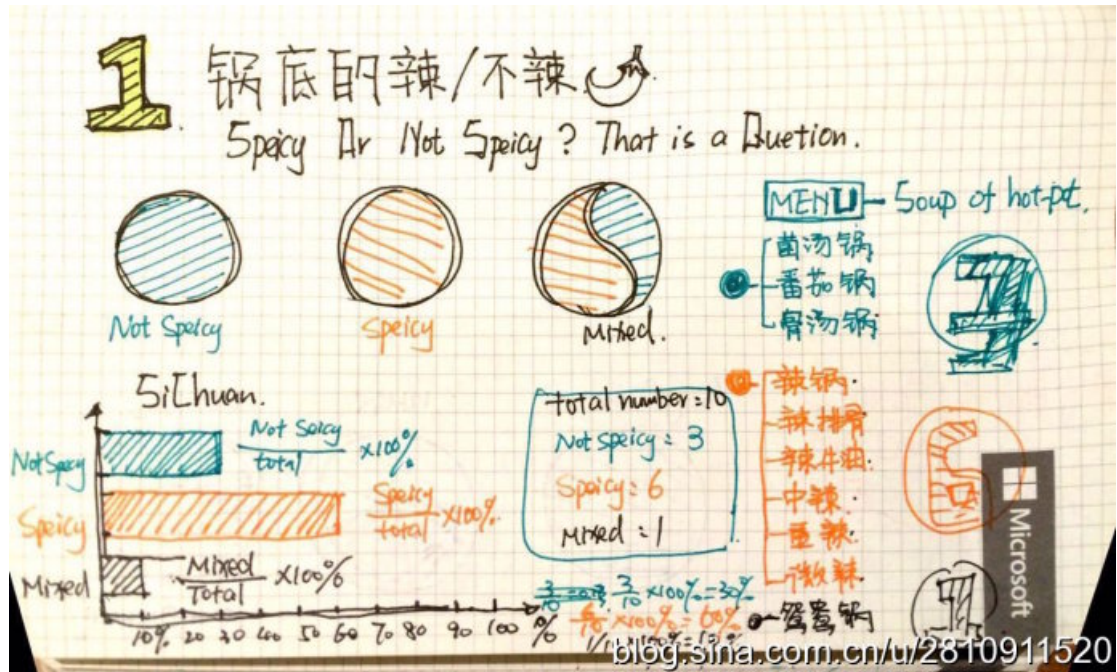
Source.

Hot pot in Different province

blog.sina.com.cn/u/2810911520

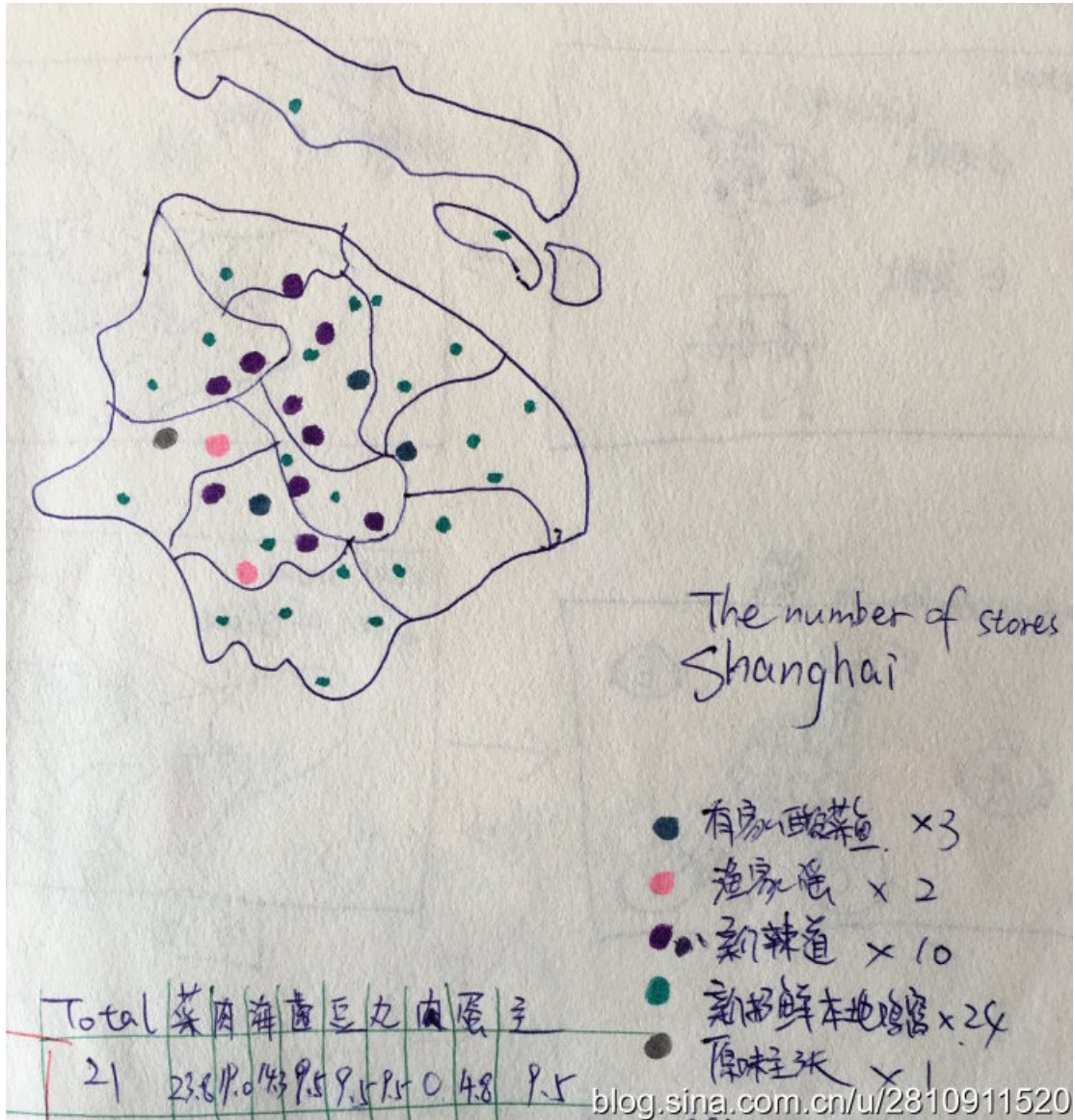
1. The flavour of soup

We found that there are 3 general flavours of soup, which are spicy, not spicy and mixed (half spicy and half not spicy). We decide visualize the percentage of different soup in Shanghai because we know that different people have different needs. We try some formats in the following sketches:



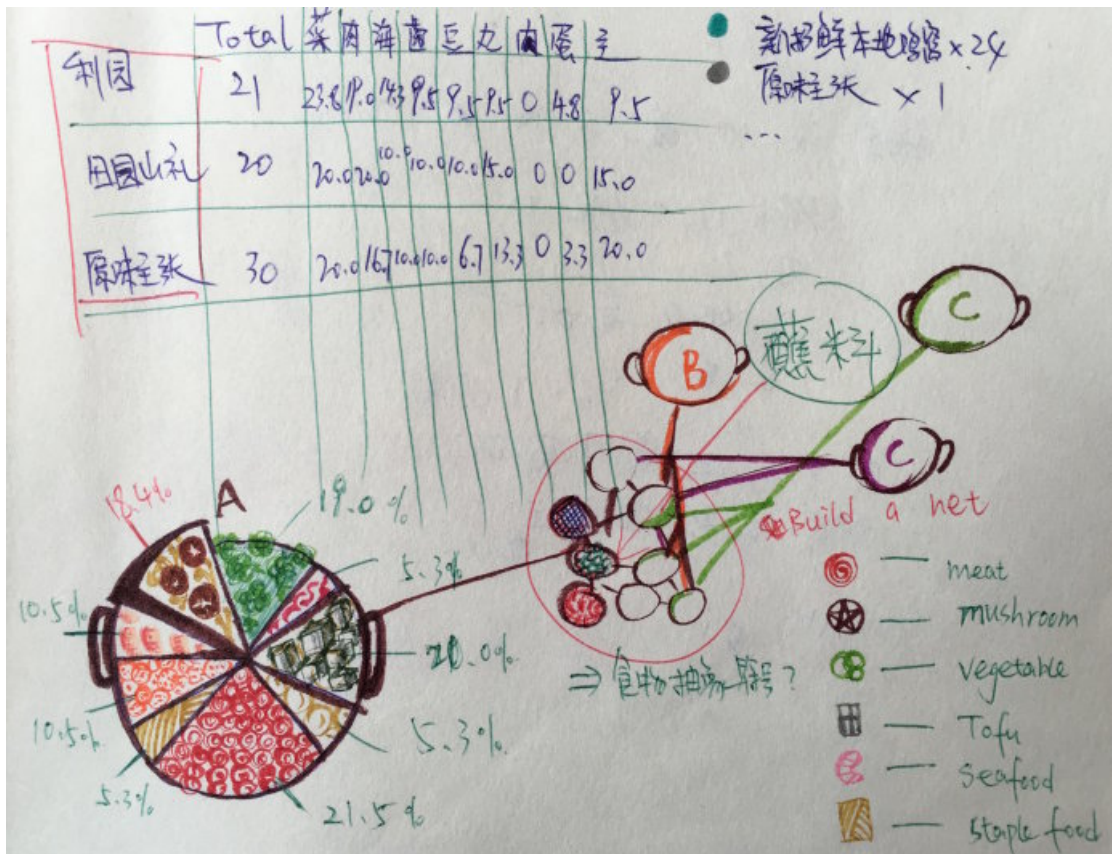
2. The number of store

In this step, we discuss the format of showing stores in Shanghai. The namebrand have good reputation and more stores, which demonstrates the popularity of store. We hope to visualize this data for providing more choices for people. In this graph, different spots are different stores. We hope people can see the popularity from the density of different spots. And how many stores this brand have, we draw how many same color spots in this Shanghai map.



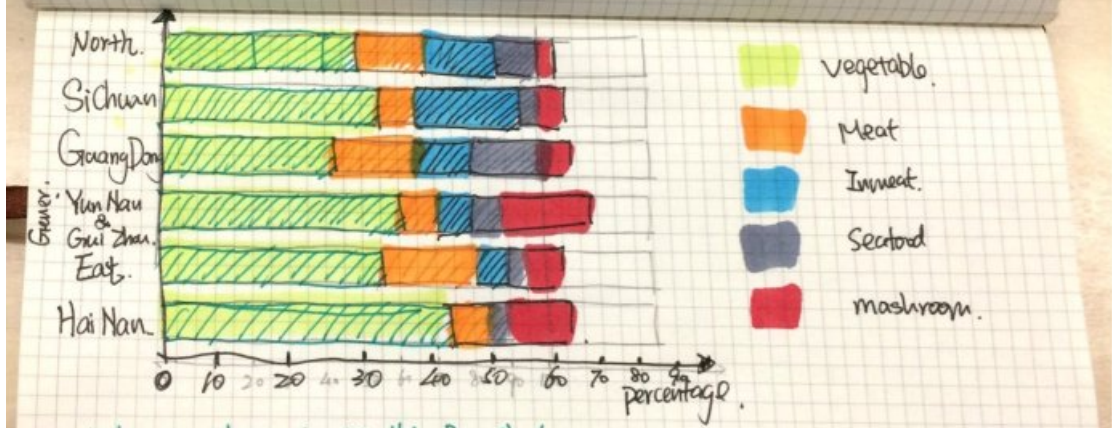
3. The percentage of dishes

As we know, there are loads of dishes can be chosen when people eating hot pot. We want to define that the popularity of dishes in different hot pot. Take Sichuan hot pot as an example, the inmeats occupy the main proportion of dishes. So this section presents the significant percentage of dishes in each genre of hot pot. People can decide what genre of hot pot they want to eat by selecting their favourite dishes. We try pie chart at first; however, the types of dish are more than 6. After discussing with our professor, we finally use the following bar chart. So that people can see the comparison clearly.



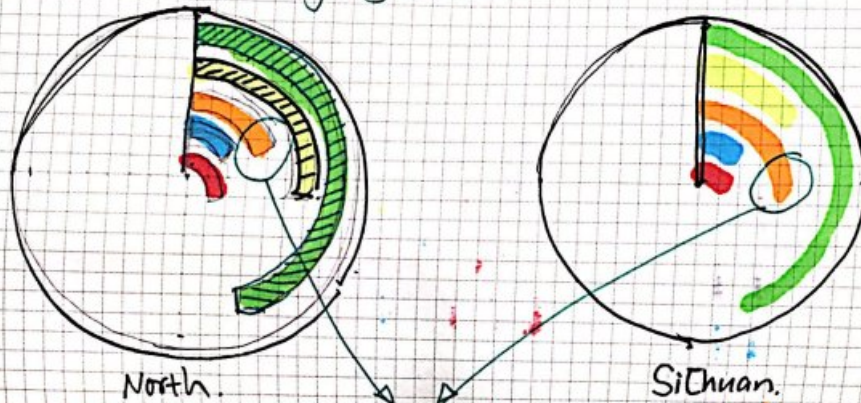
2 涮菜所占的比例

Meat? Vegetable? Inmeat? Mashroom? Seafoods?
which one is ~~the largest~~ most suitable with different genre of hot pot.?

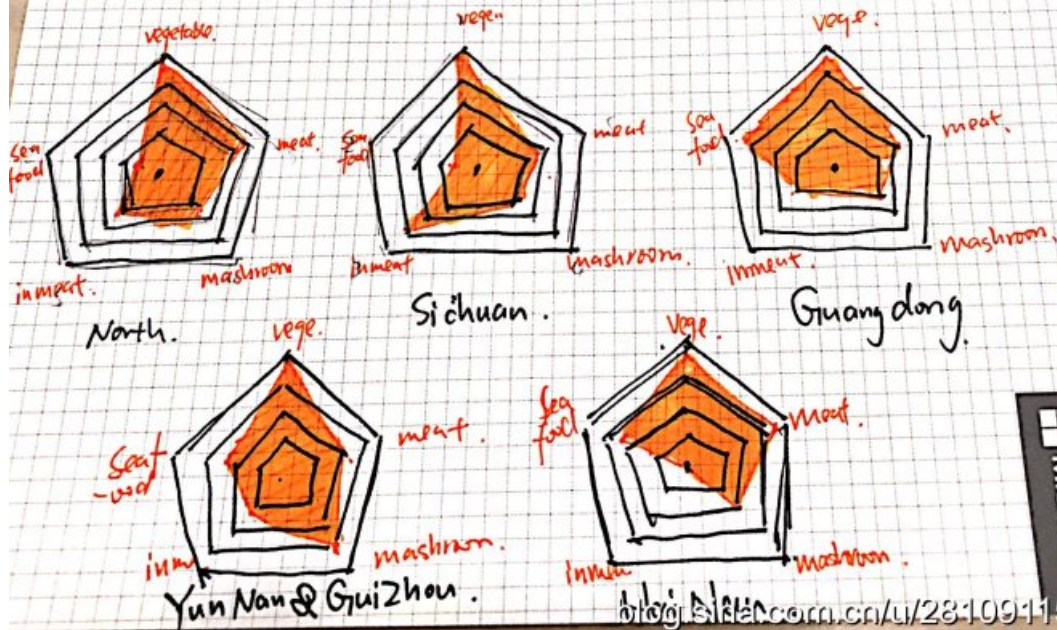


- Why we choose to use this Bar Chart.
- We can know each kind of dish's percentage in one genre of hot pot.
 - We can compare each genre of hot pot, we can know the difference.

We also tried some different types of chart to show the percentage of dishes.



From the comparison, we can know that Innards is the most suitable dish in SiChuan hot pot.

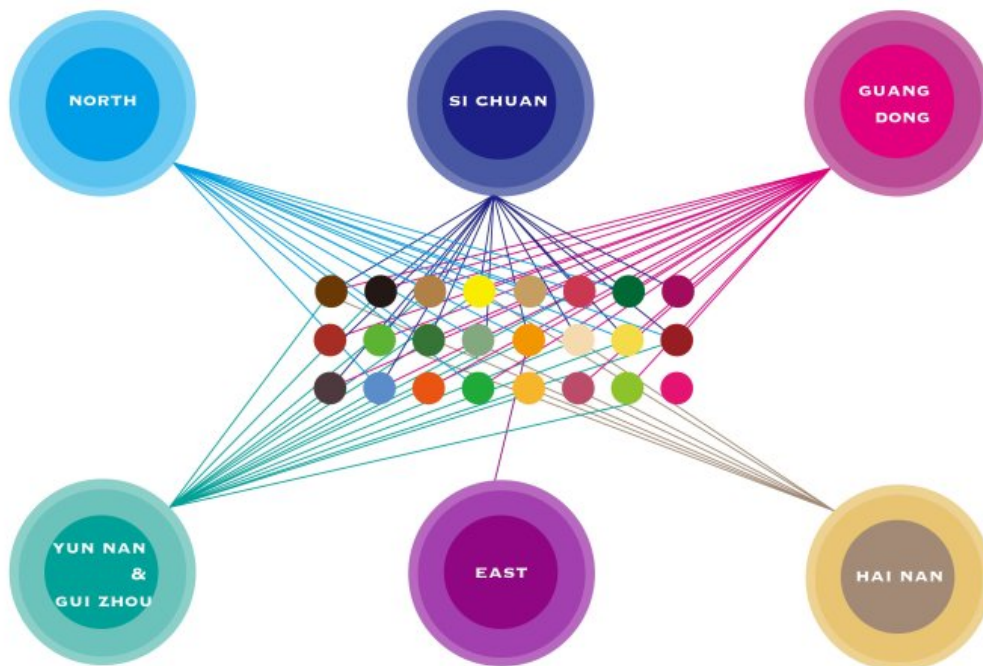


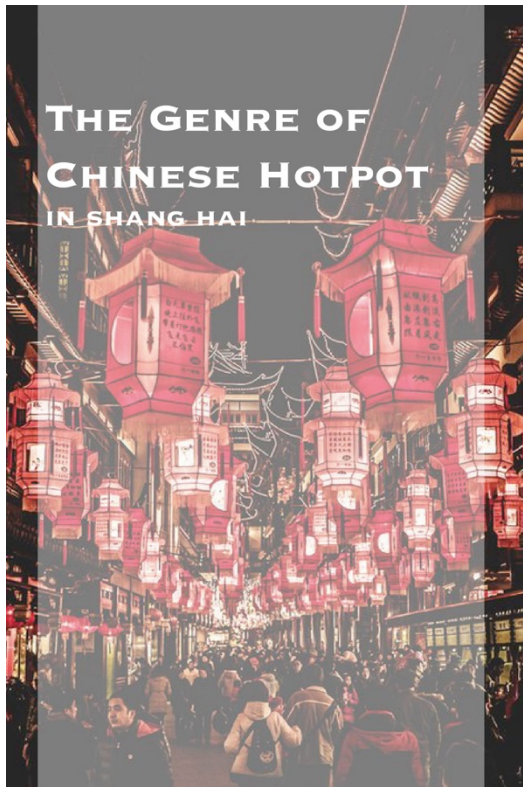
4. The types of sauce

Each genre of hot pot has the special ingredients of sauce. It plays an important role in hot pot due to the various flavours. In summary, there are 24 types of sauce in Chinese hot pot in Shanghai. And we use different color to express these sauces.



And we use lines to build the connections between hot pots with sauces. However, this format is pretty messy in the center due to the overlapped information.

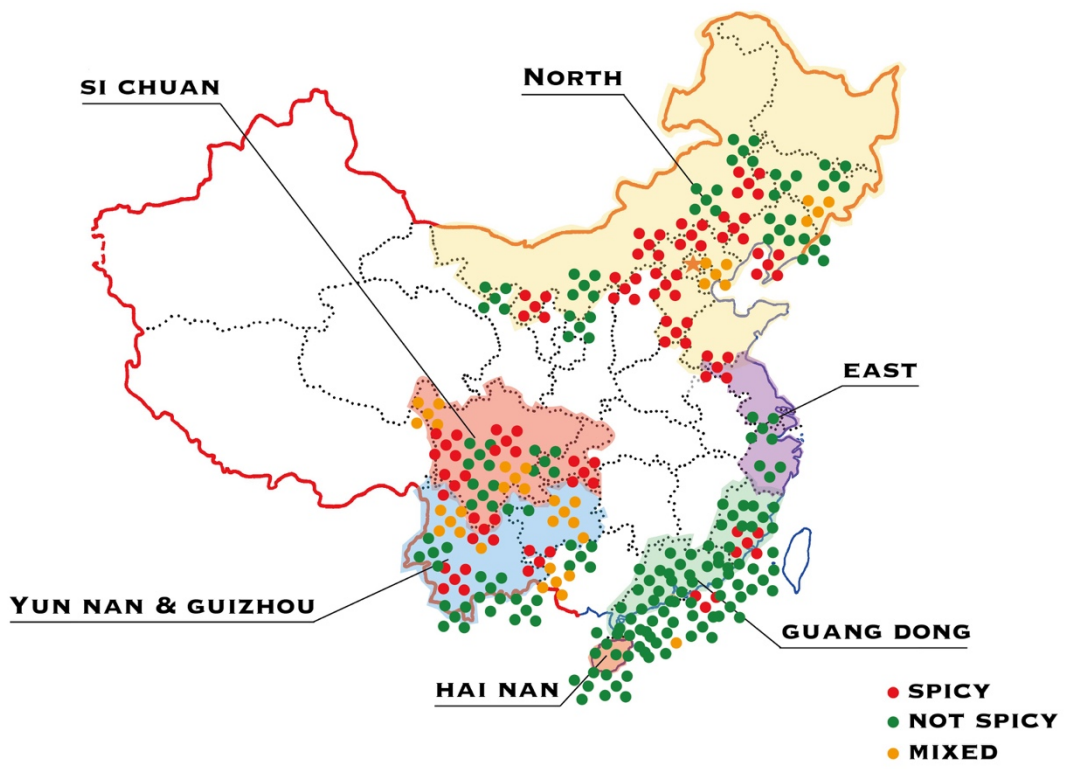




THE DATA

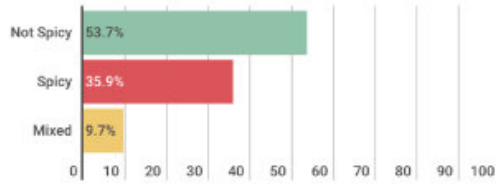
- THE FLAVOUR OF SOUP
- THE NUMBER OF STORE
- THE PERCENTAGE OF DISHES
- THE TYPE OF SAUCE





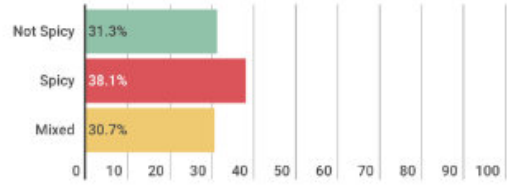
The flavour of soup

North Sichuan Guangdong Yunnan&Guizhou East
 Hainan



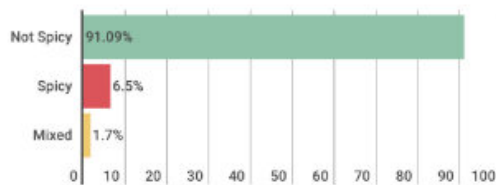
The flavour of soup

North Sichuan Guangdong Yunnan&Guizhou East
 Hainan



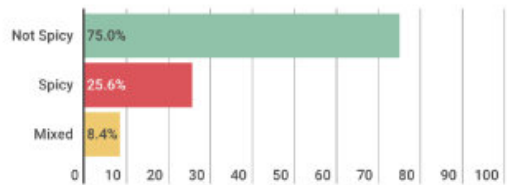
The flavour of soup

North Sichuan Guangdong Yunnan&Guizhou East
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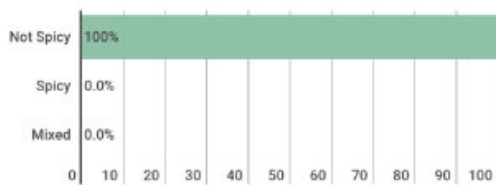
The flavour of soup

North Sichuan Guangdong Yunnan&Guizhou East
 Hainan



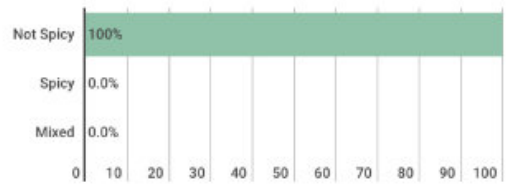
The flavour of soup

North Sichuan Guangdong Yunnan&Guizhou East
 Hainan



The flavour of soup

North Sichuan Guangdong Yunnan&Guizhou East
 Hainan



[Click to check the dynamic diagram](#)

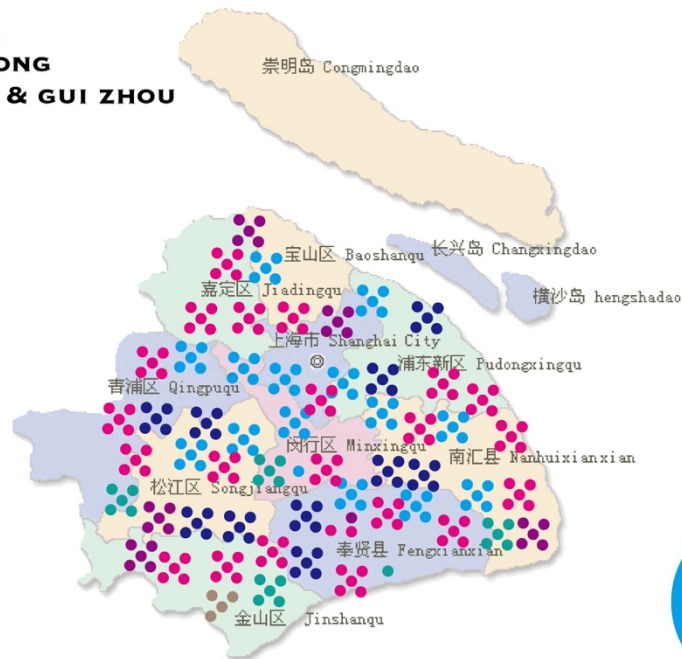
<https://infogr.am/a5e4b8c7-1a68-4d13-a701-5dc69c10cdb8>

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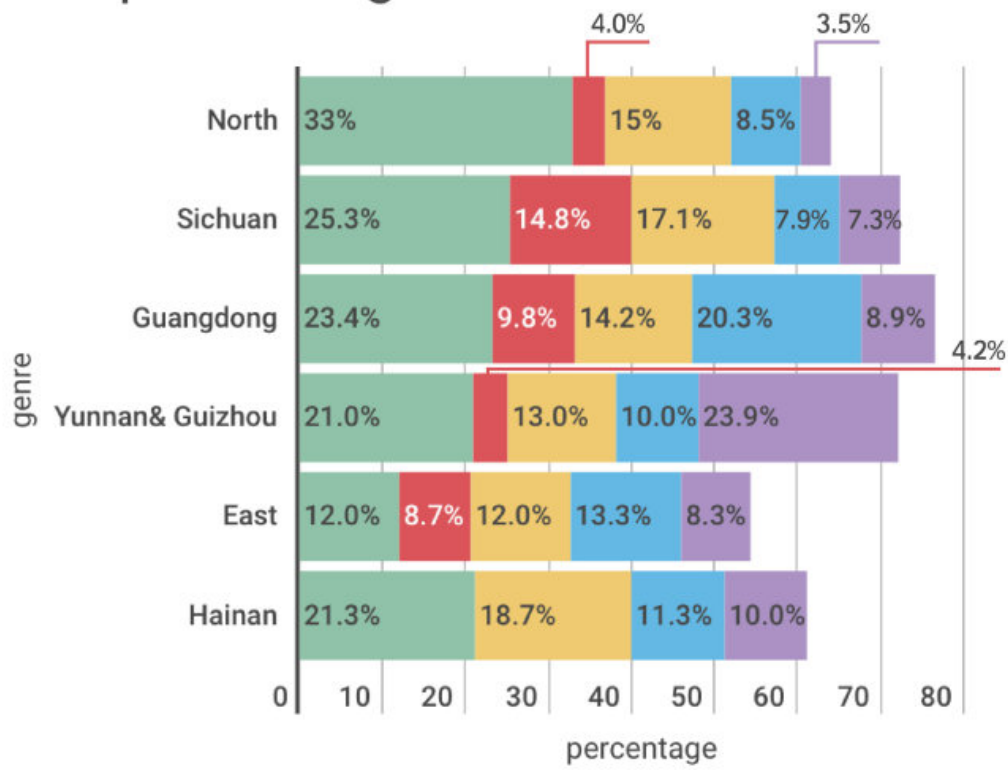


- NORTH
- SI CHUAN
- GUANG DONG
- YUN NAN & GUI ZHOU
- EAST
- HAI NAN



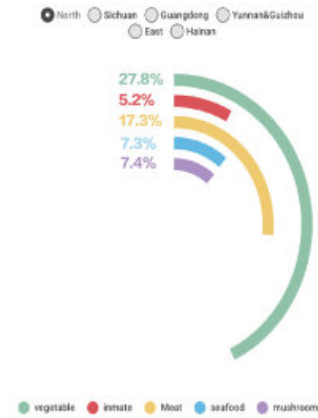
We use online tool called **Infogr.am** to visualize this part. We use diverse format and try to describe the percentage of dishes in each genre. Additionally, we visualize the preference of dishes when consumers eating hot pot.

The percentage of dishes

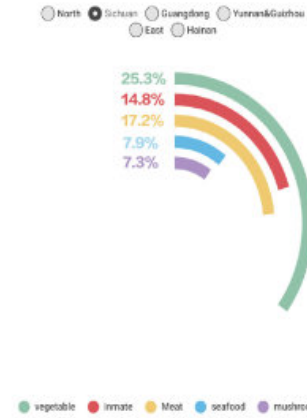


● vegetable ● inmeats ● meat ● seafood ● mushroom

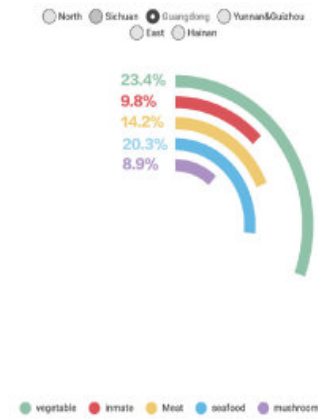
The percentage of dishes



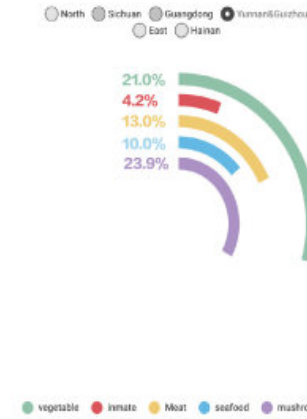
The percentage of dishes



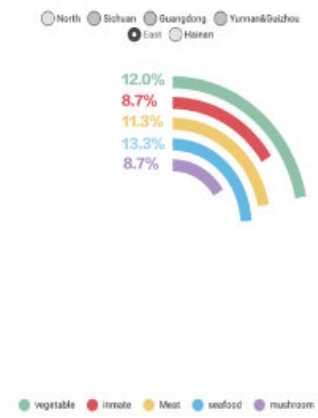
The percentage of dishes



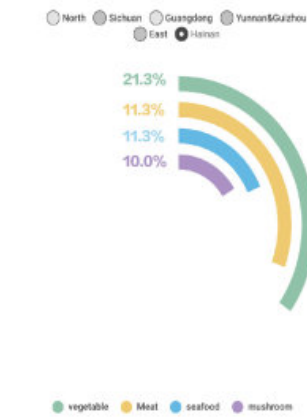
The percentage of dishes



The percentage of dishes



The percentage of dishes

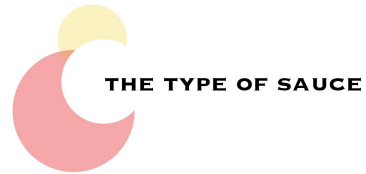


Click to check the dynamic diagram

<https://infogr.am/a5e4b8c7-1a68-4d13-a701-5dc69c10cdb8>

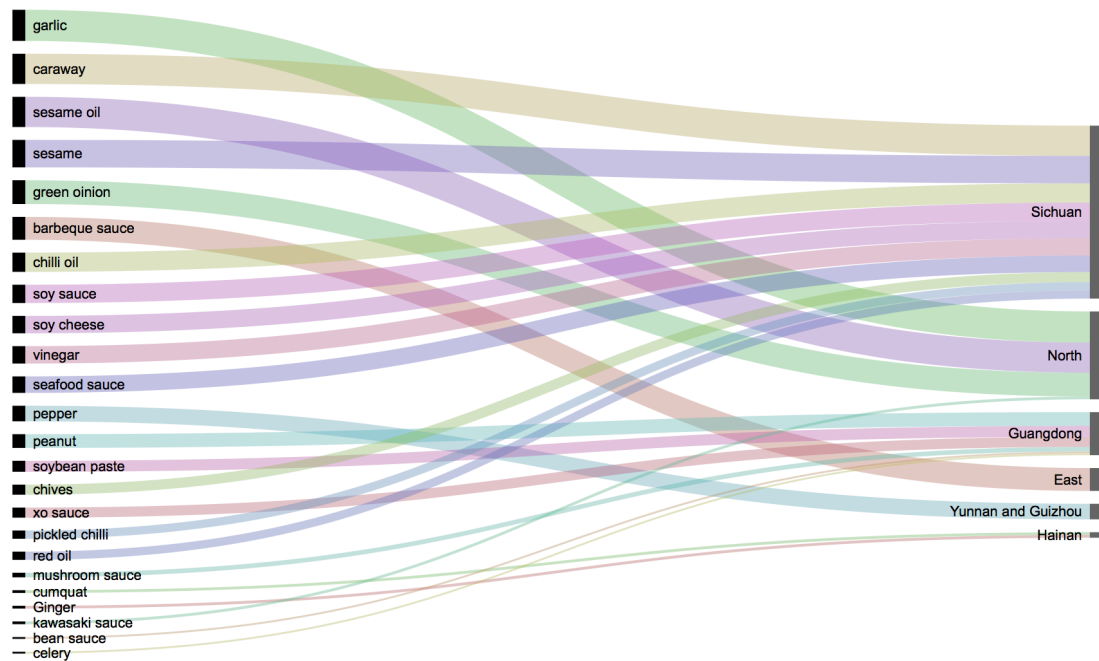
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http://v.youku.com/v_show/id_XMTU3NTA2MzIyMA==.html

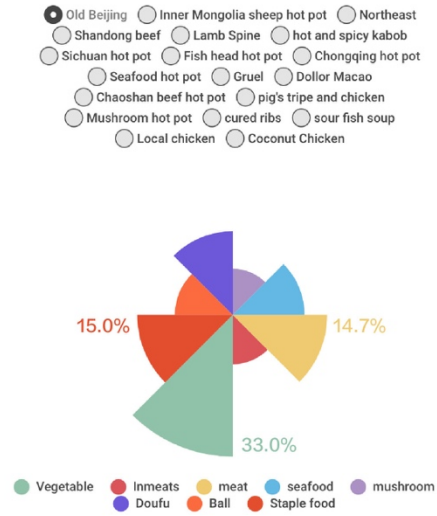


Therefore, we accept the suggestion from our professor-using RAW to create this datavis. Alluvial diagrams, the format we chosen, allow to represent flows and to see correlations between categorical dimensions, visually linking to the number of elements sharing the same categories. Overall, we can clearly see the correlations of sauce in each genre of hot pot. If people who avoid certain food because of illness, they can avoid this type of sauce or this genre of hot pot. Moreover, they can make better decision depend on their preferences.

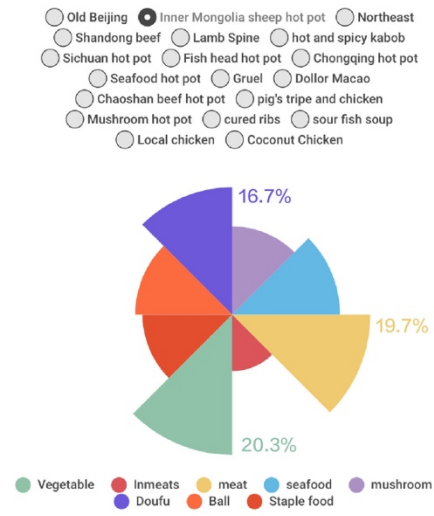
After trying diverse formats and discussing with professor, we conduct the visualization.



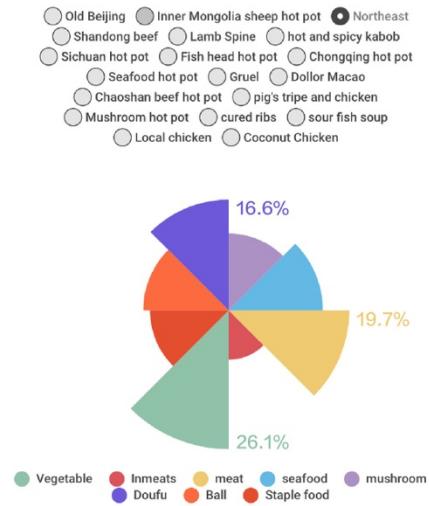
The preference of dishes in different genres



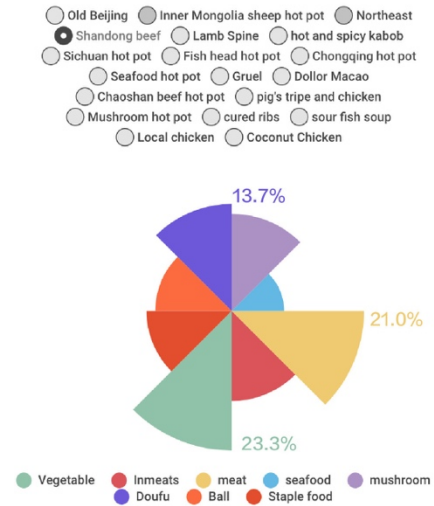
The preference of dishes in different genres



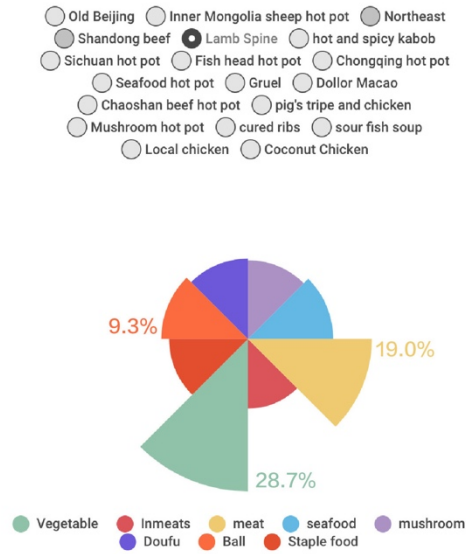
The preference of dishes in different genres



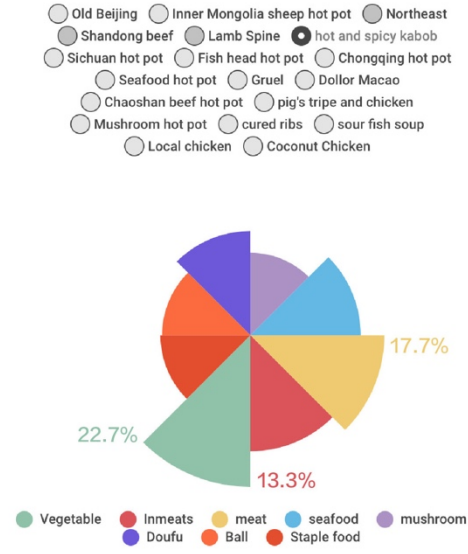
The preference of dishes in different genres



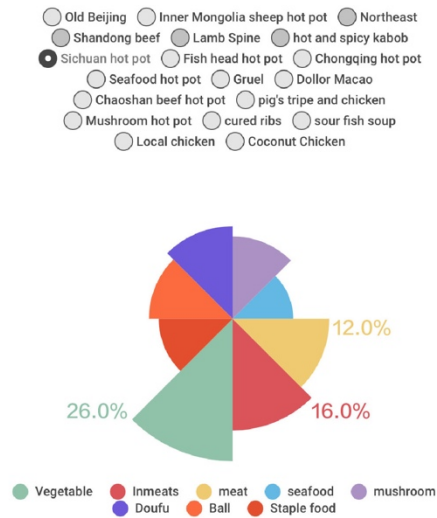
The preference of dishes in different genres



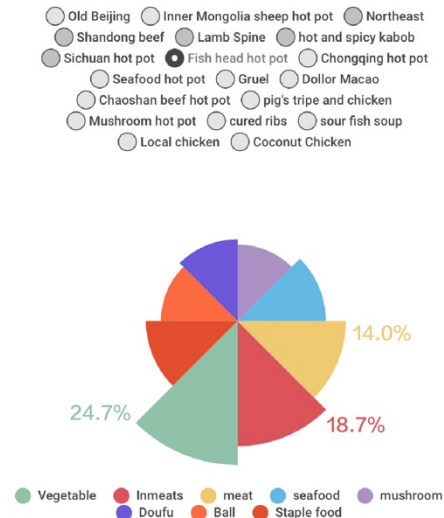
The preference of dishes in different genres



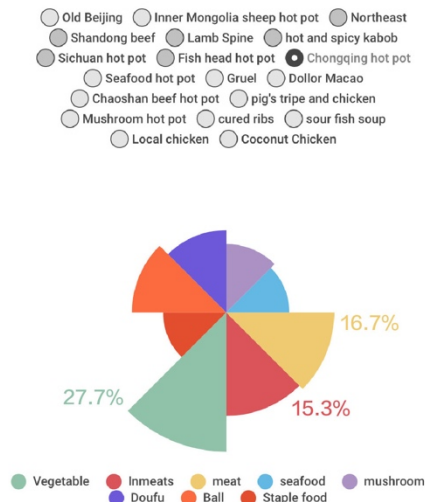
The preference of dishes in different genres



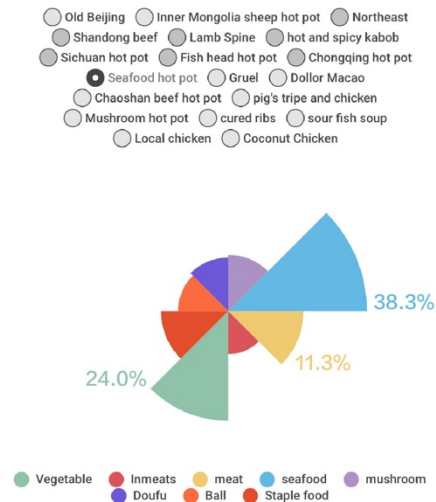
The preference of dishes in different genres



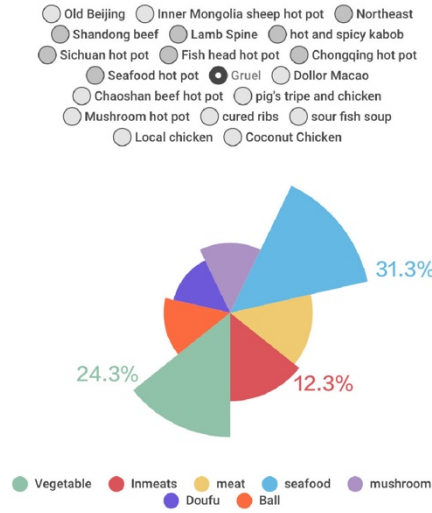
The preference of dishes in different genres



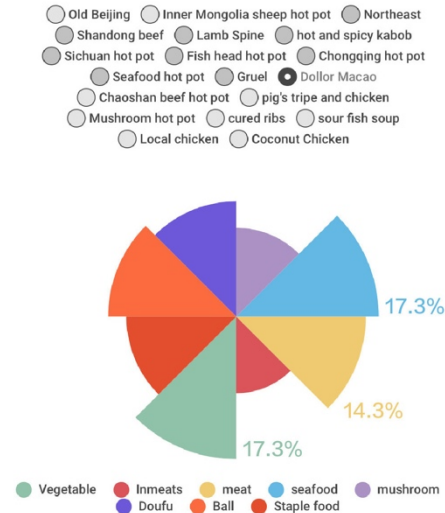
The preference of dishes in different genres



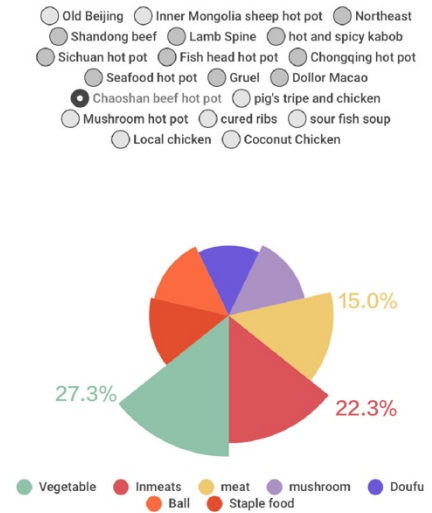
The preference of dishes in different genres



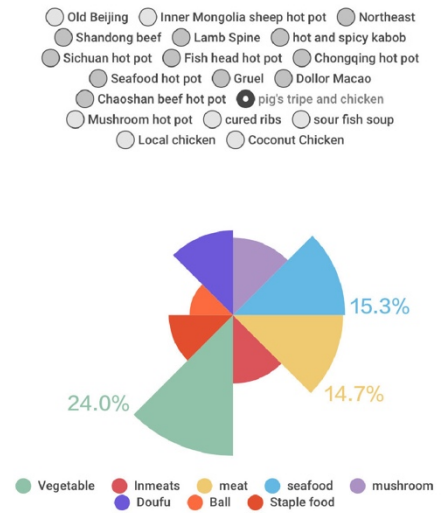
The preference of dishes in different genres



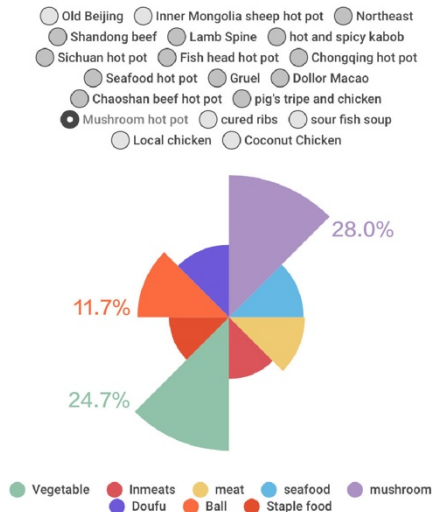
The preference of dishes in different genres



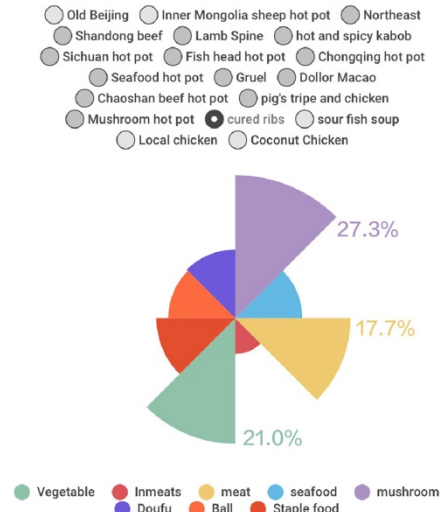
The preference of dishes in different genres



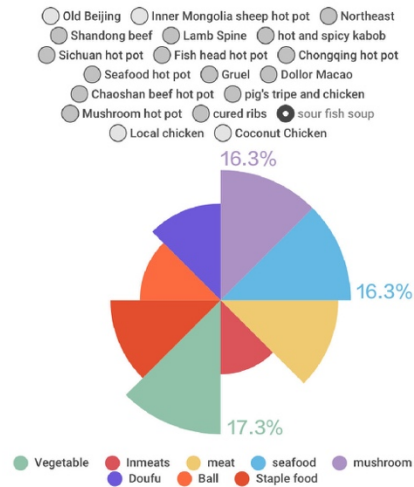
The preference of dishes in different genres



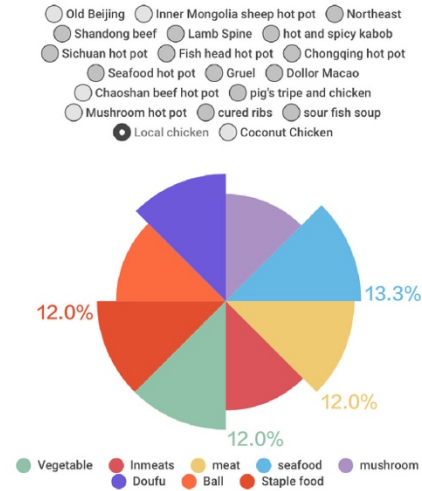
The preference of dishes in different genres



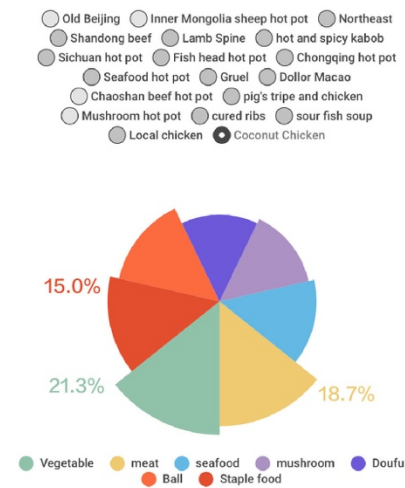
The preference of dishes in different genres



The preference of dishes in different genres



The preference of dishes in different genres

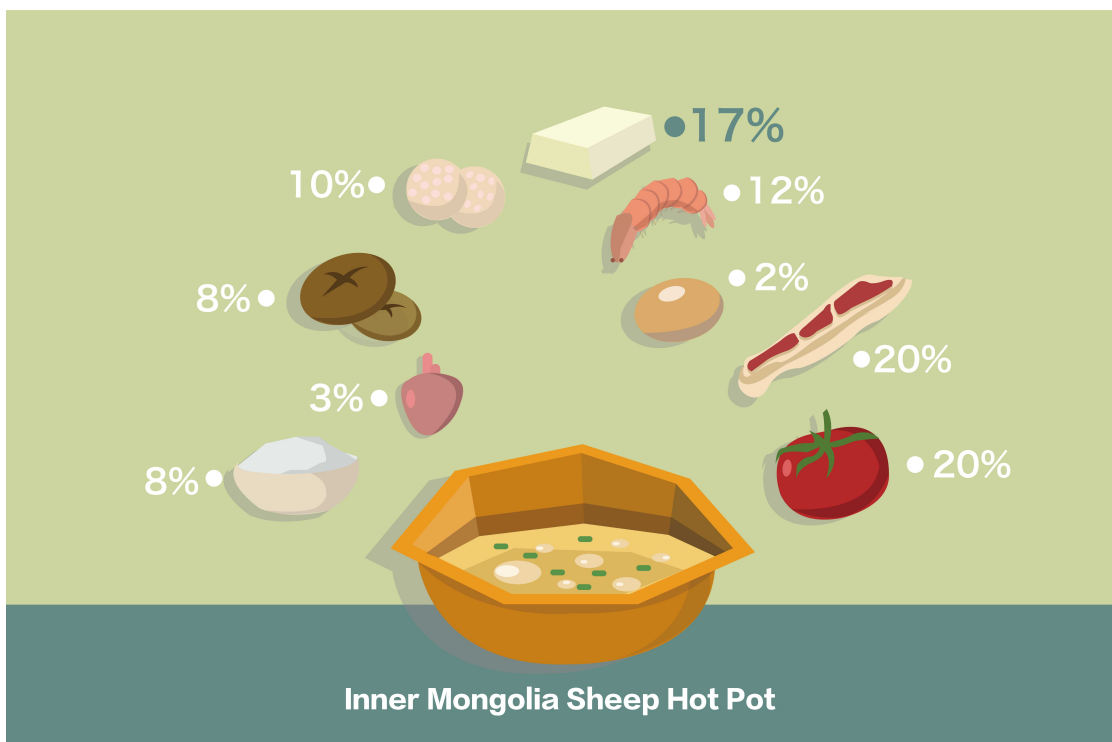
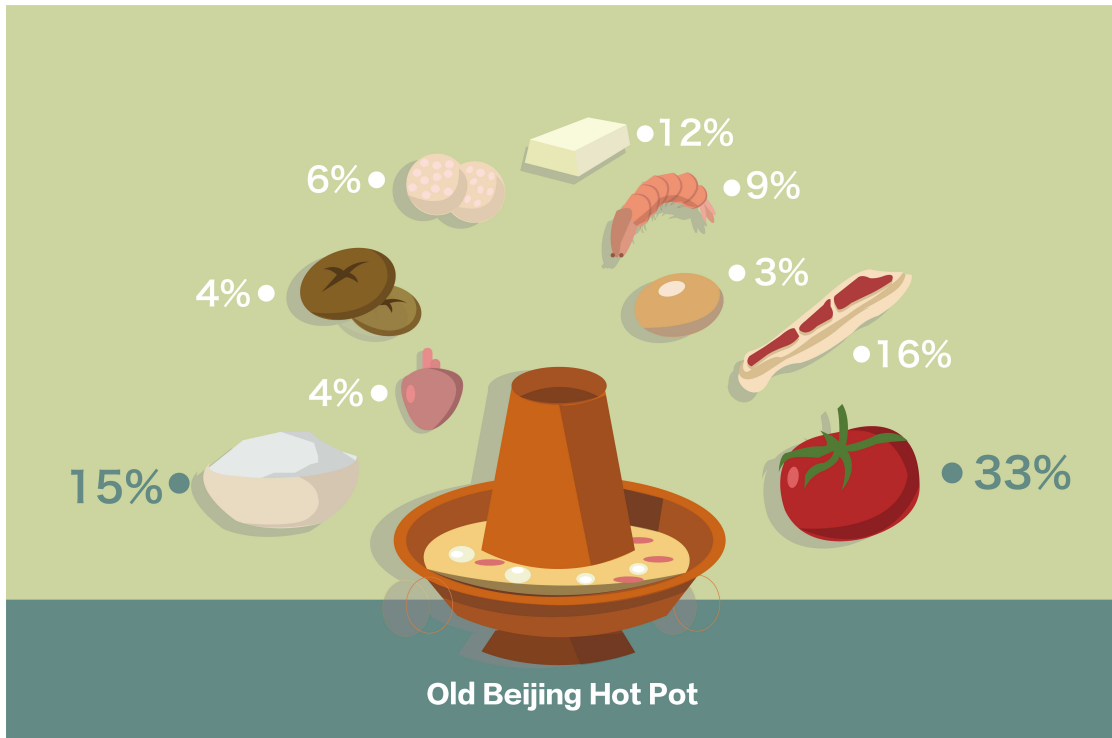


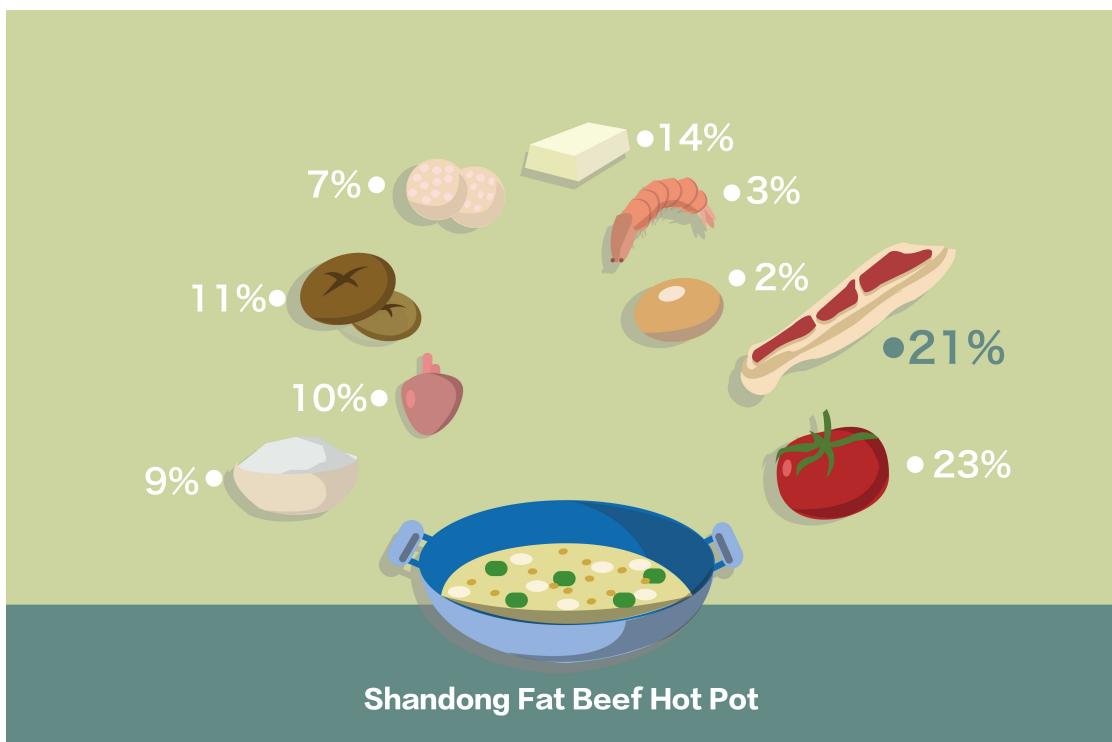
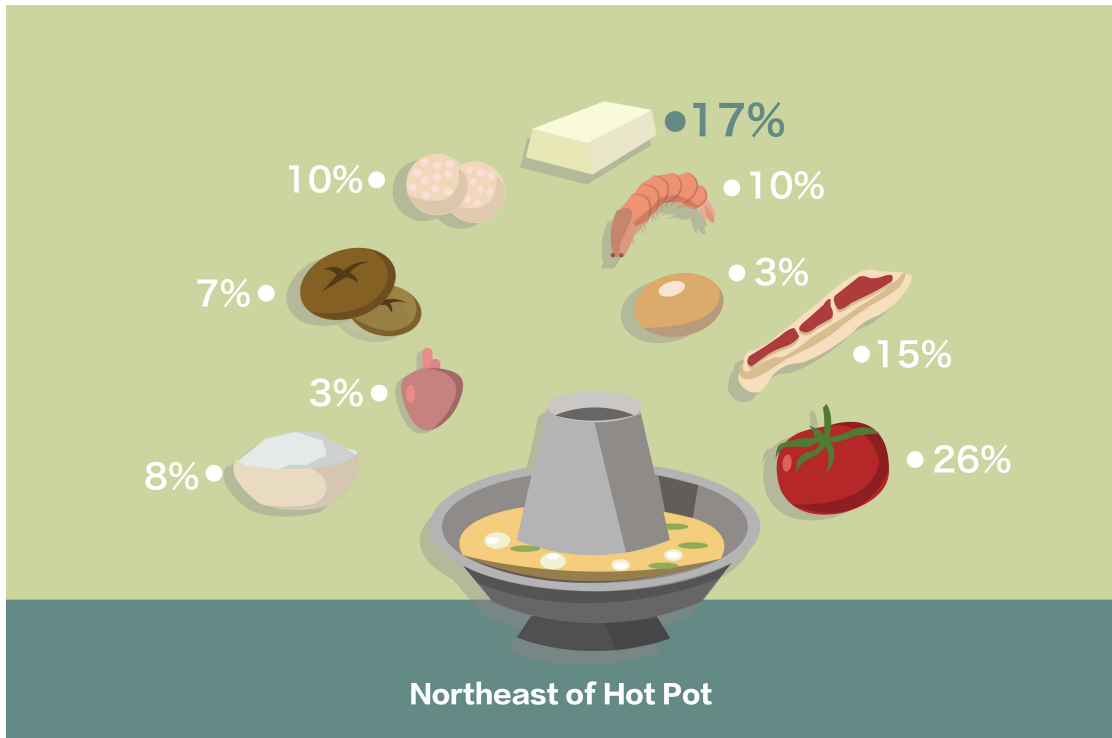
The following pictures are the preference of dishes in different genres, the whole size of the pie chart represents data base. And we list the percentage of top 3 popular dishes in each pie chart. It is much easier to read.

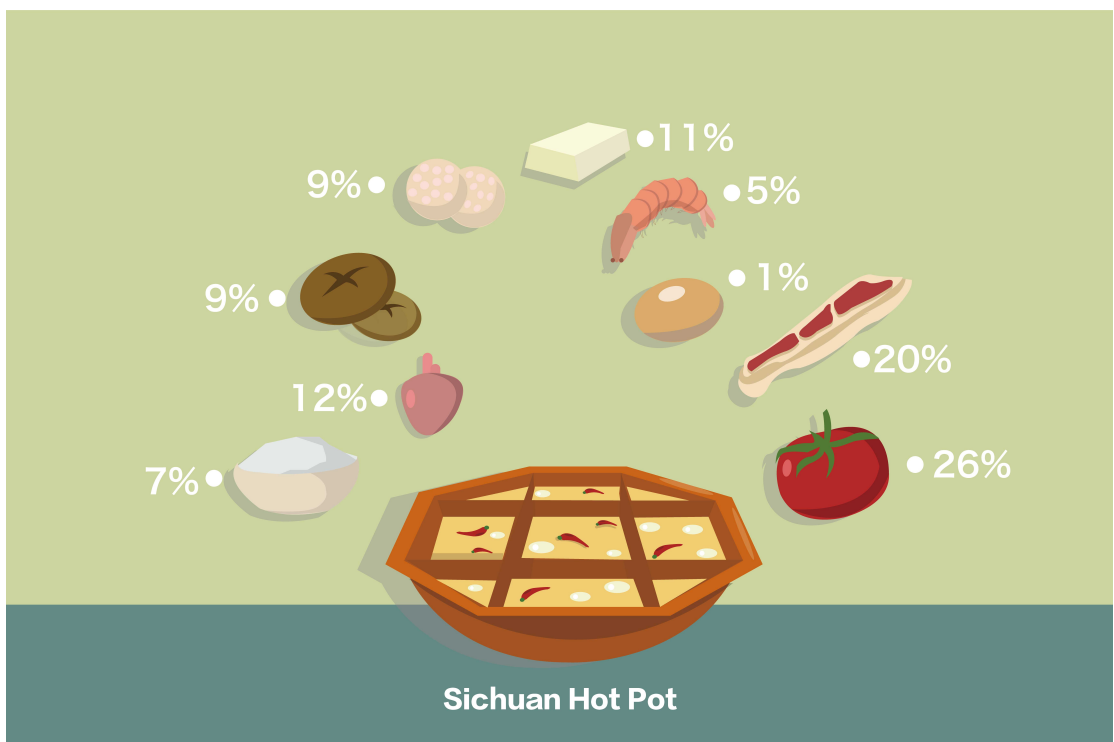
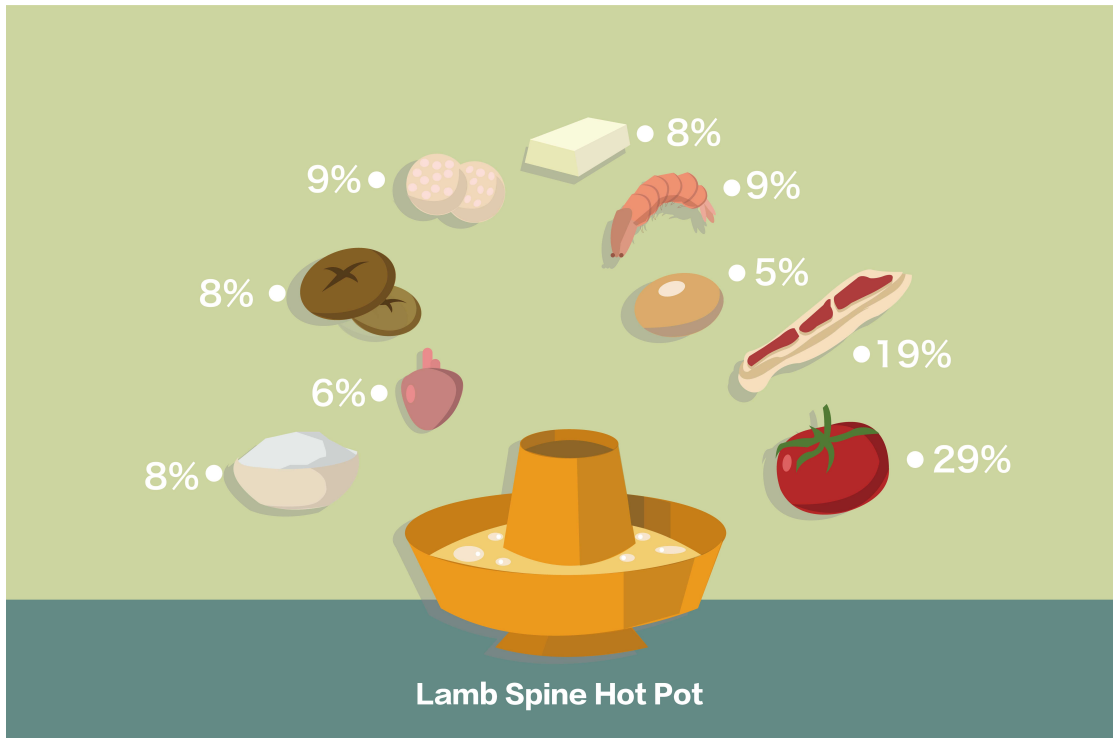
[Click to check the dynamic diagram](#)

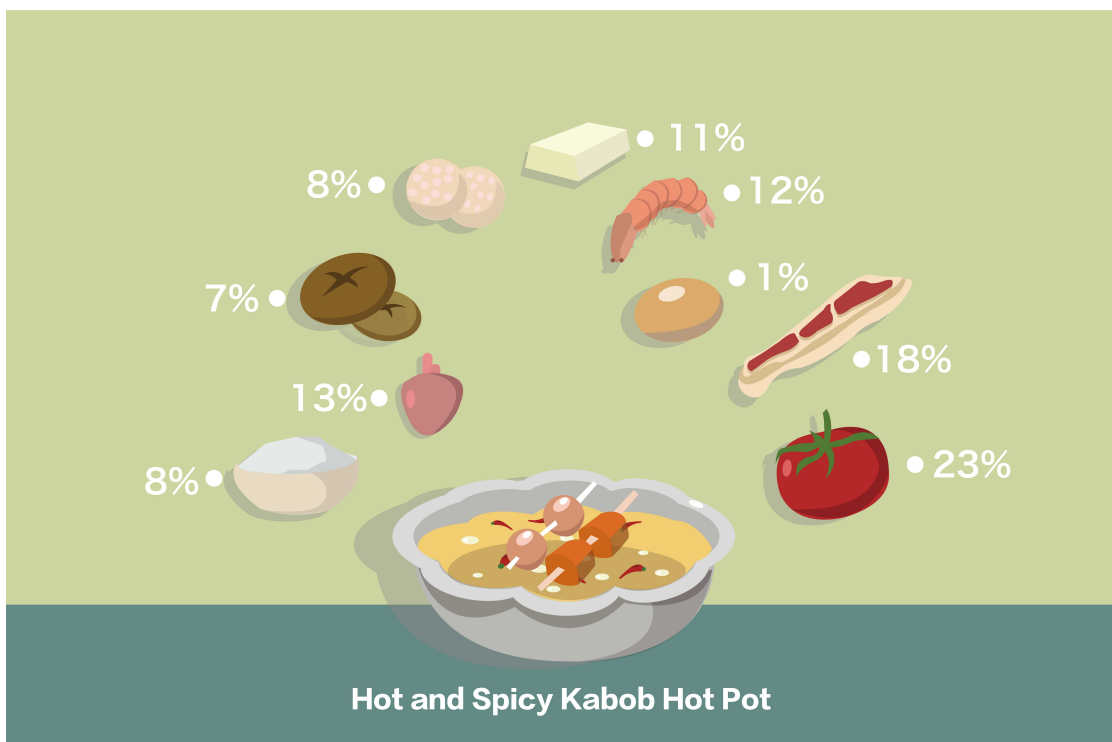
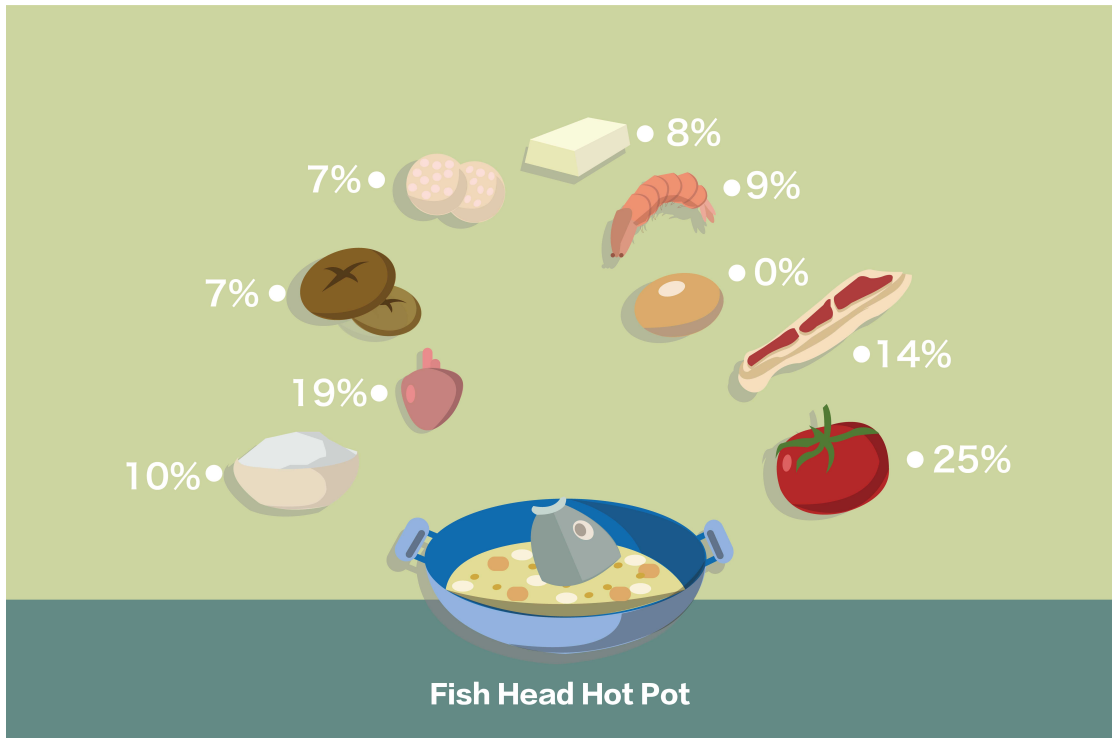
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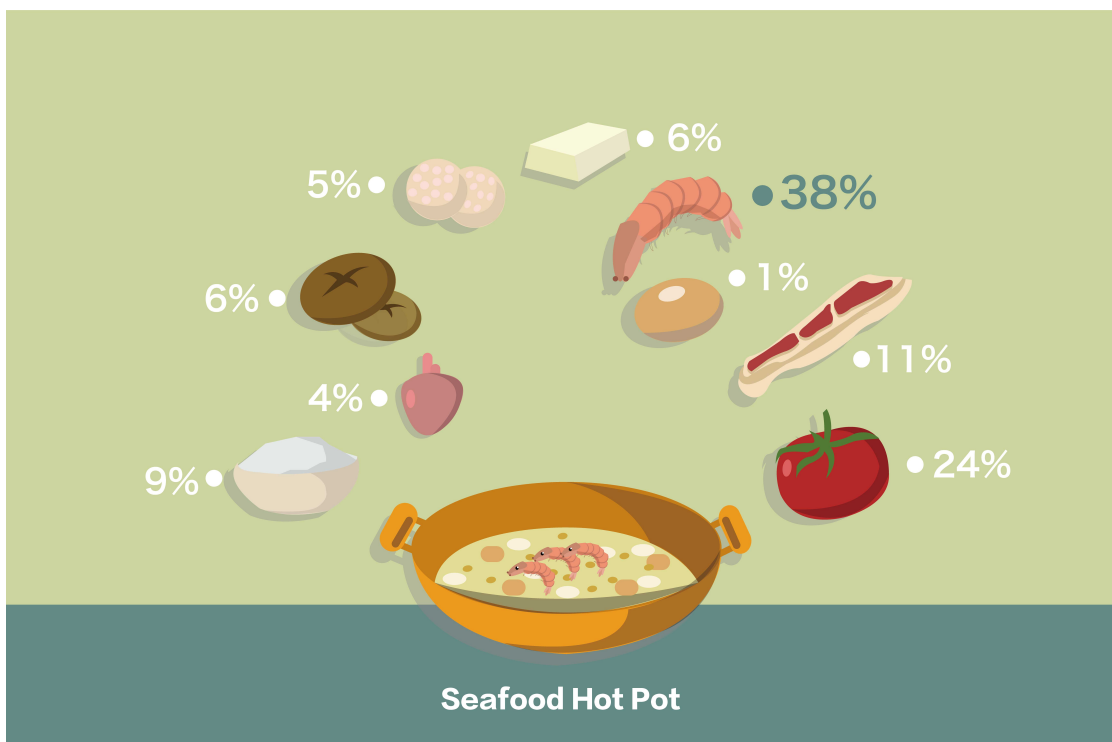
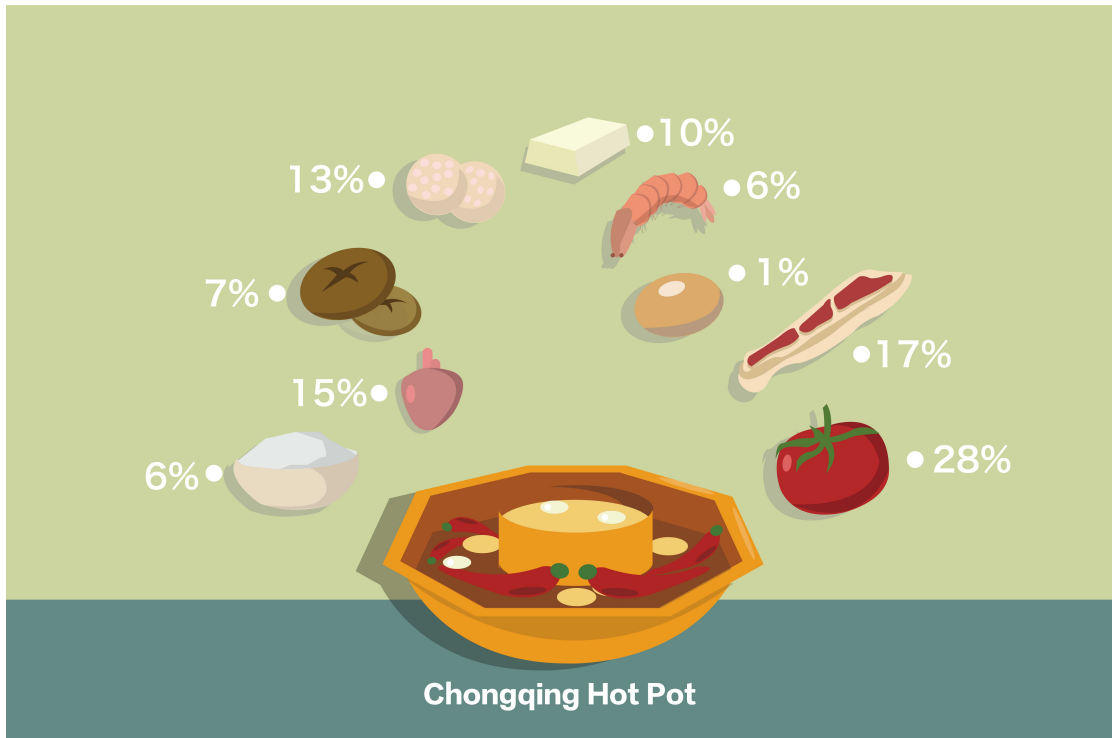
Next step, we design this vivid version for our audiences.

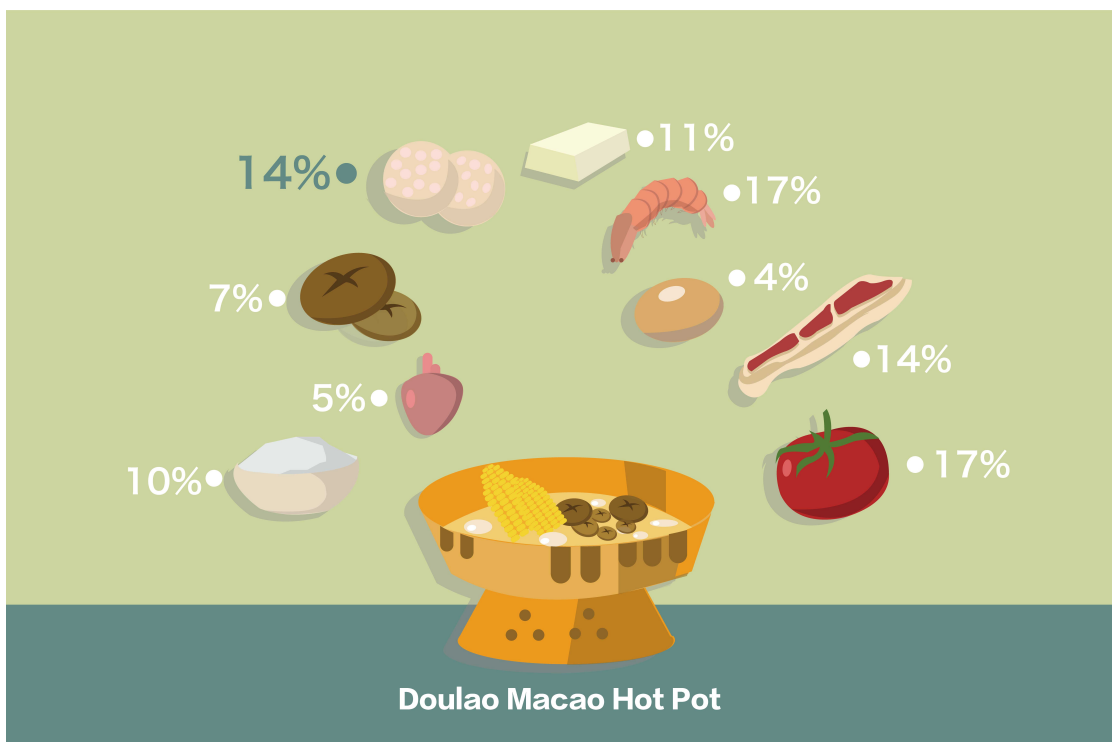
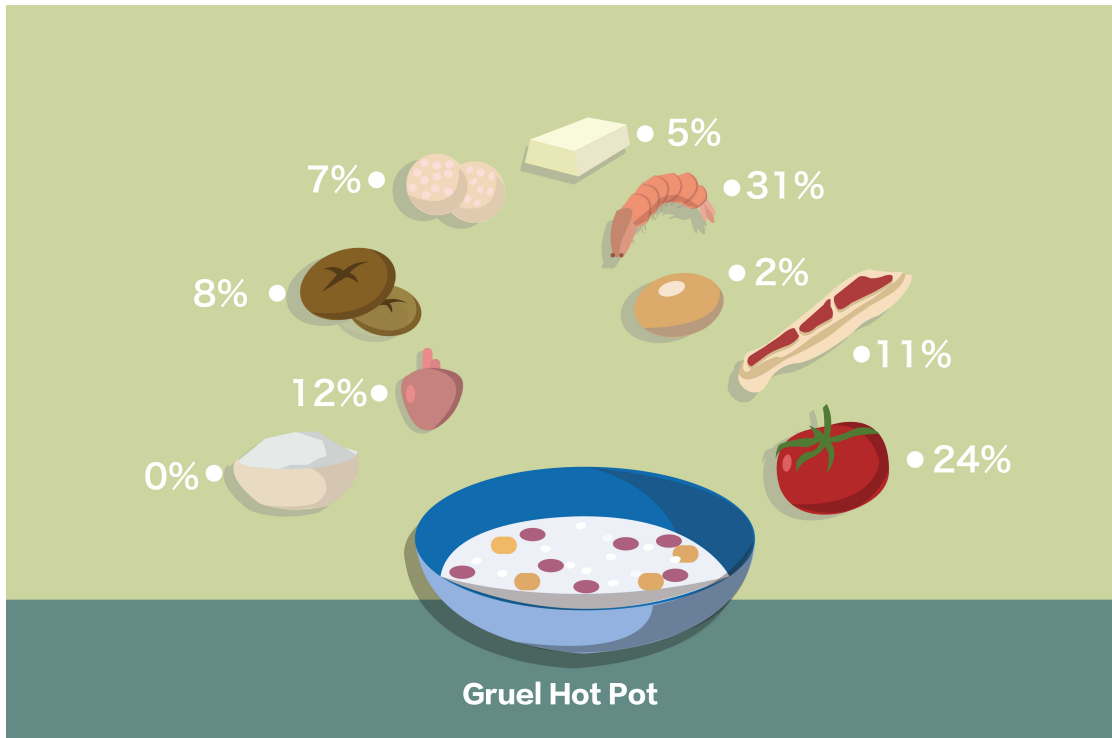


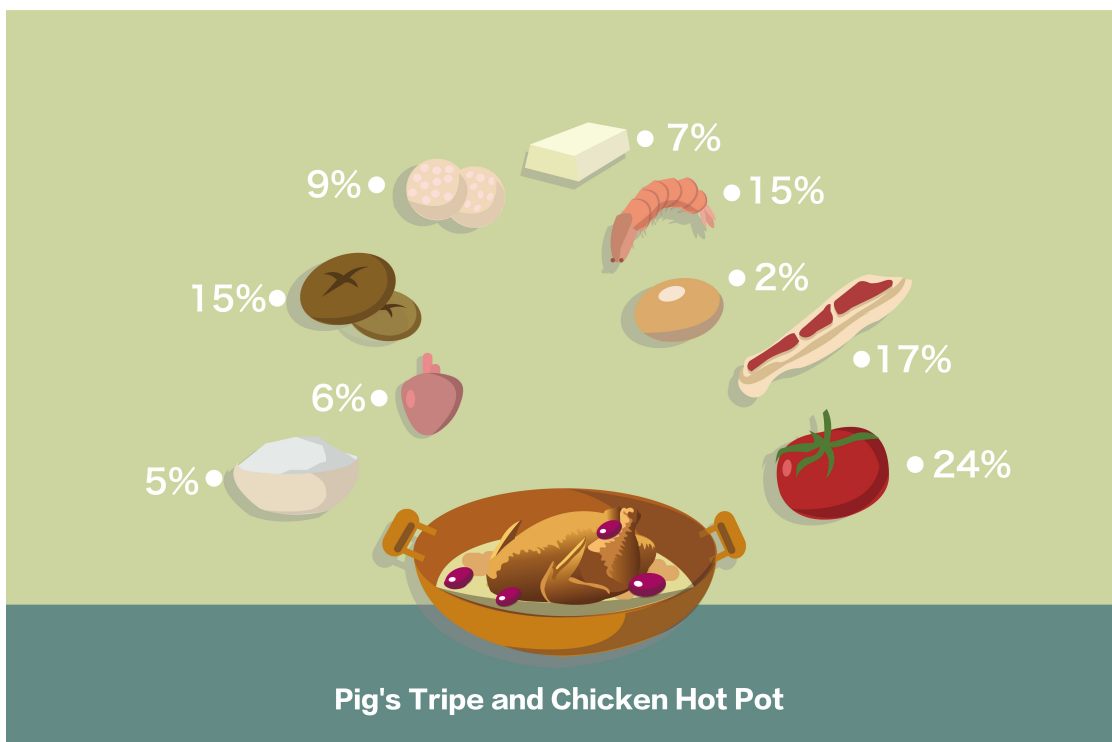
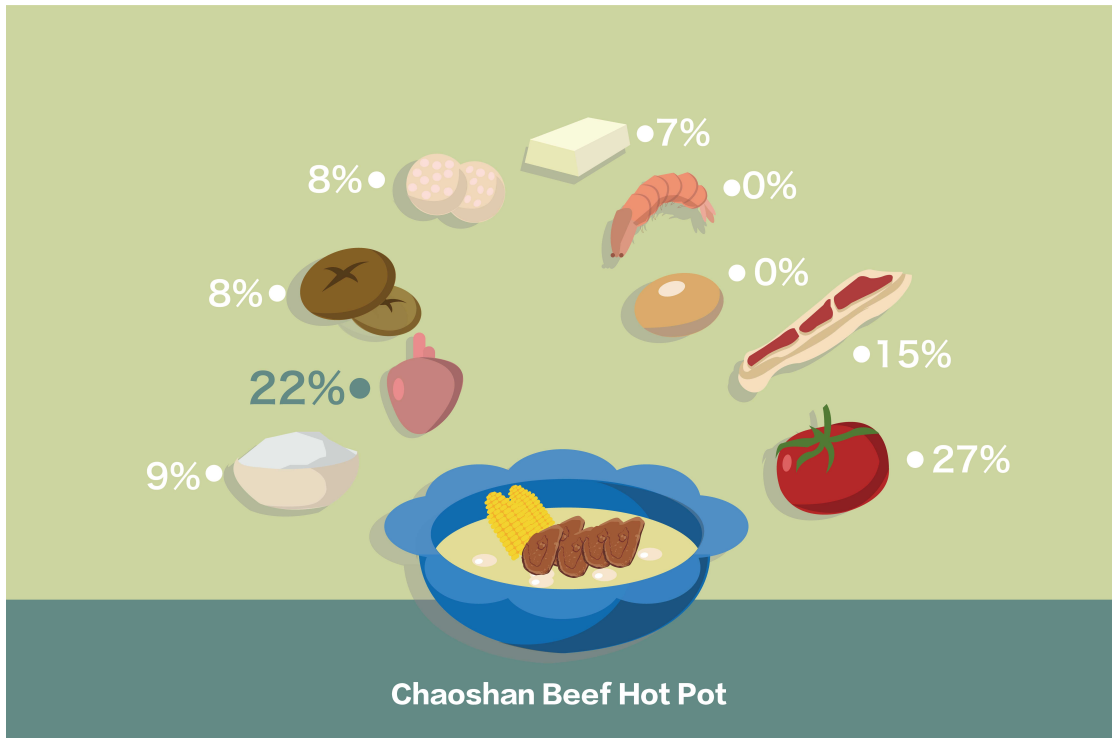


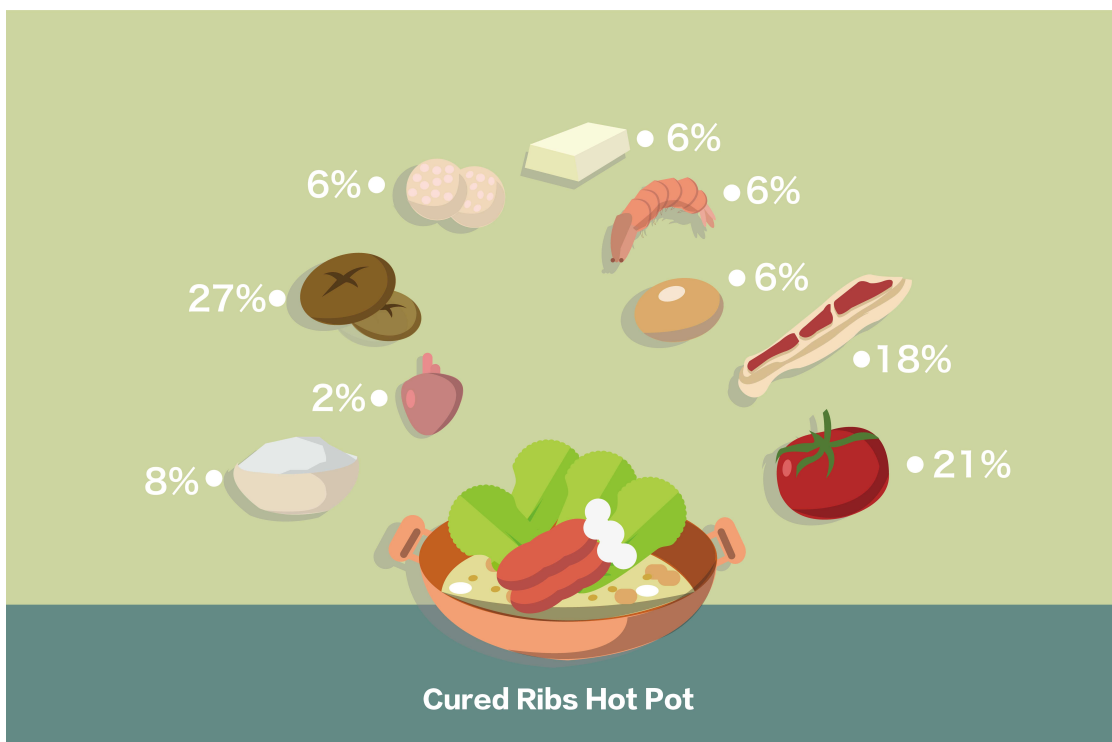
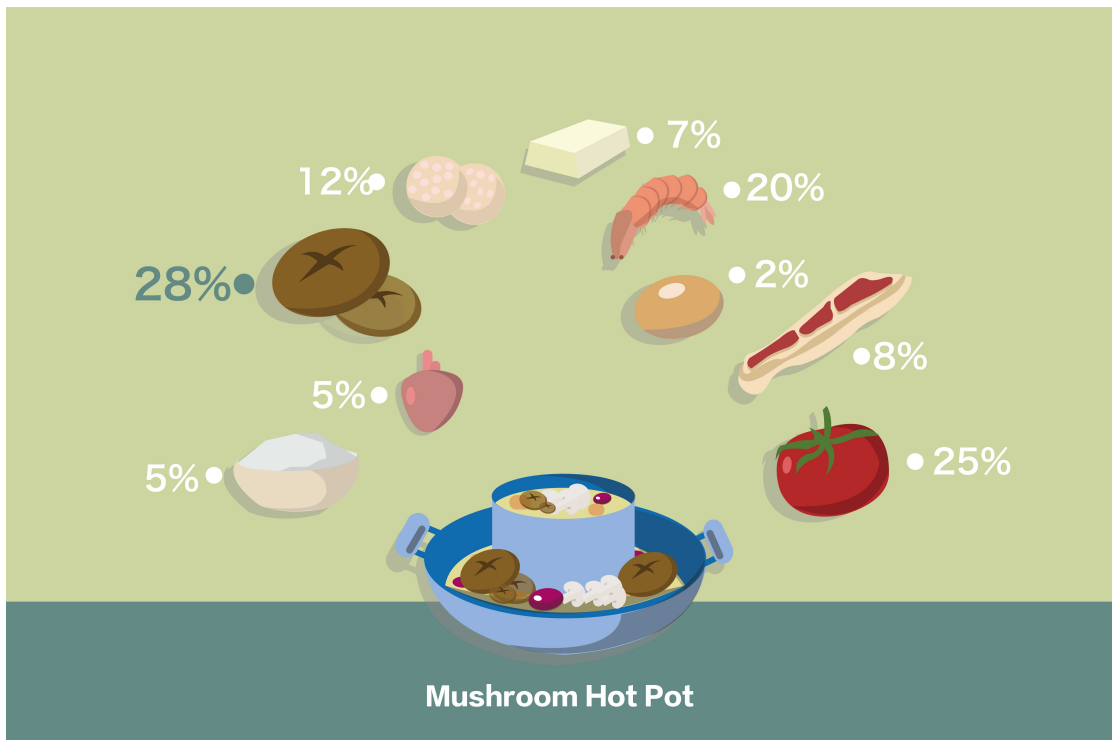


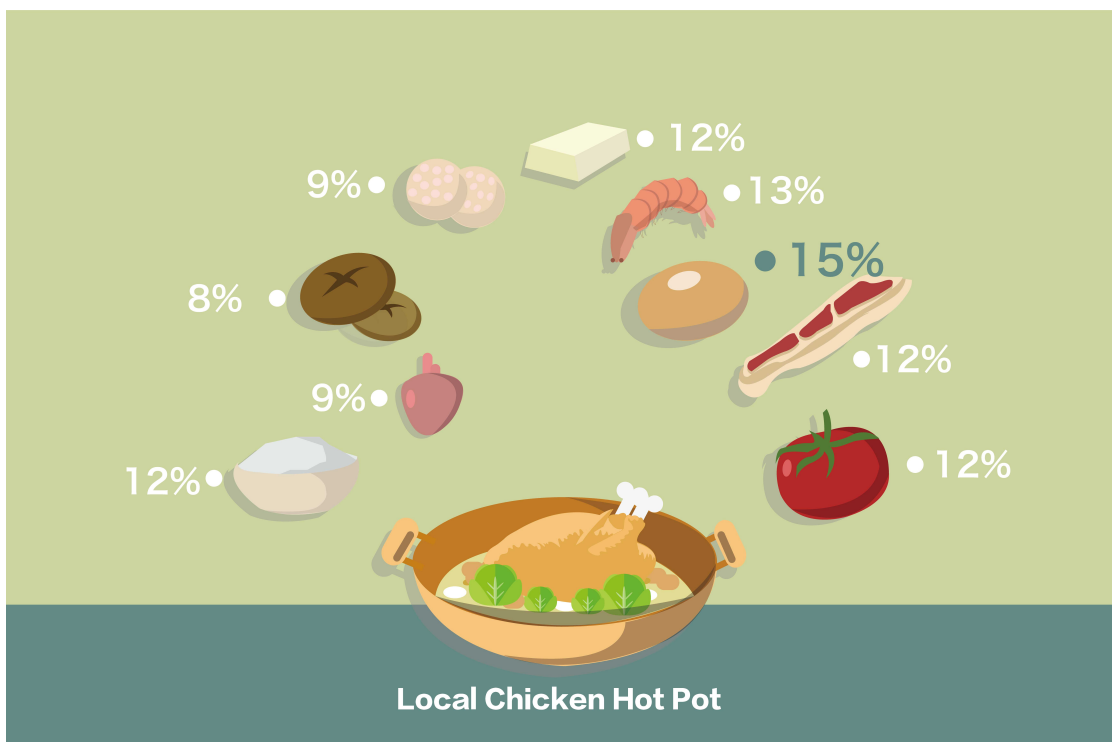
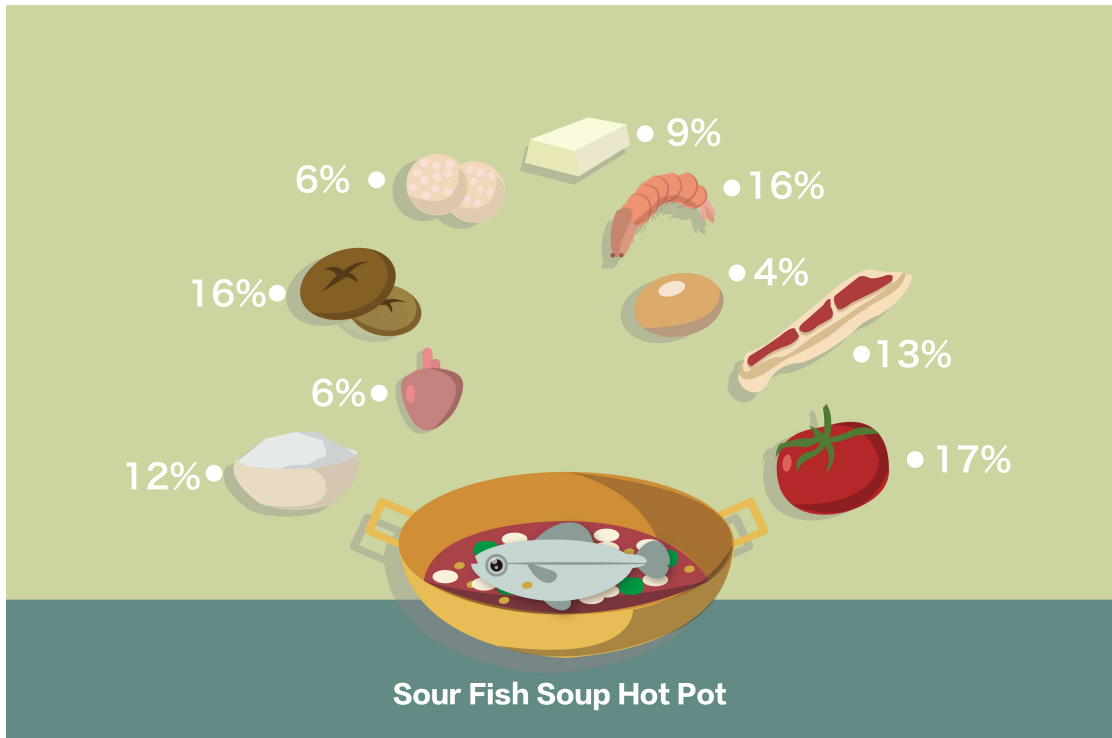


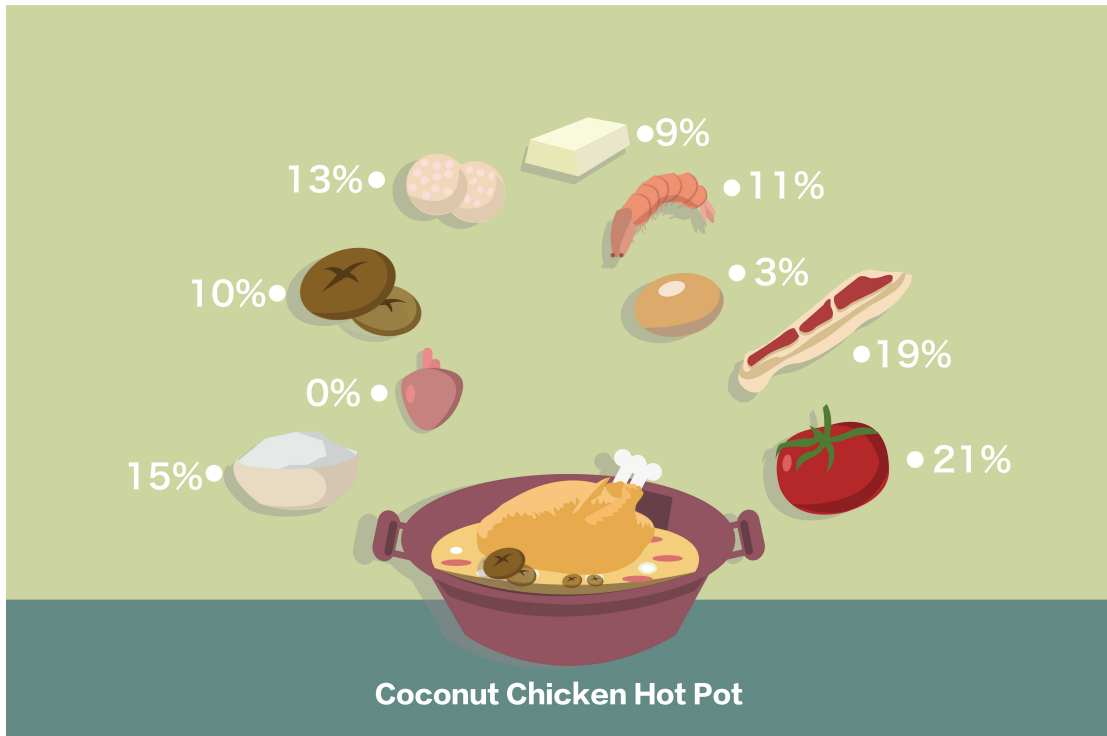






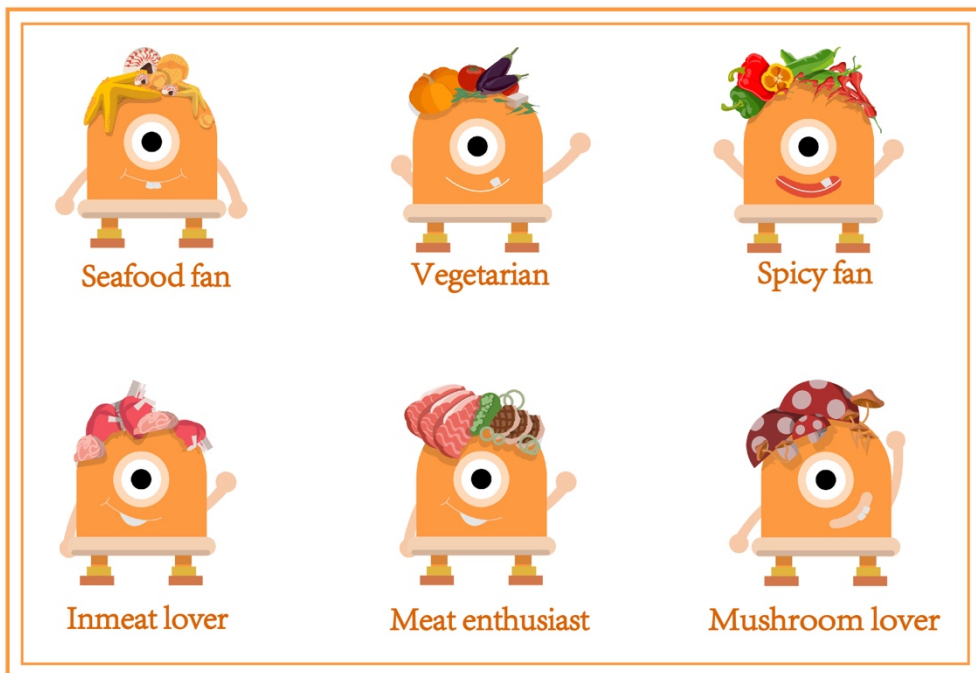


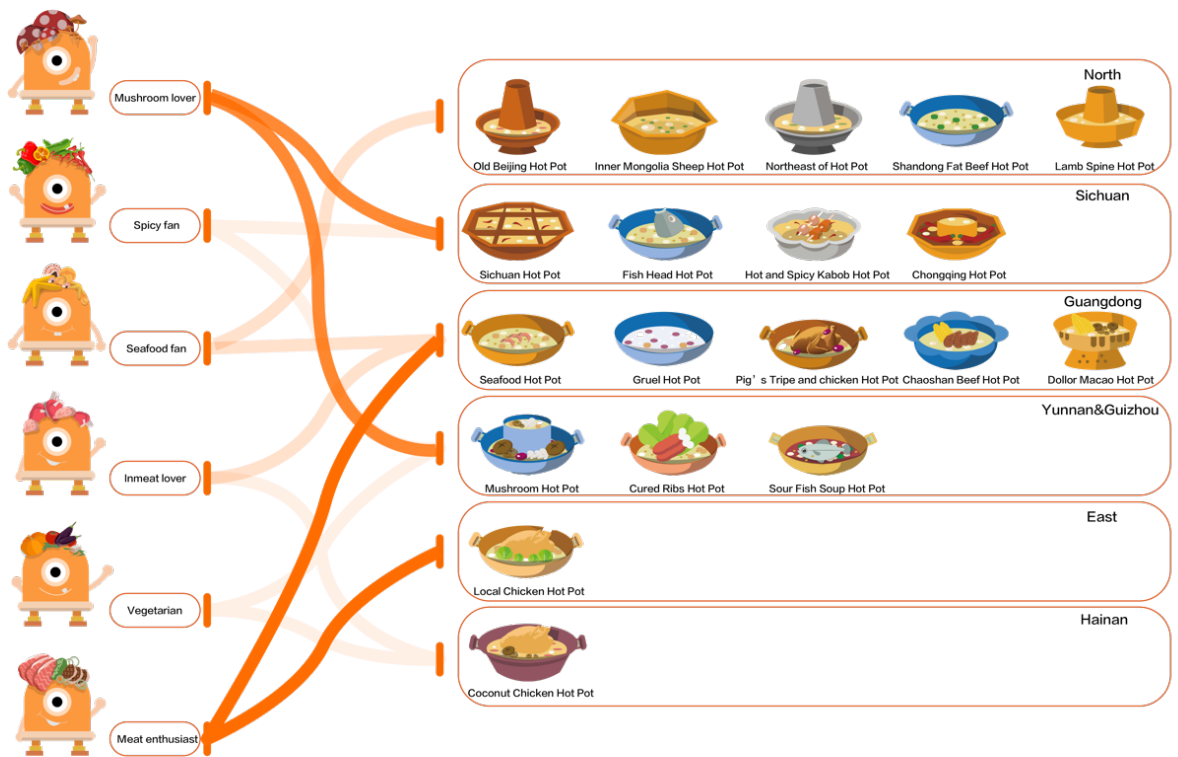




The Guide of Chinese Hot Pot in Shanghai

In the end, we plan to make guide of hot pot in Shanghai. The following graphic design is the final outcome. It provides the significant data of all the hot pots, which explains the most popular flavours and special dishes in each genre of hot pot. People can choose their favourite hot pot by checking this guide. Moreover, we create 6 avatars aiming different hot pots for helping people choose the most suitable hot pot in daily life.





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