



Vietnam

Emerald bays, busy motorbike cities, fragrant noodle soups and a long history, along a narrow S-shaped coast in Southeast Asia.

AT A GLANCE

Facts to know

CAPITAL

Hanoi

LARGEST CITY

Ho Chi Minh City, still widely called Saigon

POPULATION

About 102 million

OFFICIAL LANGUAGE

Vietnamese

CURRENCY

Vietnamese đồng ()

AREA

About 331,000 km²

GOVERNMENT

Socialist republic, a one-party state led by the Communist Party of Vietnam

HIGHEST MOUNTAIN

Fansipan, 3,143 m (a newer survey gives 3,147 m), the highest peak in Indochina

LONGEST RIVER WHOLLY IN VIETNAM

The Đồng Nai, about 586 km (the Mekong and the Red River are longer but begin in other countries)

NEIGHBOURS

China, Laos and Cambodia. Across the sea: Thailand, Malaysia, Indonesia and the Philippines

DRIVES ON THE

Right

CALLING CODE

+84

A 45-minute trip to Vietnam

Everything you need is in this pack. No preparation beyond printing. Adapt the timing to your group.

- 0 to 5 min** Welcome. Show the map page and find Vietnam together. Ask: who has been there, or knows someone from there?
- 5 to 15 min** Read the facts at a glance, then three moments from the story: 111 BC: The Han dynasty conquers the north; 1887: French Indochina is created; 1986: The Đổi Mới reforms begin.
- 15 to 25 min** At the table: talk about Phở and Bánh mì. Idea: bring a small taste (bread, cheese, fruit, tea) if your kitchen can help.
- 25 to 30 min** Say it like a local: practise "Xin chào" (Hello (polite)), "Cảm ơn" (Thank you), "Cảm ơn nhiều" (Thank you very much). Everyone says them together.
- 30 to 40 min** Quiz: read the questions aloud, or play the big-screen version at <https://worldstroll.com/countries/vietnam/group>. No scores needed.
- 40 to 45 min** Talk about it (questions page), then stamp or sign everyone's passport page.

You will need

- This printed pack (one per table, or one each)
- Pens for the quiz

- Optional: a world map or globe, a small tasting, music from the country

Vietnam and its cities



- Sa Pa (Northwest Vietnam): Rice terraces in the Mường Hoa valley, Hmong and Dao villages, The cable car up Fansipan
- Hanoi (Red River Delta, northern Vietnam): The Old Quarter and Hoàn Kiếm Lake, The Temple of Literature, The Ho Chi Minh Mausoleum, Phở, bún chả and egg coffee
- Ha Long (Northeast coast): Boat trips on Ha Long Bay, Seafood, The cable car and views over the bay

- Ninh Binh (Southern edge of the Red River Delta): Boat trips through Tràng An, The ancient capital of Hoa Lư, Tam Cốc, 'Ha Long Bay on land'
- Dong Hoi (North central coast): The gateway to Phong Nha's caves, Nhật Lệ beach, Fresh seafood
- Hue (Central Vietnam): The Imperial City, Royal tombs along the Perfume River, Thiên Mụ Pagoda, Bún bò Huế
- Da Nang (Central coast): Mỹ Khê beach, The Dragon Bridge over the Hàn River, The Marble Mountains, The Golden Bridge held up by giant hands in the Bà Nà Hills
- Hoi An (Central coast): The lantern-lit old town, Tailors who make clothes in a day, Cao lầu noodles
- Nha Trang (South central coast): Beaches and island trips, Diving and snorkelling, The Po Nagar Cham towers
- Da Lat (Central Highlands): Pine forests, lakes and waterfalls, Flower and strawberry farms, French-era villas, Coffee from the Central Highlands
- Ho Chi Minh City (Southern Vietnam): Bến Thành Market, The Independence Palace and the War Remnants Museum, Saigon Notre-Dame Cathedral, Street food and cơm tấm
- Can Tho (Mekong Delta): The Cái Răng floating market, Boat trips through canals and orchards, Rice paper villages

A short history of Vietnam

Vietnamese tradition traces the nation back to the legendary Hùng kings and the Bronze Age Đông Sơn culture of the Red River Delta, famous for its great bronze drums. From 111 BC the north was ruled by Chinese dynasties for about a thousand years. After independence, Vietnamese kingdoms ruled from Thăng Long (Hanoi) and later Huế, until France took control in the 1800s. The 20th century brought independence, partition, war and, in 1976, reunification.

111 BC **The Han dynasty conquers the north**

China's Han dynasty conquered the kingdom of Nanyue, which included the Red River Delta. It was the start of about a thousand years of Chinese rule over northern Vietnam, which brought Chinese writing and Confucian ideas. Buddhism arrived in the same centuries, by sea from India and overland from China.

AD 40 **The Trưng sisters rise up**

Two noble sisters, Trưng Trắc and Trưng Nhị, led a rebellion against Han rule in AD 40 and ruled for about three years, until a Han army led by General Ma Yuan defeated them in 43. They are still honoured as national heroines.

AD 938 **The Battle of Bạch Đằng**

Ngô Quyền planted iron-tipped wooden stakes in the bed of the Bạch Đằng River. When the tide fell, the Southern Han fleet was caught on the stakes and destroyed. The victory ended Chinese rule, and Ngô Quyền became king the next year.

1010

Thăng Long becomes the capital

Emperor Lý Thái Tổ moved his capital to a site on the Red River and named it Thăng Long, 'ascending dragon'. It is today's Hanoi, and the year 1010 is counted as the city's founding.

1288

The Mongol fleet is destroyed

During the third Mongol invasion, Prince Trần Hưng Đạo used the same trick as Ngô Quyền, with stakes hidden under the water of the Bạch Đằng River, and destroyed the Yuan fleet. It was the last Mongol invasion of Đại Việt.

1428

Lê Lợi drives out the Ming

After a ten-year war against the Ming Chinese occupation, Lê Lợi took the throne and founded the Lê dynasty. Legend says he returned his magic sword to a golden turtle in Hanoi's Hoàn Kiếm Lake, the 'Lake of the Returned Sword'.

1802

The Nguyễn dynasty begins

Nguyễn Ánh defeated his rivals, unified the country and became Emperor Gia Long. He made Huế the capital, and his dynasty, the last in Vietnamese history, lasted until 1945.

1858

French forces attack Da Nang

A French and Spanish fleet attacked Da Nang, then called Tourane. Over the following decades France took control of the whole country, starting with the south.

1887

French Indochina is created

France joined its territories in Vietnam and Cambodia into a union called French Indochina; Laos was added in 1899. Hanoi became its capital in 1902.

1945

Ho Chi Minh declares independence

On 2 September 1945 Ho Chi Minh read the Declaration of Independence of the Democratic Republic of Vietnam to a large crowd in what is now Ba Đình Square in Hanoi. 2 September is still Vietnam's National Day.

1954

The Battle of Điện Biên Phủ

After a siege of almost two months, the Viet Minh defeated the French garrison at Điện Biên Phủ on 7 May 1954. The Geneva Conference that followed ended French rule and temporarily divided Vietnam at the 17th parallel, with a communist North and a non-communist South. Elections to reunite the country, planned for 1956, were never held.

1965

US combat troops arrive

On 8 March 1965 about 3,500 US Marines landed near Da Nang, and the war between North and South Vietnam grew into a large international conflict. In Vietnam the war is known as the American War, or more formally the Resistance War against America.

1973

The Paris Peace Accords

On 27 January 1973 the United States, North Vietnam, South Vietnam and the Viet Cong's provisional government signed a peace agreement in Paris. US forces withdrew within two months, but the ceasefire was broken almost at once and fighting between North and South went on.

1975

The war ends with the fall of Saigon

On 30 April 1975 North Vietnamese forces entered Saigon, the capital of South Vietnam, and the war ended. Estimates of Vietnamese soldiers and civilians who died in the war range from about 970,000 to 3

million, and more than 58,000 Americans died.

1976 **Vietnam is reunified**

On 2 July 1976 North and South were formally joined as the Socialist Republic of Vietnam, with Hanoi as its capital. Saigon was renamed Ho Chi Minh City.

1986 **The Đổi Mới reforms begin**

In December 1986 the Communist Party launched Đổi Mới, 'renovation', opening the economy to private business and foreign trade. In 1995 Vietnam joined ASEAN and established diplomatic relations with the United States.

What people eat in Vietnam

A Vietnamese family meal has no separate courses. Everyone has a bowl of rice, and the other dishes, usually something braised or grilled, a stir-fried vegetable and a soup, are placed in the middle to share. Fresh herbs such as mint, coriander and Thai basil come with almost everything, and nước mắm, fish sauce, is the flavour behind most dishes. Outside the home, many of the best-loved dishes are noodle soups and snacks from street stalls. The north is known for gentle, clear flavours, the centre for spicy, complex dishes from the old royal court at Huế, and the south for sweeter food and plenty of herbs.

Phở (phở)

Northern Vietnam, early 1900s, around Nam Định and Hanoi

A clear, fragrant beef or chicken broth, simmered with charred onion and ginger, star anise and cinnamon, poured over flat rice noodles and thin slices of meat. Northern (Hanoi) phở has a light, savoury broth with little more than spring onions on top. Southern (Saigon) phở has a sweeter broth and comes with a plate of bean sprouts, Thai basil, lime and chillies, plus hoisin and chilli sauce on the table.

Bánh mì (bánh mì)

Saigon, 1950s, from the French baguette

A light, crackly Vietnamese baguette split and filled with pâté, cold pork or Vietnamese sausage, pickled carrot and daikon, cucumber, fresh coriander and chillies.

Bún chả (bún chả)

Hanoi

Charcoal-grilled pork patties and slices of pork belly served in a bowl of warm, sweet and sour fish sauce, with cold rice vermicelli and a

big plate of herbs and lettuce on the side. You dip the noodles and herbs into the bowl as you eat.

Gỏi cuốn (fresh spring rolls) (gỏi cuốn)

Southern Vietnam; called nem cuốn in the north

Soft, fresh rolls of moistened rice paper wrapped around cooked prawns, pork, rice vermicelli, lettuce and herbs. They are not fried, and are eaten with a peanut and hoisin sauce or a fish sauce dip.

Chả giò (fried spring rolls) (chả giò / nem rán)

All of Vietnam; called nem rán in the north

Rice paper rolls filled with seasoned minced pork, mushrooms, glass noodles, carrot and taro, deep-fried until golden and crisp. They are wrapped in lettuce with herbs and dipped in sweet and sour fish sauce.

Bún bò Huế (bún bò Huế)

Huế, the old royal capital in central Vietnam

A spicy beef noodle soup flavoured with lemongrass and fermented shrimp paste, with thick, round rice noodles, beef shank, Vietnamese sausage and sometimes pork knuckle, topped with chilli oil.

Cao lầu (cao lầu)

Hội An

Chewy, yellowish rice noodles served with slices of marinated pork, fresh greens, bean sprouts and herbs, a little rich broth and crunchy squares of fried noodle dough on top.

Cơm tấm (broken rice) (cơm tấm)

The Mekong Delta and Saigon

Broken rice grains served with a grilled, lemongrass-marinated pork chop, shredded pork skin, a slice of steamed egg and pork meatloaf, pickles and a small bowl of sweet fish sauce.

Bánh xèo (sizzling pancake) (bánh xèo)

Southern and central Vietnam

A thin, crispy yellow pancake of rice flour, water and turmeric, filled with pork, prawns and bean sprouts. Pieces are wrapped in lettuce or mustard leaves with herbs and dipped in fish sauce.

Canh chua (sour soup) (canh chua)

The Mekong Delta

A light sweet and sour soup made with tamarind, fish, pineapple, tomatoes and bean sprouts, finished with fresh herbs and fried garlic. It is eaten with rice as part of a family meal.

Bánh chưng (bánh chưng)

Northern Vietnam; made for Tết, the Lunar New Year

A square cake of sticky rice filled with mung beans and fatty pork, wrapped in green leaves and boiled for many hours. Families place it on the ancestors' altar at Tết and share it over the holiday.

Chè (chè)

All of Vietnam

A big family of sweet soups and puddings, served hot or cold, made from beans, sticky rice, tapioca, jelly or fruit, often with coconut milk. Chè ba màu, 'three-colour chè', usually combines green mung beans, white beans and red beans.

Nước mắm (fish sauce) (nước mắm)

The whole coast, especially Phú Quốc island and Phan Thiết

The amber sauce at the heart of Vietnamese cooking, made from anchovies and salt left to ferment for up to two years. Mixed with lime, sugar, water, garlic and chilli it becomes nước chấm, the dipping sauce served with almost every meal.

Cà phê sữa đá (iced coffee with milk) (cà phê sữa đá)

All of Vietnam; called cà phê nâu đá in the north

Strong, dark-roasted robusta coffee dripped slowly through a small

metal filter called a phin onto sweetened condensed milk, then stirred and poured over ice.

Cà phê trứng (egg coffee) (cà phê trứng)

Hanoi, late 1940s

Strong black coffee topped with a thick, sweet cream of egg yolk whipped with sugar and condensed milk. It is served in a small cup, often standing in a bowl of hot water, and you eat the foam with a teaspoon before drinking the coffee underneath.

GOOD MANNERS

At the table

- Each person has a small bowl of rice and chopsticks; the other dishes are placed in the middle of the table for everyone to share.
- Before starting, it is polite to invite the others to eat, beginning with the oldest person at the table.
- It is normal to lift your rice bowl close to your mouth and push the rice in with your chopsticks.
- Never stand chopsticks upright in a bowl of rice: it looks like the bowls of rice placed beside the dead at funerals.
- Noodle soups come with a plate of herbs, lime and chillies, so you can season your bowl to your own taste.

Phở

A clear, fragrant beef or chicken broth, simmered with charred onion and ginger, star anise and cinnamon, poured over flat rice noodles and thin slices of meat. Northern (Hanoi) phở has a light, savoury broth with little more than spring onions on top.

Southern (Saigon) phở has a sweeter broth and comes with a plate of bean sprouts, Thai basil, lime and chillies, plus hoisin and chilli sauce on the table.

Ingredients

- 1 whole chicken, about 1.5 kg, or 1.5 kg chicken legs and wings
- 2 onions, halved, and a 7 cm piece of ginger, halved lengthwise
- 3 star anise, 1 cinnamon stick, 4 cloves and 1 tablespoon coriander seeds
- 2.5 litres water
- 3 tablespoons fish sauce and 1 tablespoon sugar
- 400 g dried flat rice noodles (about 5 mm wide)
- 4 spring onions, thinly sliced, and a handful of fresh coriander
- To serve: bean sprouts, Thai basil, lime wedges and sliced chillies

Method

1. Char the onion and ginger halves, cut side down, in a dry heavy pan for 5 to 8 minutes until blackened in places. This gives the broth its sweet, smoky taste.
2. Toast the star anise, cinnamon, cloves and coriander seeds in the same pan for 1 minute, until fragrant.
3. Put the chicken, onion, ginger and spices in a large pot with the water. Bring to the boil, skim off the foam, then simmer gently, uncovered, for 1 hour.
4. Lift out the chicken, let it cool a little, and pull the meat into strips. Strain the broth and season it with fish sauce and sugar. Taste and add more fish sauce if needed.
5. Soak the noodles in warm water for 20 minutes, then cook them in boiling water for 1 to 2 minutes and drain.
6. Divide the noodles and chicken between big bowls, ladle the hot broth over them and top with spring onions and coriander. Serve with bean sprouts, basil, lime and chillies on the side.

Bún chả

Charcoal-grilled pork patties and slices of pork belly served in a bowl of warm, sweet and sour fish sauce, with cold rice vermicelli and a big plate of herbs and lettuce on the side. You dip the noodles and herbs into the bowl as you eat.

Ingredients

- 500 g minced pork (not too lean)
- 300 g pork belly, sliced thinly
- 3 shallots and 3 cloves garlic, finely chopped
- 3 tablespoons fish sauce and 2 tablespoons sugar, for the marinade
- 1 tablespoon oil and plenty of black pepper
- For the dipping sauce: 4 tablespoons fish sauce, 4 tablespoons sugar, 4 tablespoons lime juice or rice vinegar, 400 ml warm water, 1 clove garlic and 1 chilli, finely chopped
- 1 carrot and a small piece of green papaya or daikon, thinly sliced
- 400 g dried rice vermicelli
- Lettuce, mint, coriander and Thai basil to serve

Method

1. Mix the shallots, garlic, fish sauce, sugar, oil and pepper. Stir half into the minced pork and half into the sliced pork belly, and leave for at least 30 minutes in the fridge.

2. For the sauce, stir the fish sauce, sugar, lime juice and warm water until the sugar dissolves. Add the garlic, chilli and the sliced carrot and papaya.
3. Cook the vermicelli in boiling water for 3 to 5 minutes (follow the packet), rinse in cold water and drain well.
4. Shape the minced pork into small flat patties. Grill the patties and pork belly over charcoal or under a hot grill for 4 to 5 minutes on each side, until browned and cooked through with no pink left.
5. Put the hot meat into bowls of the dipping sauce. Serve with the noodles and a big plate of lettuce and herbs, so everyone can dip them in.

Gỏi cuốn (fresh spring rolls)

Soft, fresh rolls of moistened rice paper wrapped around cooked prawns, pork, rice vermicelli, lettuce and herbs. They are not fried, and are eaten with a peanut and hoisin sauce or a fish sauce dip.

Ingredients

- 12 sheets of rice paper (about 22 cm across)
- 12 large cooked, peeled prawns, cut in half lengthwise
- 200 g boiled pork belly or shoulder, thinly sliced (optional)
- 100 g dried rice vermicelli, cooked, rinsed in cold water and drained
- 1 soft lettuce, leaves separated
- A large handful each of mint and coriander, and a few chives
- For the sauce: 4 tablespoons hoisin sauce, 2 tablespoons smooth peanut butter, 4 tablespoons water and crushed roasted peanuts (leave out the peanuts and peanut butter for anyone with a peanut allergy)

Method

1. Stir the hoisin, peanut butter and water together in a small pan over low heat until smooth. Pour into small bowls and sprinkle with crushed peanuts.
2. Fill a wide bowl with warm water. Dip one sheet of rice paper for 2 to 3 seconds, until just soft, and lay it flat on a damp board.

3. Place a lettuce leaf, a little vermicelli, some herbs and a few slices of pork on the lower third of the sheet.
4. Fold the bottom edge over the filling, fold in the sides, lay 3 prawn halves, pink side down, just above the filling, then roll up tightly. Add a chive so it pokes out of one end.
5. Repeat with the rest. Serve straight away with the dipping sauce, or cover with a damp cloth for up to an hour.

Cà phê sữa đá (iced coffee with milk)

Strong, dark-roasted robusta coffee dripped slowly through a small metal filter called a phin onto sweetened condensed milk, then stirred and poured over ice.

Ingredients

- 2 tablespoons dark-roasted ground coffee (Vietnamese robusta if you can find it)
- 1 to 2 tablespoons sweetened condensed milk
- About 100 ml boiling water
- A tall glass full of ice

Method

1. Put the condensed milk in the bottom of a small heatproof glass or cup.
2. Put the coffee in a phin filter (or use a small cafetière or pour-over filter), set it on the cup and press the coffee down lightly with the filter's insert.
3. Pour in a little boiling water, wait 30 seconds for the coffee to swell, then fill the filter to the top. Let it drip slowly for about 5 minutes.
4. Stir the coffee into the condensed milk, taste, and add more milk if you like it sweeter.
5. Pour it over the glass of ice, stir and drink cold.

Cà phê trứng (egg coffee)

Strong black coffee topped with a thick, sweet cream of egg yolk whipped with sugar and condensed milk. It is served in a small cup, often standing in a bowl of hot water, and you eat the foam with a teaspoon before drinking the coffee underneath.

Ingredients

- 2 very fresh pasteurised egg yolks (the yolks are only lightly warmed, so use pasteurised eggs, especially for pregnant women, young children, older people or anyone with a weak immune system)
- 2 tablespoons sweetened condensed milk
- 2 teaspoons sugar
- 200 ml very strong hot coffee (from a phin, espresso machine or cafetière)

Method

1. Put the yolks, condensed milk and sugar in a heatproof bowl. Set the bowl over a pan of hot water, not touching the water.
2. Whisk with an electric whisk for 3 to 5 minutes, until the mixture is thick, pale and fluffy, like soft whipped cream.
3. Stand two small cups in a bowl of hot water to keep them warm, and pour 100 ml of hot coffee into each.
4. Spoon the egg cream gently on top of the coffee.
5. Serve with a teaspoon: eat some of the cream first, then stir the rest into the coffee.

Useful phrases

Xin chào

sin CHOW · Hello (polite)

Cảm ơn

gahm UHN · Thank you

Cảm ơn nhiều

gahm UHN nyee-YOO · Thank you very much

Rất vui được gặp bạn

rut VOO-ee duh-uk gup BAHN · Nice to meet you

Xin lỗi

sin LOY · Excuse me, I'm sorry

Không sao đâu

khohng SOW doh · It's all right, never mind, you're welcome

Bao nhiêu tiền?

bow nyew TEE-en · How much is it?

Đắt quá!

DUT kwah · That's too expensive!

Nhà vệ sinh ở đâu?

nyah vay SIN uh DOH · Where is the toilet?

Bạn có nói tiếng Anh không?

bahn gaw NOY tee-eng AHN khohng · Do you speak English?

Tôi không hiểu

toy khohng HEE-oo · I don't understand

Không cay

khoɦng KAI · Not spicy

Ngon quá!

ngon KWAH · So delicious!

Tính tiền

tin TEE-en · The bill, please

Một, hai, ba, dô!

moɦt, high, bah, YO (north: ZO) · One, two, three, cheers!

Cho tôi đến ...

chaw toy DEN ... · Please take me to ...

Cứu tôi với!

GUH-oo toy VUH-ee · Help me!

Tạm biệt

tahm bee-YET · Goodbye

Things you might not know

1. Vietnamese is written in the Latin alphabet with extra marks. The system was developed by Portuguese and other European missionaries in the 1600s, and a dictionary by Alexandre de Rhodes, printed in Rome in 1651, helped fix the spelling.
2. Standard northern Vietnamese has six tones. Five of them are shown by accent marks over or under the vowels, and the level tone has no mark, so the same letters can mean different things.
3. By some estimates between 30 and 39 percent of Vietnamese people have the family name Nguyễn, the name of the last royal dynasty.
4. As of 2026, Vietnam is the second-largest coffee producer in the world, after Brazil, and almost all of its coffee is robusta.
5. Sơn Đoòng cave in Phong Nha-Kẻ Bàng is the largest known cave passage in the world by volume. A local man, Hồ Khanh, found its entrance in 1990, and British cavers surveyed it in 2009. It is so big that it has its own river inside, and trees grow where parts of its roof have collapsed.
6. Water puppetry began in the villages of the Red River Delta as far back as the 11th century. The puppeteers stand hidden in waist-deep water behind a screen and move the puppets across the water's surface.

7. Tết, the Lunar New Year in late January or February, is the biggest festival of the year. Families gather, clean their homes, honour their ancestors and give children lucky money in red envelopes.
8. The áo dài, a long silk tunic worn over trousers, is Vietnam's national dress. Its early form goes back to a 1744 decree by Lord Nguyễn Phúc Khoát, and the modern, close-fitting style appeared in the 1930s.
9. The saola, a shy forest animal with long straight horns, was discovered by scientists in the mountains of Vietnam in 1992. It was the first large mammal discovered in the region in 50 years.
10. Hạ Long means 'descending dragon', and the old name of Hanoi, Thăng Long, means 'ascending dragon'.
11. The Temple of Literature in Hanoi housed Vietnam's first national university, the Imperial Academy, from 1076 to 1779.
12. As of 2026, Vietnam has nine UNESCO World Heritage Sites, from Ha Long Bay and the caves of Phong Nha-Kẻ Bàng to the old towns and citadels of Hội An, Huế and Hanoi.
13. From north to south Vietnam is about 1,650 km long, but at its narrowest point it is only about 50 km wide.

TALK ABOUT IT

Questions for the group

- Have you ever been to Vietnam, or has someone in your family? What do you remember?

- Have you ever tasted Phở or Bánh mì? What is a dish you remember from a trip?
- Vietnam is reunified (1976). Do you remember hearing about it? Where were you then?
- The Đổi Mới reforms begin (1986). Do you remember hearing about it? Where were you then?
- Have you seen Ha Long Bay, in person or in pictures? Which famous place would you most like to see?
- If you could spend one day in any city of Vietnam, which would it be and why?

QUIZ

How well do you know Vietnam?

Circle the right answer. The answers are on the last page.

1. Hoi An lies in the far north of Vietnam, near the border with China.

- A) True
- B) False

2. What does 'cảm ơn' mean?

- A) Goodbye
- B) Thank you
- C) Hello
- D) Sorry

3. Which city did Emperor Gia Long, founder of the Nguyễn dynasty, make his capital in 1802?

- A) Ninh Binh
- B) Hanoi
- C) Hoi An
- D) Hue

4. Tap water in Vietnam is safe to drink.

- A) True
- B) False

5. Who read Vietnam's Declaration of Independence in Hanoi on 2 September 1945?

- A) Ho Chi Minh
- B) Ngô Quyền
- C) Lê Lợi
- D) Emperor Gia Long

6. Which Hanoi landmark housed Vietnam's first national university, from 1076?

- A) The Ho Chi Minh Mausoleum
- B) Hoàn Kiếm Lake
- C) The Temple of Literature
- D) The Long Biên Bridge

7. After reunification in 1976, Saigon was renamed Ho Chi Minh City.

- A) True
- B) False

8. How did Ngô Quyền destroy the Southern Han fleet at the Bạch Đằng River in 938?

- A) By blocking the river with a stone dam
- B) By waiting for a typhoon to sink the ships
- C) With a fleet of war elephants on rafts
- D) With iron-tipped stakes hidden in the riverbed

9. Gỏi cuốn are spring rolls that are deep-fried until crisp.

- A) True
- B) False

10. The Củ Chi Tunnels are on the island of Phú Quốc.

- A) True

B) False

11. Which is by far the most common family name in Vietnam?

- A) Trần
- B) Lê
- C) Nguyễn
- D) Phạm

12. What is the currency of Vietnam?

- A) The kip
- B) The baht
- C) The đồng
- D) The riel

Quiz answers

1. False

False. Hoi An is on the central coast, near Da Nang. Sa Pa is the town near the Chinese border.

2. B) Thank you

Cảm ơn means thank you. Hello is xin chào, goodbye is tạm biệt and sorry is xin lỗi.

3. D) Hue

Hue was the capital of the Nguyễn emperors from 1802 until 1945. The walled Imperial City was begun in 1804.

4. False

False. Drink bottled or filtered water, which is sold everywhere.

5. A) Ho Chi Minh

Ho Chi Minh read the Declaration of Independence of the Democratic Republic of Vietnam in what is now Ba Đình Square. 2 September is Vietnam's National Day.

6. C) The Temple of Literature

The Temple of Literature, founded in 1070, housed the Imperial Academy from 1076 to 1779.

7. True

True. The city was renamed after Ho Chi Minh, but many people still call it Saigon.

8. D) With iron-tipped stakes hidden in the riverbed

With iron-tipped stakes hidden in the riverbed: when the tide fell, the ships were caught on them. The victory ended about a thousand years of Chinese rule.

9. False

False. Gỏi cuốn are fresh rolls of soft rice paper and are not fried. The

fried rolls are chả giò, called nem rán in the north.

10. False

False. The Củ Chi Tunnels are northwest of Ho Chi Minh City, on the mainland.

11. C) Nguyễn

Nguyễn: by some estimates 30 to 39 percent of Vietnamese people have this name, the name of the last royal dynasty.

12. C) The đồng

The đồng is Vietnam's currency. The baht is used in Thailand, the kip in Laos and the riel in Cambodia.

Vietnam visa page

Name: _____ Date: _____



Next steps

Country: _____	Country: _____	Country: _____
Country: _____	Country: _____	Country: _____

Play the interactive version, collect a stamp in your passport:

<https://worldstroll.com/countries/vietnam>