Complete the statements with the correct words from the slide presentation.

1. The ancient Greeks and Romans ___feasted at lavish banquets_______.

2. _____Guilds______ were developed during the middle ages to organize the growing numbers of merchants & craftsmen.

3. The ____French_____ ____Revolution____ helped the growth of restaurants in France in the 1700’s.

4. Cafes became popular in Europe after coffee was brought from ____Africa____.

5. ___Marcus____ ___Apicus_______ was the author of one of the first cookbooks.

6. _Haute_____ _Cuisine__ was a method of food preparation that was brought from Italy to France in the 1500’s.

7. The practice of using silverware to eat with was brought to France by ___Catherine De Medici____.

8. __Boulanger____ is known for opening the first restorante.

9. A historical period that was marked by an increase in production & manufacturing was known as the ___Industrial____ _Revolution_____.

10. ___Wheat Bread___, ___Dried Vegetables___, & ___Cured meats___ were the main food staples in the Middle Ages.

11. The ___Chinese____ were the first known people to control fire & apply it to the cooking of food.

12. ___Coles ____ was the first roadside Inn in Boston that offered travelers food and lodging in the 1600’s.
13. The gold rush brought pioneers to ___California____ and ___Colorado____.

14. Factory owners and industry barons of the Guilded Age helped contribute to the growth of the food serviced industry because of their desire for ___luxury and caused restaurants like Delmonico’s to open___.

15. The _1921____ saw the opening of the first quick service restaurant.

16. Delmonico’s opened in _New York___ in the late 1800’s.

17. ___Escoffier____ created the kitchen brigade system.

18. Louis Pasteur developed the process of ___pasteurization____, which heats milk to remove harmful bacteria.

19. The introduction of the _railroad____ to the American West impacted the growth of the foodservice & lodging industry.

20. ___Julia Child_________ Revolutionized American cuisine through her French cooking school, award-winning cookbooks, and world-renowned television programs.