Historical Culinary Trendsetters
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Greeks & Romans

- Enjoyed eating socially
- Hosted banquets
- Greeks – private clubs “lesche”
- Romans main meal – “cenna”
- 1st Early Cookbook – *De Re Coquinaria* – by Marcus Apicius
Serfs worked fields/Landowners had banquets

Ate with fingers, knives and “trenchers”

Aristocracy craved spices

Food Prep system now called “Haute Cuisine”

Coffee Houses opened – major cities
French Revolution 1789-1799

- Guilds were formed
- First Restaurant 1765 - Boulanger
- End of Revolution – Chefs out of work
- Paris - 500 restaurants in 30 years
Industrial Revolution

- Families moved to cities for work
- People needed to live close to factories
- Chemical fertilizers and pesticides invented
- Wealthy ate aged meat, cheese and sauces
- “Poor Man’s Food” veggies and whole grains
Famous Chefs and Entrepreneurs

• **Louis Pasteur** – invented pasteurization
• **Nicholas Appert** – father of “canning”
• **Catherine de Medici** (Italian) married **Henry II** (France)
  ◦ Introduced silverware to the French
  ◦ Brought Haute Cuisine to France
  ◦ Brought spinach, artichoke, and ice cream recipes
Marie-Antione Careme – 1784-1883

- Born into poor family
- Learned basics in small restaurant
- Perfected sauce recipes for “Grand Cuisine”
• **Georges – Auguste Escoffier 1847-1935**
  ◦ Refined Grand Cuisine to Classical Cuisine
  ◦ Categorized 5 Mother Sauces
  ◦ Invented kitchen brigade system
  ◦ Established dress code for chefs

• **History Auguste Escoffier**
  This short video covers some of the historical relevance of the great chef Auguste Escoffier and his impact on the modern kitchen.

Source: Wikipedia Commons
• **Julia Child** (1912-2004)
  
  • Revolutionized American cuisine through her French cooking school, award-winning cookbooks, and world-renowned television programs by presenting an approachable version of sophisticated French cooking to her eager audience for four decades.

Source: Wikipedia Commons
Other Historical Notes

- 1634 - Cole’s Inn, Boston opened
- 1800’s - California Gold Rush and building of the railroads
- 1921 - first White Castle opened
- 1940’s and 1950’s - other fast food opened
References and Resources

Images:
• Microsoft Clip Art
• Wikipedia Commons

Textbooks:

Websites:
• Bio.True Story
  Famous Chefs
  Browse notable chefs such as Julia Child, Auguste Escoffier, and Gordon Ramsay
  http://www.biography.com/people/groups/chefs/all
• FoodNetwork
  Connects viewers to the power and joy of food
  http://www.foodnetwork.com/chefs/index.html
• The Food Timeline
  ◦ Food history presents a fascinating buffet of popular lore and contradictory facts. 
    http://www.foodtimeline.org

• The History of Ballpark Food
  ◦ In ballparks and beyond, Americans consume more than 20 billion hot dogs and 600 million pounds of peanuts a year. 

• The History of Food and ?....
  ◦ International Guild of Hospitality & Restaurant Managers  Indexed by subject and timeline. 