**History of Culinary Arts:** Study Guide

Visit the different “exhibits” of the History of Culinary Arts Museum. Answers the questions by reading through the information presented at each exhibit.

**The Kitchen Brigade:**

What is the kitchen brigade?

Who developed the kitchen brigade?

Why is the kitchen brigade so important, even still today?

List one role of the Executive Chef.

List one role of the Sous Chef.

List one role of the pastry chef.

List one role of the garde manger.

**American Culinary Federation:**

When was the American Culinary Federation founded?

Why was the American Culinary Federation founded?

List one way being a member can benefit you.

**The Professional Chef:**

What are the attributes a professional chef should exhibit (Name 8)?

What do the pleats on a chef toque represent?

Why is a chef coat double pleated? (This answer will not be in the museum)

**Catherine de Medici:**

Where was Catherine from?

What did Catherine bring with her when she moved to France? (There are 2)

**Classic Cuisine:**

Name an influential chef that used classic cuisine to create dishes.

What are some characteristics of classic cuisine?

What country was classic cuisine developed?

How has classic cuisine influenced modern culinary?

**Grande Cuisine:**

Name an influential chef that used grande cuisine to create dishes.

What are some characteristics of grande cuisine?

What country was grande cuisine developed?

How has grande cuisine influenced modern culinary?

**Marie Antoin Careme:**

List one of Careme’s major contributions.

Where was Careme from?

How are Careme’s contributions still impacting culinary today?

**National Restaurant Association:**

What is the mission of the NRA?

What is the NRA?

How can being a member benefit you?

**The First Restaurant:**

Who was the creator of the first restaurant?

When was the first restaurant opened?

What was he selling?

How did the first restaurant differ from the inns and hostelries that were already established?

**Auguste Escoffier:**

List one of Escoffier’s contributions.

Where was Escoffier from?

How are Escoffier’s contributions still impacting today’s culinary?

**Julia Child:**

Where was Julia Child born?

What did she end every TV show saying?

List 1 interesting fact you read about Julia Child.

Where did Julia Child attend culinary school? (May not be found in museum)