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? A system of staffing a kitchen so that each worker is assigned a set of specific tasks

Who developed the kitchen brigade? Auguste Escoffier

Why is the kitchen brigade so important, even still today? It organizes the duties that need to be performed, no matter what food service establishment you are in you will see jobs delegated to specific people based on talents and performance

List one role of the Executive Chef. Coordinates all kitchen activities, directs the kitchen staff

List one role of the Sous Chef. Coordinates preparation of menu items, makes sure the food is prepared, portioned, garnished and present as expected.

List one role of the pastry chef. Prepares the baked items, breads, desserts, pastries

List one role of the garde manger. Responsible for cold food preparation

**American Culinary Federation:**

Who can join the American Culinary Federation? Restaurant owners, those who have jobs within the industry, chefs, students if a full time student in a culinary program, even junior students

What is the American Culinary Federation? An organization whose purpose is to promote the professional image of American chef’s world wide through education of culinarians at all levels

List one way being a member can benefit you. Offer trainings, education, apprenticeship opportunities, certifications and much more

**The Professional Chef:**

What characteristics should a professional exhibit? Honesty, integrity, accountable, dependable, timely, responsible

What do the pleats on a chef toque represent? The 101 preparations of an egg

Why is a chef coat double pleated? If one side gets soiled they may reverse the buttons so that they can disguise the soiling

What are the 6 traits a professional **chef** exhibit? Knowledge, dedication, skill, pride, taste, judgement

**Cast Iron Stove:**

When was the cast iron stove invented? During the 1800s

Why was the invention/technological advance so important to culinary? Chefs could now produce items that were more delicate and required constant attention, they could also approach the stove and control the temperature. Efficiently prepare and hold products for later use

How has the invention of the cast iron stove affected culinary today? You still see cast iron used as a material in many of the commercial kitchens

**Catherine de Medici:**

What was Catherine’s contribution to culinary? When Catherine’s husband died she moved to France along with her chefs who happened to bring Italian secrets and recipes. French cooks began to learn Italian styles, her influence took French cooking from the antique French cooking into the “modern” French cuisine. She also brought about the change of separating sweet and salty

**Classic Cuisine:**

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

What are some characteristics of classic cuisine? More refined, less demanding in preparation and garnishes and use of fewer and more natural ingredients

What country was classic cuisine developed? France

How has classic cuisine influenced modern culinary? Chefs still utilize the skills and techniques that were originally formed in the grande and classic cuisine. The basis of all of our techniques today.

**Grande Cuisine:**

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

What are some characteristics of grande cuisine? Elegant, often overboard and overformal. Richness and elegant presentation

What country was grande cuisine developed? France

How has grande cuisine influenced modern culinary? Chefs still utilize the skills and techniques that were originally formed in the grande and classic cuisine. The basis for all our of techniques today.

**Marie Antoin Careme: “The Cook of kings, and the king of cooks”**

List one of Careme’s major contributions. Standardized the use of a roux, classified sauces, designed kitchen equipment and tools, **coined for mastering the techniques still used today**

Where was Careme from? France

How are Careme’s contributions still impacting culinary today? We still use a roux as our thickening agent, still utilize the techniques he created

**National Restaurant Association:**

Who can join the NRA? All those within the foodservice industry

What is the NRA? An association to support the people in the foodservice industry, to grow, gain experience, providing a foundation for those within the industry

How can being a member benefit you? To protect, defend and support those within the food service industry

**Nouvelle Cuisine:**

What are some characteristics of Nouvelle Cuisine? Away from classic preparation, towards lighter and natural dishes

What country was nouvelle cuisine developed? France

How has nouvelle cuisine influenced modern culinary? It is really where we are today in terms of food, preparing dishes that are healthful, colorful yet still elegant and garnished

**The First Restaurant:**

Who was the creator of the first restaurant? Boulanger

When was the first restaurant opened? Sometime in 1765

How did the first restaurant differ from the inns and taverns that were already established? Provided guests with a selection of dishes to choose from. Inns and taverns would purchase foods from the guilds and serve them whereas Boulanger allowed people to come in, choose what they want and dine

**Auguste Escoffier:**

List one of Escoffier’s contributions. Creating the Kitchen Brigade, Developing the 5 mother sauces and small sauces

Where was Escoffier from? France

How are Escoffier’s contributions still impacting today’s culinary? We still recognize and categorize our sauces into the 5 main types and always see delegations of jobs in food service establishments

Feedback:

What did you enjoy the **most** about this activity?

What part of this activity was your **least** favorite?

How could the project have been better presented to guarantee better quality results?