

## Famous Food Scientists Research - Key

1. Sir Francis Bacon

- Studied freezing meat
- Created the Baconian method of science research
- Created scientific research method of today
- Thought to have started the scientific revolution

2. Justus von Liebig

- Identified inorganic fertilizer
- Importance of nitrogen for crop growth
- Created analysis of organic compounds
- Created field of agricultural chemistry

3. Fannie Farmer

- Attended the Boston cooking school
- Published a book on convalescent cookery
- Developed systematic measurements
- Standardized measuring spoons

4. George Washington Carver

- Agronomist and botanist
- Developed products from sweet potatoes and peanuts
- Changed the agricultural economy of the U.S.
- Developed products from soybeans

## ANSWER KEY

### 5. Clarence Birdseye

- Developed quick-freezing methods
- Created frozen fish
- Created the frozen food industry
- Researched consumer acceptance of frozen foods

### 6. W. K. Kellogg

- Created flaked corn cereal
- Vegetarian
- Created the dry cereal industry
- Worked with his brother John Harvey in Battle Creek Michigan

### 7. Charles Post

- Breakfast cereal pioneer
- Created Grape Nut Flakes
- Copied Kellogg's method of making corn flake cereals
- .....

### 8. Dr. Harvey Wiley

- a. Food chemist
- b. Food activist who created the Pure Food and Drug Act
- c. Helped create Good Housekeeping industry
- d. Exposed the harms of tobacco

## ANSWER KEY

### 9. Ellen Richards

- e. First female environmental chemist
- f. Researched water purity at MIT
- g. Created school lunch programs in Boston
- h. Creator of Home Economy and the American Home Economics Assoc.

### 10. Louis Pasteur

- i. Identified microorganisms involved in rabies
- j. Developed the pasteurization process for preserving food
- k. Identified microorganisms in fermentation
- l. Early user of the scientific process

### 11. Luther Burbank

- m. Botanist and horticulturist
- n. Developed many plant varieties
- o. Developed the russet potato
- p. Developed the Santa Rosa plum and the freestone peach

### 12. Dr. John Stith Pemberton

- q. Pharmacist
- r. Concerned with the temperance movement
- s. Developed a carbonated cocoa drink
- t. Founder of Coca-Cola

## ANSWER KEY

### 13. George Crum

- u. Cook and restaurant owner
- v. Saratoga, New York
- w. Created a thinly sliced fried potato
- x. Credited with creating the potato chip

### 14. Coenraad Johannes Van Houten

- y. Chocolate maker
- z. Used alkaline salt with chocolate to make it less bitter
- aa. Created cocoa butter
- bb. Created Dutch chocolate

### 15. Nicolas Appert

- cc. Created air-tight food preservation
- dd. Discovered the water bath in preserving produce
- ee. Father of canning
- ff. Preserved jams and jellies