_ Period	Date
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## Name \_\_\_\_\_

## Historical Culinary Trendsetters Notes (Key)

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.
- Cafes became popular in Europe after coffee was brought from \_\_\_\_\_\_\_\_.
- 5. <u>Marcus</u> <u>Apicus</u> was the author of one of the first cookbooks.
- 6. <u>Haute</u> <u>Cuisine</u> 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. <u>Boulanger</u> is known for opening the first restorante.
- A historical period that was marked by an increase in production & manufacturing was known as the <u>Industrial</u> <u>Revolution</u>.
- 10. <u>Wheat Bread</u>, <u>Dried Vegetables</u>, & <u>Cured meats</u> were the main food staples in the Middle Ages.
- 11. The <u>Chinese</u> were the first known people to control fire & apply it to the cooking of food.
- 12. <u>Coles</u> was the first roadside Inn in Boston that offered travelers food and lodging in the 1600's.

Name		Period	Date	
13.The	gold rush brought pi	oneers toCalifo	ornia and _	Colorado
to th	ory owners and indu e growth of the food exury and caused res	serviced industry	pecause of their	desire for
15.The	_1921 saw the	opening of the firs	t quick service r	estaurant.
16. Deln	nonico's opened in _	New York in th	e late 1800's.	
17 <mark>E</mark> s	scoffier create	d the kitchen briga	de system.	
	s Pasteur developed s milk to remove har	•	pasteurization_	, which
	introduction of the _ı th of the foodservice			impacted the
Fren	l <mark>ulia Child</mark> ch cooking school, a ision programs.			•