

Name _____ Period _____ Date _____

Historical Culinary Trendsetters Notes

Complete the statements with the correct words from the slide presentation.

1. The ancient Greeks and Romans _____.
2. _____ were developed during the middle ages to organize the growing numbers of merchants & craftsmen.
3. The _____ helped the growth of restaurants in France in the 1700's.
4. Cafes became popular in Europe after coffee was brought from _____.
5. _____ was the author of one of the first cookbooks.
6. _____ 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 _____.
8. _____ is known for opening the first restorante.
9. A historical period that was marked by an increase in production & manufacturing was known as the _____.
10. _____, _____, & _____ were the main food staples in the Middle Ages.
11. The _____ were the first known people to control fire & apply it to the cooking of food.
12. _____ was the first roadside Inn in Boston that offered travelers food and lodging in the 1600's.

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13. The gold rush brought pioneers to _____ and _____.
14. Factory owners and industry barons of the Gilded Age helped contribute to the growth of the food service industry because of their desire for _____.
15. The _____ saw the opening of the first quick service restaurant.
16. Delmonico's opened in _____ in the late 1800's.
17. _____ created the kitchen brigade system.
18. Louis Pasteur developed the process of _____, which heats milk to remove harmful bacteria.
19. The introduction of _____ to the American West impacted the growth of the foodservice & lodging industry.
20. _____ Revolutionized American cuisine through her French cooking school, award-winning cookbooks, and world-renowned television programs.