

Gastronomic Milestones and Pioneers

Gastronomy · Answer Key · 15 Questions

1. In what year was the first Michelin Guide published, originally intended to encourage automobile travel and, by extension, dining out?

- A) 1900**
- B) 1910
- C) 1920
- D) 1930

2. Which chef is credited with pioneering the molecular gastronomy movement and opening the influential restaurant elBulli in 1961?

- A) Heston Blumenthal
- B) Ferran Adrià**
- C) Michel Bras
- D) Thomas Keller

3. The term 'nouvelle cuisine' became prominent in the 1970s. How many fundamental principles did its proponents, such as Paul Bocuse and Gault Millau, identify?

- A) 5
- B) 7**
- C) 9
- D) 11

4. Auguste Escoffier, often called the 'king of chefs and chef of kings,' codified French cuisine. In what year did he publish his seminal work, 'Le Guide Culinaire'?

- A) 1898
- B) 1903**
- C) 1910
- D) 1925

5. What year marked the official founding of the International Culinary Center (ICC), a prominent culinary school in the United States?

- A) 1986**
- B) 1991
- C) 1996
- D) 2001

6. The first World's 50 Best Restaurants list was published in what year?

A) 1999

B) 2002

C) 2005

D) 2008

7. What significant event in culinary history occurred in 1973, associated with the opening of The French Laundry by Thomas Keller?

A) Introduction of sous-vide in American fine dining

B) Establishment of the first restaurant with 3 Michelin stars in the US

C) Publication of 'The Joy of Cooking' by Irma S. Rombauer

D) The opening of The French Laundry

8. Which chef, known for his minimalist yet profound cooking style, was awarded three Michelin stars for his restaurant Noma in Copenhagen, first achieving this feat in 2007?

A) Massimo Bottura

B) René Redzepi

C) Alain Ducasse

D) Grant Achatz

9. The term 'terroir,' referring to the environmental factors that affect a crop's characteristics, is most commonly associated with wine production but is widely applied in gastronomy. In what century did the concept gain significant widespread recognition in culinary discourse?

A) 17th Century

B) 18th Century

C) 19th Century

D) 20th Century

10. In 2017, what significant milestone was reached by the magazine 'Bon Appétit' concerning its digital presence and readership?

A) Launched its first-ever cookbook

B) Achieved over 10 million monthly unique visitors online

C) Introduced its signature 'Bon Appétit Test Kitchen' video series

D) Expanded to include a dedicated podcast network

11. What year did the Academy of Nutrition and Dietetics (formerly the American Dietetic Association) establish its official position on the health benefits of a plant-based diet?

- A) 1988
- B) 1997
- C) 2005
- D) 2016**

12. The book 'Larousse Gastronomique,' a comprehensive encyclopedia of gastronomy, was first published in what year?

- A) 1900
- B) 1914
- C) 1938**
- D) 1955

13. Which American chef, renowned for his innovative approach to modern American cuisine, opened Alinea in Chicago in 2005, later achieving three Michelin stars?

- A) Daniel Humm
- B) David Chang
- C) Grant Achatz**
- D) Corey Lee

14. The Slow Food movement, a global grassroots organization founded in opposition to fast food, was established in Italy in what year?

- A) 1980
- B) 1986**
- C) 1990
- D) 1994

15. What year saw the publication of the first edition of 'The Professional Chef' by the Culinary Institute of America, becoming a foundational text for culinary education?

- A) 1946
- B) 1955**
- C) 1962
- D) 1970