Historical Milestones in Gastronomy

Gastronomy · Answer Key · 8 Questions

1. In which century did the French chef Auguste Escoffier publish his seminal work, 'Le Guide Culinaire', which systematized the brigade de cuisine system?

A) 18th century
B) 19th century
C) 20th century
D) 17th century

2. Which ancient civilization is credited with the first known production of leavened bread, occurring around 3700 BCE?

A) Ancient Egyptians
B) Ancient Greeks
C) Ancient Romans
D) Mesopotamians

3. Which ingredient, discovered by chemist Constantin Fahlberg in 1879, became the world's first artificial sweetener?

A) Aspartame
B) Sucralose
C) Saccharin
D) Cyclamate

4. Who is historically recognized for inventing the process of food preservation via canning, known as 'appertization', in the early 19th century?

A) Louis Pasteur
B) Nicolas Appert
C) François Nicolas Appert
D) Marie Antoine Carême

5. During the 16th century, which global trade phenomenon led to the widespread introduction of tomatoes, potatoes, and chili peppers to the European diet?

A) The Silk Road
B) The Columbian Exchange
C) The Spice Trade
D) The Crusades

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6. What was the original purpose of the Michelin Guide, first published in 1900 by the Michelin tire company?

A) To promote fine dining restaurants
B) To encourage people to drive and use more tires
C) To list the best farm-to-table producers
D) To provide recipes for professional chefs

7. Which famous dish, consisting of a layered meat pie, was famously served to celebrate the coronation of Queen Elizabeth II in 1953?

A) Beef Wellington
B) Coronation Chicken
C) Shepherd's Pie
D) Pâté en Croûte

8. In 1980s Italy, what movement was founded by Carlo Petrini in protest against the opening of a McDonald's near the Spanish Steps in Rome?

A) Molecular Gastronomy
B) Slow Food
C) Nouvelle Cuisine
D) Farm-to-Table

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