

Historical Milestones in Gastronomy

Gastronomy · Practice Test · 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

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