

Haute Cuisine: How the French Invented the Culinary Profession

By Amy B. Trubek



Download



Read Online

Haute Cuisine: How the French Invented the Culinary Profession By Amy B. Trubek


"Paris is the culinary centre of the world. All the great missionaries of good cookery have gone forth from it, and its cuisine was, is, and ever will be the supreme expression of one of the greatest arts of the world," observed the English author of *The Gourmet Guide to Europe* in 1903. Even today, a sophisticated meal, expertly prepared and elegantly served, must almost by definition be French.

For a century and a half, fine dining the world over has meant French dishes and, above all, French chefs. Despite the growing popularity in the past decade of regional American and international cuisines, French terms like julienne, saute, and chef de cuisine appear on restaurant menus from New Orleans to London to Tokyo, and culinary schools still consider the French methods essential for each new generation of chefs. Amy Trubek, trained as a professional chef at the Cordon Bleu, explores the fascinating story of how the traditions of France came to dominate the culinary world.

One of the first reference works for chefs, *Ouverture de Cuisine*, written by Lancelot de Casteau and published in 1604, set out rules for the preparation and presentation of food for the nobility. Beginning with this guide and the cookbooks that followed, French chefs of the seventeenth and eighteenth centuries codified the cuisine of the French aristocracy. After the French Revolution, the chefs of France found it necessary to move from the homes of the nobility to the public sphere, where they were able to build on this foundation of an aesthetic of cooking to make cuisine not only a respected profession but also to make it a French profession. French cooks transformed themselves from household servants to masters of the art of fine dining, making the cuisine of the French aristocracy the international haute cuisine.

Eager to prove their "good taste," the new elites of the Industrial Age and the bourgeoisie competed to hire French chefs in their homes, and to entertain at restaurants where French chefs presided over the kitchen. *Haute Cuisine* profiles the great chefs of the nineteenth century, including Antonin Careme and Auguste Escoffier, and their role in creating a professional class of chefs trained in French principles and techniques, as well as their contemporary heirs, notably Pierre Franey and Julia Child.

The French influence on the world of cuisine and culture is a story of food as status symbol. "Tell me what you eat," the great gastronome Brillat-Savarin wrote, "and I will tell you who you are." *Haute Cuisine* shows us how our tastes, desires, and history come together at a common table of appreciation for the French empire of food. Bon appetit!

 [Download Haute Cuisine: How the French Invented the Culinar ...pdf](#)

 [Read Online Haute Cuisine: How the French Invented the Culin ...pdf](#)

Haute Cuisine: How the French Invented the Culinary Profession

By Amy B. Trubek

Haute Cuisine: How the French Invented the Culinary Profession By Amy B. Trubek

"Paris is the culinary centre of the world. All the great missionaries of good cookery have gone forth from it, and its cuisine was, is, and ever will be the supreme expression of one of the greatest arts of the world," observed the English author of *The Gourmet Guide to Europe* in 1903. Even today, a sophisticated meal, expertly prepared and elegantly served, must almost by definition be French.

For a century and a half, fine dining the world over has meant French dishes and, above all, French chefs. Despite the growing popularity in the past decade of regional American and international cuisines, French terms like julienne, saute, and chef de cuisine appear on restaurant menus from New Orleans to London to Tokyo, and culinary schools still consider the French methods essential for each new generation of chefs. Amy Trubek, trained as a professional chef at the Cordon Bleu, explores the fascinating story of how the traditions of France came to dominate the culinary world.

One of the first reference works for chefs, *Ouverture de Cuisine*, written by Lancelot de Casteau and published in 1604, set out rules for the preparation and presentation of food for the nobility. Beginning with this guide and the cookbooks that followed, French chefs of the seventeenth and eighteenth centuries codified the cuisine of the French aristocracy. After the French Revolution, the chefs of France found it necessary to move from the homes of the nobility to the public sphere, where they were able to build on this foundation of an aesthetic of cooking to make cuisine not only a respected profession but also to make it a French profession. French cooks transformed themselves from household servants to masters of the art of fine dining, making the cuisine of the French aristocracy the international haute cuisine.

Eager to prove their "good taste," the new elites of the Industrial Age and the bourgeoisie competed to hire French chefs in their homes, and to entertain at restaurants where French chefs presided over the kitchen. *Haute Cuisine* profiles the great chefs of the nineteenth century, including Antonin Careme and Auguste Escoffier, and their role in creating a professional class of chefs trained in French principles and techniques, as well as their contemporary heirs, notably Pierre Franey and Julia Child.

The French influence on the world of cuisine and culture is a story of food as status symbol. "Tell me what you eat," the great gastronome Brillat-Savarin wrote, "and I will tell you who you are." *Haute Cuisine* shows us how our tastes, desires, and history come together at a common table of appreciation for the French empire of food. Bon appetit!

Haute Cuisine: How the French Invented the Culinary Profession By Amy B. Trubek Bibliography

- Sales Rank: #2478542 in Books
- Brand: Brand: University of Pennsylvania Press
- Published on: 2000-06-02

- Original language: English
- Number of items: 1
- Dimensions: 9.75" h x 6.50" w x .75" l, 1.05 pounds
- Binding: Hardcover
- 192 pages

 [Download Haute Cuisine: How the French Invented the Culinar ...pdf](#)

 [Read Online Haute Cuisine: How the French Invented the Culin ...pdf](#)

Download and Read Free Online Haute Cuisine: How the French Invented the Culinary Profession By Amy B. Trubek

Editorial Review

From Library Journal

Trubek, an instructor at the New England Culinary Institute who has a background in anthropology, has given us an interesting account of the French contribution to the development of the culinary profession. Food and its preparation are examined both as cultural symbols and as means for creating social distinctions. The discussion focuses on French cuisine from 1870 to 1910, although events as far back as the 11th century are also recounted. The author addresses a variety of topics, including whether cooking is a trade or a profession, the role of schools and expositions, and the emergence of the restaurant. A brief glossary of culinary terms and a few illustrative recipes are featured, and there is an extensive section of resource notes. Recommended for large academic libraries and specialized culinary collections. DMary A. Martin-Russell, New Hampshire State Lib., Concord
Copyright 2000 Reed Business Information, Inc.

From [The New Yorker](#)

Trubek sees the world the way cooks do.

Review

"Trubek sees the world the way cooks do."--Adam Gopnik, *The New Yorker*

"A fine survey of French food and culture."--*Bookwatch*

"An impeccably researched history and reference for the cooking student and scholar."--*Kirkus Reviews*

Users Review

From reader reviews:

Robin Millard:

Book is definitely written, printed, or illustrated for everything. You can realize everything you want by a e-book. Book has a different type. To be sure that book is important matter to bring us around the world. Close to that you can your reading talent was fluently. A e-book Haute Cuisine: How the French Invented the Culinary Profession will make you to possibly be smarter. You can feel much more confidence if you can know about every thing. But some of you think that will open or reading the book make you bored. It's not make you fun. Why they might be thought like that? Have you trying to find best book or acceptable book with you?

Arlene Farmer:

Now a day those who Living in the era exactly where everything reachable by connect to the internet and the resources included can be true or not require people to be aware of each data they get. How a lot more to be smart in receiving any information nowadays? Of course the correct answer is reading a book. Reading a book can help people out of this uncertainty Information particularly this Haute Cuisine: How the French Invented the Culinary Profession book because book offers you rich information and knowledge. Of course the details in this book hundred % guarantees there is no doubt in it you know.

Ettie Hardcastle:

You can get this Haute Cuisine: How the French Invented the Culinary Profession by go to the bookstore or Mall. Just simply viewing or reviewing it could to be your solve problem if you get difficulties for the knowledge. Kinds of this e-book are various. Not only through written or printed and also can you enjoy this book simply by e-book. In the modern era including now, you just looking by your local mobile phone and searching what your problem. Right now, choose your ways to get more information about your publication. It is most important to arrange you to ultimately make your knowledge are still up-date. Let's try to choose correct ways for you.

Terry Snider:

Reading a e-book make you to get more knowledge from it. You can take knowledge and information from the book. Book is prepared or printed or descriptive from each source that will filled update of news. With this modern era like at this point, many ways to get information are available for you actually. From media social including newspaper, magazines, science book, encyclopedia, reference book, fresh and comic. You can add your knowledge by that book. Ready to spend your spare time to open your book? Or just in search of the Haute Cuisine: How the French Invented the Culinary Profession when you desired it?

Download and Read Online Haute Cuisine: How the French Invented the Culinary Profession By Amy B. Trubek #TCH5JFR9YMA

Read Haute Cuisine: How the French Invented the Culinary Profession By Amy B. Trubek for online ebook

Haute Cuisine: How the French Invented the Culinary Profession By Amy B. Trubek Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read Haute Cuisine: How the French Invented the Culinary Profession By Amy B. Trubek books to read online.

Online Haute Cuisine: How the French Invented the Culinary Profession By Amy B. Trubek ebook PDF download

Haute Cuisine: How the French Invented the Culinary Profession By Amy B. Trubek Doc

Haute Cuisine: How the French Invented the Culinary Profession By Amy B. Trubek Mobipocket

Haute Cuisine: How the French Invented the Culinary Profession By Amy B. Trubek EPub