**Foods I Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**History of Food PowerPoint Period \_\_\_\_\_\_**

1. What types of foods did the Greeks and Romans commonly use?

2. What types of foods did the Moors and Spaniards commonly use?

3. Why was chocolate so valuable?

4. What is the importance behind Monsieur Boulanger?

5. What is meant behind the term "worldly" cuisines?

6. Explain Marie-Antoine Careme's concept behind Grande Cuisine.

7. Explain Auguste Escoffier's concept behind Classical Cuisine.

8. Describe the purpose behind a kitchen brigade system.

9. Explain the concept behind Novelle Cuisine.

10. Explain the concept behind New American Cuisine.

11. Explain the concept behind Fusion Cuisine.

12. How did technology play a role on food production?

13. Define the following dining environments:

* Themed:
* Casual:
* Quick:
* Fine Dining:
* Institutional:
* Catering:

14. Identify the types of careers fall under the following culinary career clusters:

* Customer Service
* Food Production
* Management
* Misc. Culinary Careers