



Haute Cuisine: How the French Invented the Culinary Profession

By Amy B. Trubek

[Download now](#)

[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:

Ralph Scott:

In other case, little persons like to read book Haute Cuisine: How the French Invented the Culinary Profession. You can choose the best book if you'd prefer reading a book. So long as we know about how is important a book Haute Cuisine: How the French Invented the Culinary Profession. You can add know-how and of course you can around the world with a book. Absolutely right, since from book you can recognize everything! From your country till foreign or abroad you can be known. About simple point until wonderful thing you can know that. In this era, you can open a book or maybe searching by internet gadget. It is called e-book. You may use it when you feel bored stiff to go to the library. Let's go through.

Leigh Harris:

Are you kind of active person, only have 10 or even 15 minute in your moment to upgrading your mind skill or thinking skill actually analytical thinking? Then you are having problem with the book in comparison with can satisfy your limited time to read it because all this time you only find publication that need more time to be go through. *Haute Cuisine: How the French Invented the Culinary Profession* can be your answer because it can be read by a person who have those short extra time problems.

Bernadine Parker:

The book untitled *Haute Cuisine: How the French Invented the Culinary Profession* contain a lot of information on it. The writer explains your girlfriend idea with easy method. The language is very simple to implement all the people, so do not worry, you can easy to read this. The book was compiled by famous author. The author gives you in the new period of time of literary works. You can read this book because you can continue reading your smart phone, or product, so you can read the book inside anywhere and anytime. If you want to buy the e-book, you can open their official web-site and also order it. Have a nice examine.

Marian Knight:

Don't be worry for anyone who is afraid that this book may filled the space in your house, you may have it in e-book method, more simple and reachable. This *Haute Cuisine: How the French Invented the Culinary Profession* can give you a lot of friends because by you looking at this one book you have issue that they don't and make you actually more like an interesting person. This specific book can be one of one step for you to get success. This guide offer you information that perhaps your friend doesn't understand, by knowing more than various other make you to be great men and women. So , why hesitate? We need to have *Haute Cuisine: How the French Invented the Culinary Profession*.

**Download and Read Online *Haute Cuisine: How the French Invented the Culinary Profession* By Amy B. Trubek
#3T75YCA9HKP**

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

3T75YCA9HKB: Haute Cuisine: How the French Invented the Culinary Profession By Amy B. Trubek