

History of Modern Cooking & Kitchen Organization

Cooking is as much science as it is art: What do you think this means?

Cooking techniques are based on an understanding of how different foods react when heated in various ways, when combined in various proportions

Antonin Carême (1783-1833)

“The Cook of Kings and the King of Cooks”

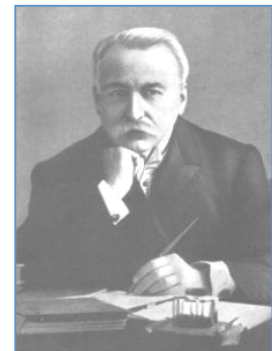
- As a culinary professional he designed kitchen tools, equipment and uniforms
- As an author he wrote and illustrated important texts on culinary arts
- His many books contain the first systematic account of cooking principles, recipes, and menu making
- Carême worked as a chef to wealthy patrons, kings, and heads of state

Auguste Escoffier (1846-1935)

“Emperor of the World’s Kitchens”

Simplified food preparation and dining

- The greatest chef of his time
- His two main contributions were:
 - (1) the simplification of classical cuisine and the classical menu
 - (2) the reorganization of the kitchen
- Developed ‘The Classical Brigade’



Ferran Adria (1962 –

“The Salvador Dali of the kitchen”

- Credited with advancing the culinary science movement
- Considered the best chef of our age
- His restaurant ‘El Bulli’ has been voted the best in the world for many years.
- It closed down a few weeks ago

Modern food service and production

Many advances have changed the modern food service and production:

New technology	Impact
Stoves replace fireplace cooking	
Food storage, canning and freezing	
Transportation, train then air shipping	
Genetically Modified food	

Emphasis on safety:

Sanitary and Nutrition awareness	Impact
Microbiology and nutrition	
Knowledge of food	
Customer demands	
Diets	

21st Century cooking: what could this mean?

21st Century cooking	Impact

The Professional Chef: **What does it take?**

1. What do you believe is important for you to be a professional in the kitchen?

2. How can you learn them?

3. Why is professionalism important?

Back-of-the-House (BOS):

- A system of staffing a kitchen so that each worker is assigned a set of specific tasks
- Escoffier is credited with developing this hierarchical system

The Kitchen Brigade:

—*Escoffier* reorganized the kitchen into:

- Departments or Stations
- The station depends on what kind of food was produced
- Think of the kitchen like a factory producing a product:
 - Each different department being responsible for an element of the product.
 - Each departments specializes in something
 - Each department work to its strengths
 - Each station will communicate with each other to bring all the elements together

Executive Chef: —The chef is the person in charge of the kitchen.

—The **Executive Chef** is a **manager** who is responsible for

—all aspects of food production

—including menu planning

—purchasing

—costing

—planning work schedules

—hiring

—training

Sous Chef – (*Sous-chef de cuisine*) is directly in charge of production and works as the assistant to the executive chef

Station Chefs – (*Chefs de partie*) The station chefs, or *Chefs de partie*, are in charge of particular areas of production

Complete the worksheet for the station chefs.

Summary of worksheet	Summary of worksheet in Chinese

In your opinion, what is the most important thing to remember?

What are the keywords from this worksheet?

English:	Chinese translation:

