



**Gastronomy**  
**-the art and science of food-**

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# What is it ?

As we all know , people eat every day and sometimes we like our food, or we don't. This issue is not new to anyone ,in fact it was present in the past as well.

Food often comes in different shapes ,sizes and flavors , so it is not easy to choose , leave alone match them into something delicious.

Still some have thought about it and so gastronomy was invented as the “the knowledge and understanding of all that relates to man as he eats. Its purpose is to ensure the conservation of men, using the best food possible.”



# ...a little history

Greeks were eating cereals ,olive oil ,wine , grapes ,fish at their luxurious parties, style that passed on to the Romans easily, but the French and Italian were the ones that gave a little more interest in food and everything about it. Here are some great chefs from the Medieval Europe :



# Taillevent the late fourteenth century(1380 )

He is considered one the most famous chefs in medieval France. No one knows the exact date of his birth, but there are two versions one in 1320 or in 1326 and died around 1395. The museum of Saint Germain holds in its heritage a gravestone which illustrates the Taillevent, in which he is represented by a woman. This gravestone can be seen in the following figure.





# Other important papers...

**Manuscript of Sion - found in the 1300s at the Library of Supersaxo (France). This manuscript was written before the birth of Taillevent and includes 133 recipes**



**Chiquart Maistre, manuscript from 1420 .**

**This manuscript belongs to the Mediateca Valais from Switzerland and holds 70 recipes**

paste qui fait de bonnes  
vues. qu'il faut faire de  
vues. et un peu de poivre  
de safran de bon d'oreille  
C'est le plus de la troupe  
qui pousse tout le long  
paste de safran

Et si soit aussi le dit  
bien aduise. qui fait de bon  
pour que une petite  
belle et nette. et que soit  
de bon bulle. de plus il faut  
de troupe de safran de plus  
qui fait de la dit paste. et en  
un peu de safran. et en  
un peu de safran. et en  
un peu de safran. et en

Et pour donner entendre  
ment au lieu qui font de  
safran de plus. et en  
safran de plus. et en  
safran de plus. et en  
safran de plus. et en







Evolution....



# It went...

.....from this





To ...





This !



...or this maybe



You have up to 1915 hrs to finish your food!

Man... We've been standing here since 1845 hrs!

When can I eat my two nuggets and the burger?

...along with

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Meanwhile...



Honey, did you remember to unleash the dog for his dinner?







The end !

