



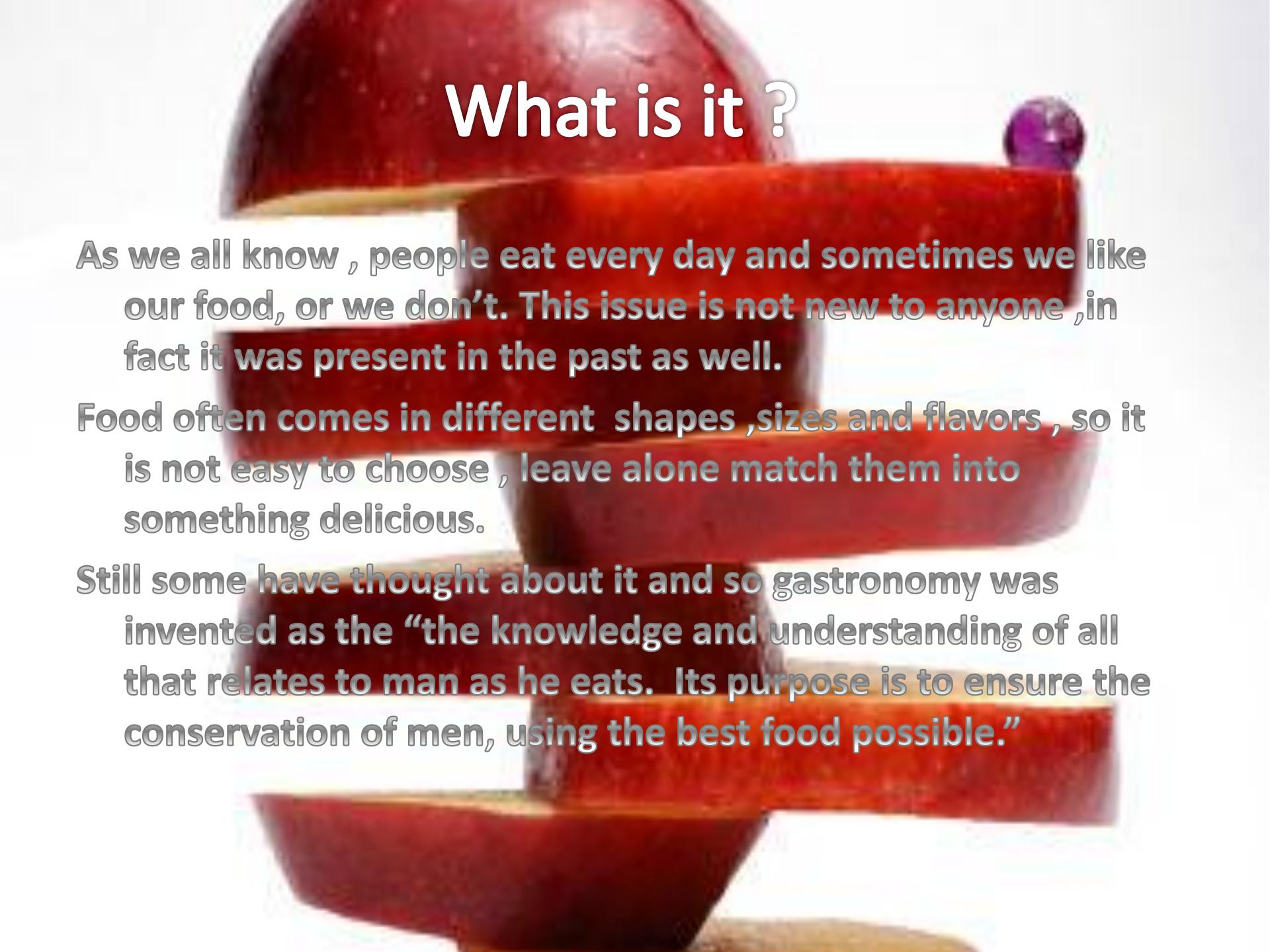
Gastronomy

-the art and science of food-

Authors: Dragoș Popa

Laura Harabagiu

Colegiul Național Economic "Andrei
Bârseanu" - Brașov



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

has 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). T
his 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**

past my haire des bonnes vyn
les quinze blans d'une de un
vado et vng poe le poe me
de l'affut soye donnez vng
tunellet s la trempe du
pas pource tout le gremme du
past de faydit

Et si soit aussi ledit maistre
ben aduyx quel haire de bon
poer que une autre rote
elle et nre et que son
bon bulle de que il fure
de trouvez l'autre past et en
un farce le de past et en
autre tenu poer son
de l'ent de l'ent et sur le
l'autre

Et pour donner entende
ment ars au q'il fure le
chaponne rebelle. Si done
le chaponne ore et les
laparville tre grec et mesme
bonn en grec et tel
effet en le pays que on



**Roberto de Nola, book
written in 1477**

**The book
was written in 1477 by Rob-
ert Mestre , who was the
first-chef of
King Ferdinand of Aragon in
Napoli.**

**Antonio Camuria, manuscript from 1524.
The Italian Renaissance cuisine is known from the
work of Cristoforo
Mensisburgo (Banchette, 1549), Domenico Romola
(dotrinasingolar, 1560) and Bartolomeo Scappi
(Opera, 1570).**
**A manuscript dated 1524 was found at the National
Library of Napoli Vittorio Emanuele III. Recipes that
were found in the manuscript in 1993 were
translated into several languages and made public.**

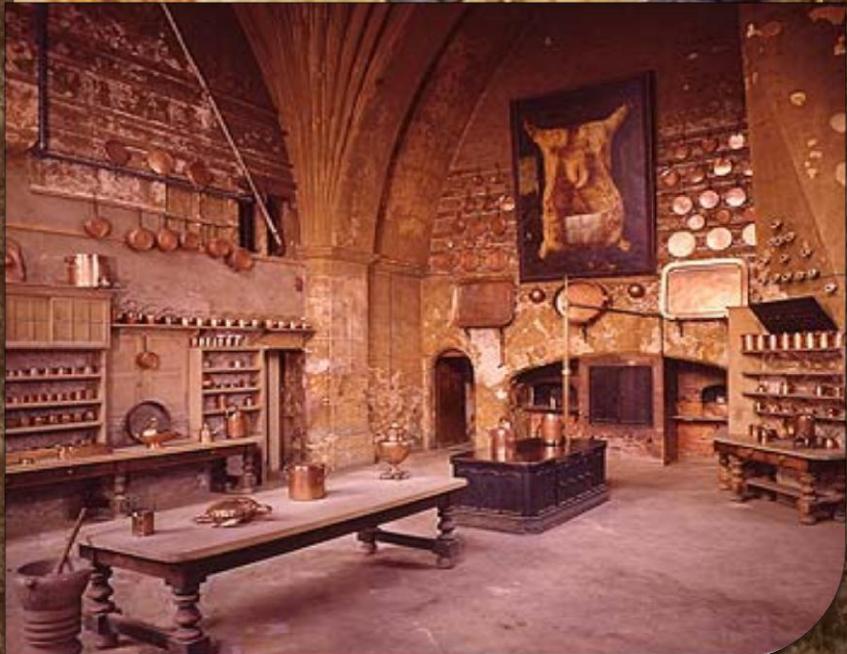
A photograph of a page from an antique manuscript. The text is written in a dark ink on aged, yellowish paper. The script is a Gothic hand, likely a form of medieval Latin or a local dialect. The text discusses the preparation of a dish, mentioning ingredients like saffron, eggs, and oil, and instructions for mixing them. The handwriting is fluid but dense, typical of early printed books.



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?

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...along with



Meanwhile...

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



A close-up photograph of a young girl with dark hair pulled back, looking directly at the camera with wide, surprised eyes. She is holding a very large, multi-layered sandwich with both hands, taking a bite out of it. The sandwich is filled with meat, cheese, lettuce, and tomato. The background is a plain, light-colored wall.

The end !