**CUL 231- Classical Cuisine**

**Book Report Assignment**

Choose a book that Discusses the French Food Culture that pertains to (including but not limited)

* History
* Dining
* Food Insecurity
* Food Technology
* Perceived Food Excellence
* Nutrition
* Alcohol
* Regional Specialties
* Dining Patterns

Report should include a summary of the book and answer the following questions…

Who does this book serve? How has it added to, diminished or changed your perception of the

French Food Culture? Is culture shaped by food or the other way around? How is the perception of a culture shaped?

Report should be no less than 5 pages plus bibliography- this does not include pics or recipes. 12 pt. font, double spaced.

Suggested Readings but of course you may choose your own as there are hundreds!!

* The Food of France, Waverly Root- Vintage Publishing 1956, 1966, 1992
* French Women Don’t Get Fat- Mireille Guiliano- Knoph Publishing 2005
* French Lessons- Peter Mayle-Vintage Publishing 2001
* A Year in Provence- Peter Mayle- Vintage Publishing 1992
* Toujours Provence- Peter Mayle- Vintage Publishing 1991
* Cooking for Kings- Ian Kelly- Walker Publishing 1966, 2001
* The Apprentice- Jacques Pepin- Houghton Mifflin 2003
* French Food Schehr andWeiss- Routeledge 2001
* Just about anything from Julia Child

This product was funded by a grant awarded by the U.S. Department of Labor’s Employment and Training Administration. The product was created by the grantee and does not necessarily reflect the official position of the U.S. Department of Labor. The Department of Labor makes no guarantees, warranties, or assurances of any kind, express or implied, with respect to such information, including by information on linked sites and including, but no limited to, accuracy of the information or its completeness, timeliness, usefulness, adequacy, continue availability, or ownership.

"CUL 231 Classical Cuisine" by Chef Kelly Anne Clarke, TAACCCT 2 Growing Maine Project, [Kennebec Valley Community College](http://www.kvcc.me.edu/) is licensed under [CC BY 4.0](http://creativecommons.org/licenses/by/4.0)