**History of Culinary Arts Project**

You are in charge of informing the class about the original VIP’s of the History of Culinary Arts. You will be assigned a famous individual by your instructor. You must create a full color (with photos) PowerPoint that includes all of the following:

1. Name, birthday, photo, country/city of birth, interesting childhood facts.
2. List and describe ALL of their contributions to Culinary Arts. What did they invent? What are they credited with? Who/what did they cook for? Did they publish anything? Did they start restaurants (where and when)?
3. If they were alive today, what do you think they would be doing in our world of Culinary Arts or the Hospitality Industry? Describe it in detail.
4. Submit the completed project to Chef Boccaccio **before** Tuesday January 14th. Bring in a flash drive, or Share via her google drive ([wanjikungumba3@gmail.com](mailto:wanjikungumba3@gmail.com)). Presentations will be on Tuesday January 14th!

**Historical Figures**

**Catherine de Medici**

**M. Boulanger**

**Jean-Anthelme Brillat Savarin**

**Marie Antoine Careme**

**Louis Pasteur**

**Auguste Escoffier**

**Fernand Point**

**Dr. Harvey W. Wiley**

**Alice Waters**

[**Marcus Gavius Apicius**](http://en.wikipedia.org/wiki/Marcus_Gavius_Apicius)

**Nicolas Appert**

**James Beard**

**Thomas Keller**

**Julia Child**