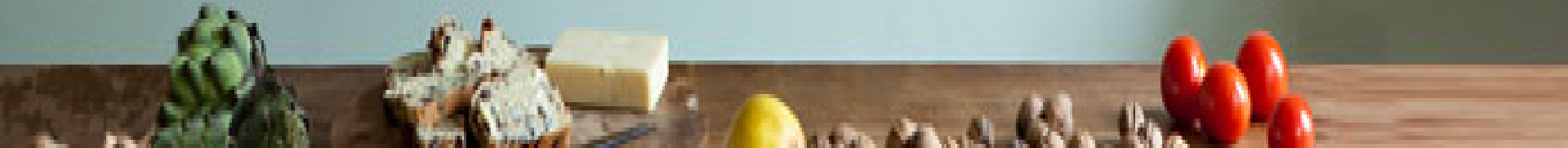


FOOD GLORIOUS FOOD!

by Mary Kotsakou



Some information...

Food: a substance that provides to our body energy, usually of plant or animal origin, and contains essential nutrients, such as fats, proteins, vitamins, or minerals.



All countries have their own culture and so does their food! Some of them may become worldwide - known, like **pizza** from **Italy**.



Or **croissants** from **France**.



Or **scrambled eggs** from **England**.

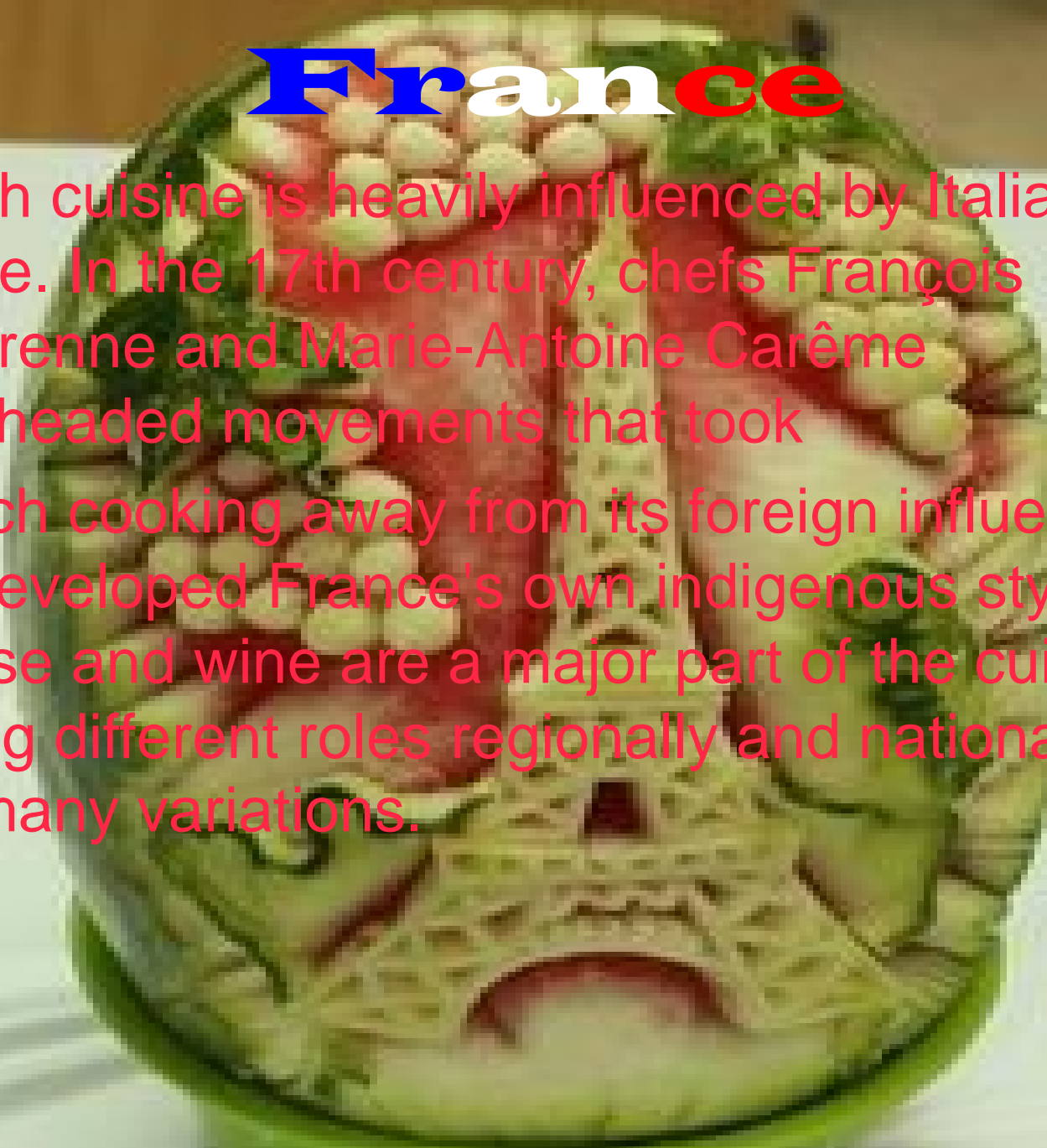
Anyway, every type of food comes from a different place of the world, with its own history through the ages!



France

French cuisine is heavily influenced by Italian cuisine. In the 17th century, chefs François Pierre La Varenne and Marie-Antoine Carême spearheaded movements that took

French cooking away from its foreign influences and developed France's own indigenous style. Cheese and wine are a major part of the cuisine, playing different roles regionally and nationally, with many variations.



French cooking has contributed significantly to Western cuisines and its criteria are used widely in Western cookery school boards and culinary education.



French Cuisine!!



English Cuisine

By English cuisine we refer to the cooking styles, traditions and recipes associated with England. Its distinctive attributes share much with wider British cuisine, through the importation of ingredients and ideas from North America, China, and India during the time of the British Empire and as a result of post-war immigration.



MODERN MODE OF SERVING DISHES.



S 1. Jelly of two colours. T 1. Raspberry Cream. U 1. Centre Dish of Various Fruits
V 1. Trifle. W 1. Strawberries an nature in ornamental Flowerpot.

Traditional meals have ancient origins, such as bread and cheese, roasted and stewed meats, meat and game pies, boiled vegetables and broths, and freshwater and saltwater fish, but cooking has also been influenced by foreign ingredients and cooking styles. French cuisine influenced English recipes throughout the Victorian era.



British Cuisine!



Italy

Italian cuisine is characterized by its simplicity, with many dishes having only four to eight ingredients. Italian cooks rely chiefly on the quality of the ingredients rather than on elaborate preparation.



Cheese and wine are a major part of the cuisine, with many variations. Coffee, specifically espresso, has become important in Italian cuisine.





Italian Air



Spanish cuisine

There are many regional cooking styles throughout Spain, all based around fresh and flavorful locally grown ingredients. These flavors combine to make Spanish cuisine one of the richest and most varied of all the world's cuisines.



Spanish Cuisine



Spanish cuisine as opposed to other national cuisines in Europe, is heavily influenced by regional cuisines and the particular historical conditions that shaped culture and society in those territories. Geography and climate had great influence on cooking methods and available ingredients, and these are still present in the gastronomy of the various regions.

Spanish...



Swiss Cuisine!!

Swiss cuisine has many regional influences, including from French, German and Italian cuisines and also features many dishes specific to Switzerland. Switzerland was historically a country of farmers, so traditional Swiss dishes tend to be plain and made from simple ingredients, such as potatoes and cheese.





Swiss Chocolate

White cacao beans and other ingredients such as sugar can originate from outside of Switzerland. Switzerland's chocolates have earned an international reputation for high quality with many famous international brands.

+

SWISS
CHOCOLATE



+

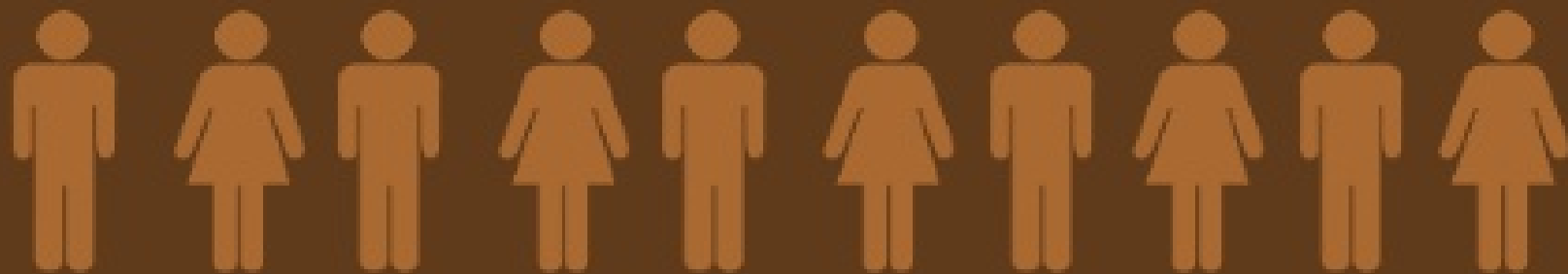
SCHWEIZER
SCHOKOLADE



A
BALANCED
DIET IS
CHOCOLATE
IN BOTH
HANDS



9 out 10 people
like chocolate



the 10th person
always lies

ChocolateLovers

The history of Chinese cuisine in China stretches back for thousands of years and has changed from period to period and in each region according to climate, imperial fashions, and local preferences. Over time, techniques and ingredients from the cuisines of other cultures were integrated into the cuisine of the Chinese people.



The "Eight Culinary Cuisines" of China are Anhui, Cantonese, Fujian, Hunan, Jiangsu, Shandong, Sichuan, and Zhejiang cuisines.

The staple foods of Chinese cooking include rice, noodles, vegetables, and sauces and seasonings





Beijing and the North

Hunan

Sichuan and the West



FOODS OF CHINA

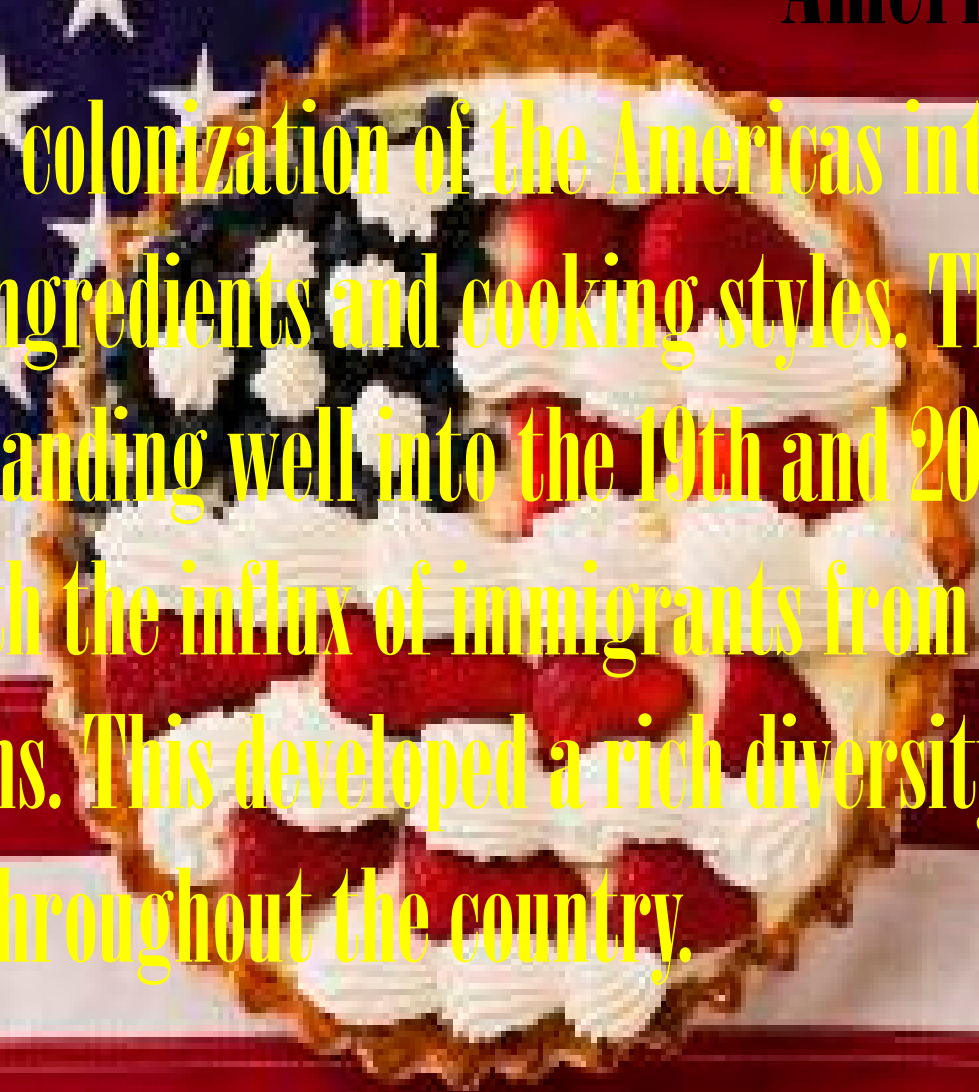
Canton and the South



Fujian and the East

America

The European colonization of the Americas introduced a number of ingredients and cooking styles. They continued expanding well into the 19th and 20th centuries, with the influx of immigrants from many foreign nations. This developed a rich diversity in food preparation throughout the country.



One characteristic of American cooking is the fusion of multiple ethnic or regional approaches into completely new cooking styles. A wave of celebrity chefs began with **Julia Child** and **Graham Kerr** in the 1970s.





Germany

A still life arrangement of German food. In the foreground, a white plate holds a large, golden-brown pretzel with white sesame seeds, two light-colored sausages, and a small portion of brown sauce. A sprig of fresh green parsley is tucked between the pretzel and the sausages. In the background, a wooden cutting board features two bright red tomatoes, a whole white onion, and several red radishes. The entire scene is set on a blue and white checkered tablecloth.

The southern regions of Germany, including Bavaria, share many dishes. This originates in common religious and cultural history.



A decorative arrangement of fresh fruit. The top left corner features a cluster of bright red raspberries, some of which are skewered with thin, light-colored sticks. The rest of the arrangement is composed of a dense field of dark blue blueberries. Scattered throughout the blueberries are several slices of kiwi fruit cut into five-pointed star shapes. The word "Australia" is written in blue text across the top center of the image.

Australia

Australia was, from 1788 to 1900, a collection of British colonies in which culinary tastes were strongly influenced by British and Irish traditions and agricultural products such as beef cattle, sheep and wheat became staples in the Australian diet.

British traditions persist, with roast dinners, the Australian meat pie and fish and chips remaining hugely popular, but there are also new elements featured in these foods. To barbecue meat is considered traditional in Australia. There are many famed haute cuisine and nouvelle cuisine establishments offering both local and international food due to strong multiculturalism.

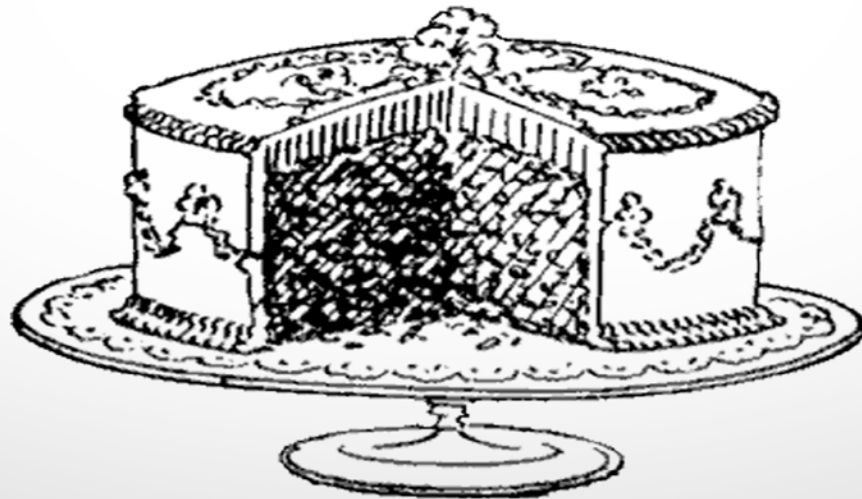




a party without
CAKKE

is just a
Some Quotes about food...
meeting

-julia child



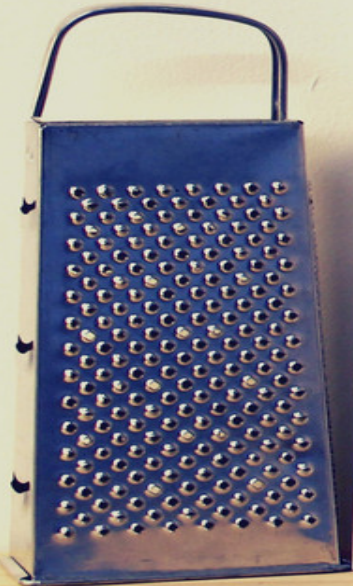
food

- 1- buy it with thought
 - 2- cook it with care
 - 3- use less wheat & meat
 - 4- buy local foods
 - 5- serve just enough
 - 6- use what is left
-

don't waste it 

U.S. FOOD ADMINISTRATION

Designed by Frederic G. Cooper 1917 - Courtesy of Library of Congress Prints & Photographs Division, WWI Posters, LC-USZC4-9739 - Letterpress Print - HOLSTEE



PEOPLE
WHO LOVE
TO EAT
ARE ALWAYS
THE BEST
PEOPLE

Julia Child

I WON'T BE
IMPRESSED WITH
TECHNOLOGY
UNTIL I CAN
DOWNLOAD FOOD.

Nutella

(proper noun)

the only reason
to buy bread



Calories
don't count
ON THE WEEKEND

**IF YOU'RE AFRAID OF BUTTER,
USE CREAM.**

— JULIA CHILD



yumsugar

GOING TO:

- PARIS
- NEW YORK
- LONDON
- KITCHEN,
I'M HUNGRY**



**Stressed spelled backwards
is desserts. Coincidence?**
sweetsweetquotes.tumblr.com



... YOU CANNOT
BUY
HAPPINESS
BUT
YOU CAN
BUY
ICE CREAM



(which is almost the
same thing)



i'm on a
seafood diet.
i see food
and i eat it.



**IF MUSIC
BE THE FOOD OF
LOVE,
PLAY ON.**

**WILLIAM SHAKESPEARE
QUOTESBERRY.COM**

“MUSIC KNITS PEOPLE TOGETHER IN SOME STRANGE WAY. SAME THING WITH FOOD.”

DWIGHT HENRY

© Lifehack Quotes

A close-up photograph of a person's hand holding a bright red circular sticker. The sticker features a simple black smiley face design with two dots for eyes and a wide, upward-curving arc for a mouth. A semi-transparent dark horizontal band is superimposed across the middle of the sticker, containing the text 'THANKS FOR WATCHING' in a clean, white, sans-serif font. The background is softly blurred, showing the skin of the hand and some indistinct colors.

THANKS FOR WATCHING