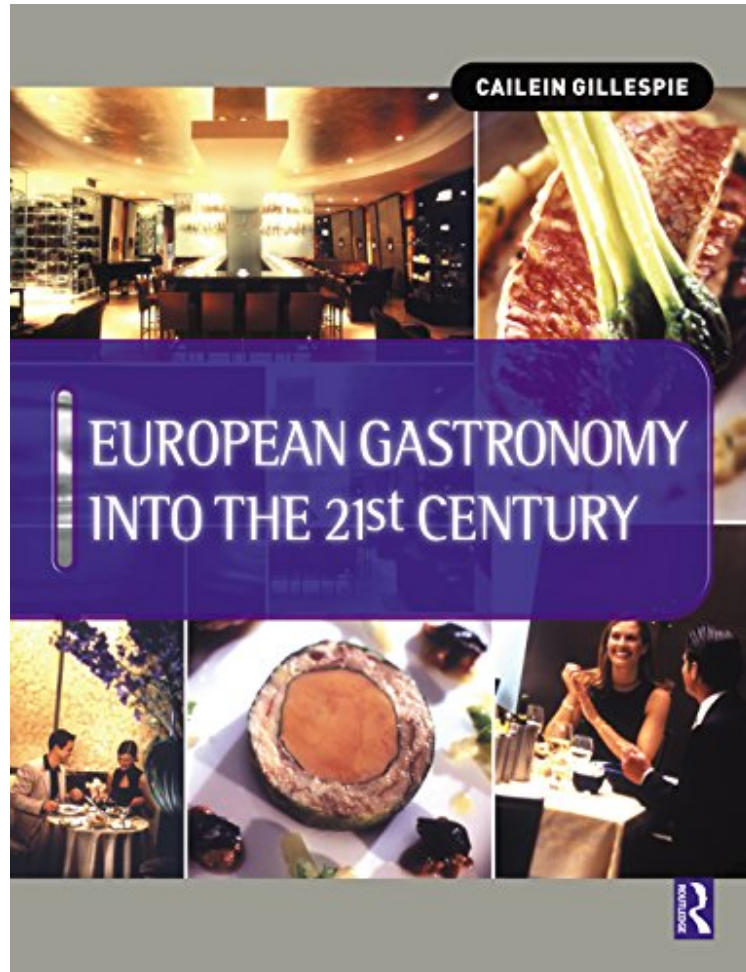


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## European Gastronomy into the 21st Century

*Cailein Gillespie, John Cousins*

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**Cailein Gillespie, John Cousins : European Gastronomy into the 21st Century** before purchasing it in order to gauge whether or not it would be worth my time, and all praised European Gastronomy into the 21st Century:

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Gastronomy is the art and science of good eating and drinking: a concept that extends outwards to embrace wider notions of tradition, culture, society and civilisation. This book provides a rigorous, well researched and much needed treatment of the subject, systematically outlining: \* the development of European gastronomic tradition, and the social, economic, philosophical and geographical contexts of change\* the experiences, philosophies and relative contributions of great gastronomes, past and present\* the interplay of traditional and contemporary influences on modern gastronomy\* the relationship between gastronomy and and travel and tourism\* salient issues of nutrition, food hygiene and health promotionTaking an all-encompassing look at the subject of gastronomy past, present and future, 'European Gastronomy into the 21st Century' uses example menus and case studies to demonstrate the theory. It also provides an

insight into the business arena, using key destination restaurants to illustrate management techniques and marketing issues. Accessible and highly structured, the book guides the reader through its wide-ranging and thought-provoking content.

"...provides underpinning knowledge of what is after all a complex and multifaceted subject...this book fills a niche that makes it essential reading for a range of students in further and higher education and it will certainly be a recommended text for my students." Hospitality "European gastronomy provides the underpinning knowledge and an excellent starting point for further study of a complex and multi-faceted subject...This book fills a niche that makes it essential reading for a range of students in further and higher education and it will certainly be a recommended text for my students." Joachim Schafheitle School of Service Industries, Bournemouth University "...a welcome addition to the many publications that have been written on the various contexts of the hospitality industry. The writing style is pitched to appeal to all levels of understanding and does not require prior expert knowledge of the subject area." Gillespie's book is an important addition.... It provides a valuable insight into the modern gastronomes environment, it suggests some of the directions this 'ill defined' area may take. Most importantly it generates a plethora of areas of reflection for all and offers a multitude of dissertation ideas for the undergraduate and graduate communities." Peter Pelham, Program Leader, Thames Valley University, UK About the Author He has over twenty five years' industry experience, which includes a variety of senior chef positions, and is currently responsible for the food and beverage curriculum and food and beverage training operations at the Hotel School. He is a member of various professional associations within the industry, and is former head of La Confrerie de la Chaine des Rotisseurs in Scotland.