

Speech on culinary essay



**ASSIGN
BUSTER**

Just imagine a life without cooking, so basically no food. I'm sure for some people they are thinking; yeah my speech is about food. Well sorry it's not, I'm talking about the cooking part of the whole food making process.

Basically my speech is about how I started to like cooking from the very beginning, also all the history going way back in time for cooking. Cooking is my natural high, whenever I have the chance to cook that is all I do for hours or a whole day if possible.

In my opinion I felt that cooking just came to me naturally and I did not even have to get taught anything. Even though you obviously you have to learn the basics first I felt that I didn't even need too. My passion for cooking all started when I first helped my mom make German chocolate cake. That's the very first thing I learned how to cook independently with no help at all. After that it was nonstop making everything including cupcakes, Italian cigar rolls, also German cake and sausage. Then shortly after that's all I did no matter what I was doing or how busy.

Everything was great after I learned how to cook well, because me and my grandma tried new things and put different ingredients together every day. Unfortunately all of a sudden some difficult news hit me when I got home from school one day. Well I just began to make a new recipe that my grandma and I just made up to try it out. That's exactly when my phone rang to say that my grandma died of a sudden heart attack. At that point I was devastated but the only way to make me happy was to keep on cooking to help keep her passion for cooking alive with me.

My whole life I already knew that my passion would always be cooking. After my grandma died I realized how much more it meant to me as my passion forever. Well that is my life story of how my passion came to be and why it is still the number one thing to do. Cooking is a little hard to say a definition for. Well cooking is the consumption with the use of heat. Cooking techniques and ingredients vary widely across the world, reflecting unique environmental, economic, and cultural traditions.

Cooks themselves also vary widely in skill and training. This definition describes me all the way because I have so much skill, so I can relate to it. Cooking can also occur through chemical reactions without the presence of heat, most notably as Ceviche, a traditional South American dish where fish is cooked with the acids in lemon or lime juice. Most of the time when I cook I need to use heat though for whatever I need to make at the moment.

Especially since most of the dishes I make are German and all of them need to cook in heat for a while so it will turn out right. Now the history of cooking is very interesting to hear if you haven't already. Preparing food with heat or fire is an activity unique to humans, and some scientists believe the advent of cooking played an important role in human evolution. Most anthropologists believe that cooking fires first developed around 250, 000 years ago. The development of agriculture, commerce and transportation between civilizations in different regions offered cooks many new ingredients.