

# The world of culinary arts

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Cooking food is commonly known as culinary art. The word culinary is related to the art of making various kinds of food. A culinarian working in restaurants is commonly known as a cook or a chef. The chef skillfully prepares food that is pleasing to the eye and the palate of the guests. They are required to have knowledge of the science of food and the understanding of diet and nutrition. They work primarily in restaurants, hotels, airlines, cruise liners, hospitals and other institutions. Kitchen conditions depend upon the demand and type of business. The art of making various cuisines can be termed as "Culinary Arts".

The history of culinary arts goes back to 1800s when the very first cooking school was started in Boston, America. Where teaching the art of cooking & preparing the food were given to students, in turn they passed on their knowledge to others. The actual revolution started later in Culinary Arts through the television where in 1946, James Beard started regular cooking classes in the art of American Cooking. The French cooking was introduced in American homes by Julia Child, in 1960's when through the power of the radio she entered all the kitchens nationwide.

The culinary institute of America or CIA was founded and was the first of its kind in the country to hold career-based cooking courses on the art of cooking. The cuisine and latest innovations worldwide are based on the ingredients available around the region. The dishes also depend upon the cultural and the socio-economic conditions of the city, region and country. Food is one thing that has always been and will continue to be a big part of our daily lives as a result of family recipes that are inherited from the ancestors.

Those who are interested in cooking, go to culinary schools to learn the art and obtain their professional degree in the field of culinary arts. The beauty of this art lies in the skill of understanding various types of tastes, presentations and food's main features. The restaurant industry is fast moving with the trend of initiating better-flavored food from local sources. Industry pioneers are progressing towards new initiatives including the composting of food waste and recycling of cooking in lieu for serving economic and innovative dishes.