

Name: Mathieu Belledent

Title of Research Project: Exploring the influence of Provençal Cuisine on French Haute Cuisine, based on a structured reading of Escoffier's Le Guide Culinaire (1903)

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Brief overview of the Thesis topic: This project will investigate the influence of Provençal Cuisine on French Haute Cuisine, based on a structured reading of Escoffier's Le Guide Culinaire (1903). Escoffier was born in Provence, France in 1846 and remains one of the most prominent figures in the culinary world, sometimes referred to as 'the king of chefs and chef of kings'. He is credited with having modernised and codified the French culinary tradition which is still used around the world today. He wrote Le Guide Culinaire at the turn of the twentieth century and it remains a global reference work for chefs and academics alike, both in terms of a cookbook and a textbook on cooking. The research will identify the contribution made by Escoffier's Le Guide Culinaire to French Haute Cuisine and, using a structured approach to reading historic cookbooks, will establish the influence of Provençal Cuisine – the region in which he was born - within his writing. Finally, leading Provençal chefs, members of Escoffier's family and foundation, and other academics will be interviewed to enhance our understanding of the influence of Provençal Cuisine on French Haute Cuisine.