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| **WRITING A BIOGRAPHY OF G.A.ESCOFFIER** |

**[](http://en.wikipedia.org/wiki/File:Auguste_Escoffier_01.jpg)**

**1.Put the following headlines at the right place to focus the 3 main stages in Escoffier’s career**

*Escoffier’s contribution- Early life- From Nice to Paris and London*

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| ***1.*** | |
| Name | Georges Auguste Escoffier |
| Profession | A French [chef](http://en.wikipedia.org/wiki/Chef), [restaurateur](http://en.wikipedia.org/wiki/Restaurateur) and culinary writer |
| Date of birth | 28 October 1846 |
| Place of birth | The village [Villeneuve-Loubet](http://en.wikipedia.org/wiki/Villeneuve-Loubet),near Nice |
| ***2.*** | |
| In 1859 | Apprentice at his uncle's restaurant |
| In 1865 | Work at Le Petit Moulin Rouge restaurant in [Paris](http://en.wikipedia.org/wiki/Paris). |
| During the [Franco-Prussian war](http://en.wikipedia.org/wiki/Franco-Prussian_war) in 1870 | Join the army as a chef and develop the technique of canning food |
| In1888 | Meet Cesar Ritz, a Swiss hotelier.  The two are hired by a wealthy british businessman Richard D'Oyly Carte**.**  They start to work at the luxury establishment, the Savoy hotel in London |
| In 1893 | Create many dishes.  Invent the [*pêche Melba*](http://en.wikipedia.org/wiki/P%C3%AAche_Melba) |
| In 1898 | César and Escoffier both leave the Savoy Hotel. People say they are responsible for the disappearance of £3400 of wine and spirits.  They establish the [Paris Ritz](http://en.wikipedia.org/wiki/H%C3%B4tel_Ritz_Paris) |
| In 1899 | They run the new [Carlton Hotel](http://en.wikipedia.org/wiki/Carlton_Hotel,_London) in London |
| **3.** | |
| Escoffier’s achievement | One of the codifiers of French [*haute cuisine*](http://en.wikipedia.org/wiki/Haute_cuisine).  Simplify and modernize Auguste Carême's elaborate and ornate style  Is Referred to by the French press as king of chefs and chef of kings |