

## Escoffier

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**Auguste Escoffier School of Culinary Arts**

Georges Auguste Escoffier (French: [ʒɛʁʒ oˈgyst ʔsk ʔfɛj]; 28 October 1846 – 12 February 1935) was a famous French chef, restaurateur and culinary writer who popularized and updated traditional French cooking methods.

**Auguste Escoffier** - Wikipedia

Auguste Escoffier, in full Georges-Auguste Escoffier, (born October 28, 1846, Villeneuve-Loubet, France—died February 12, 1935, Monte-Carlo, Monaco), French culinary artist, known as "the king of chefs and the chef of kings," who earned a worldwide reputation as director of the kitchens at the Savoy Hotel (1890–99) and afterward at the Carlton Hotel, both in London.

**Auguste Escoffier** | **French chef** | **Britannica**

Es-cof-fier (ʔs-kô-fyʔʔ), Auguste 1846-1935. French chef of grand hotels, such as the Savoy and Carlton in London. He wrote several cookery books, including Le Guide culinaire (1903).

**Escoffier** - definition of **Escoffier** by **The Free Dictionary**

Georges-Auguste Escoffier was a French chef and author who lived from 28 October 1846 to 12 February 1935. He never worked in private homes; his entire career was spent in commercial, public places. He popularized writing out meal menus in the order in which the items would be served.

**Georges-Auguste Escoffier** - **CooksInfo**

The Escoffier Cookbook and Guide to the Fine Art of Cookery: For Connoisseurs, Chefs, Epicures Complete With 2973 Recipes
Auguste Escoffier 4.6 out of 5 stars 281

**Complete Guide to Modern Cookery: Auguste Escoffier, H.L ...**

Auguste Escoffier (1946–1935) was a French chef considered to be the father of haute cuisine. Much of his culinary technique was a simplified and modernized version of Marie-Antoine Carême's elaborate style. Escoffier's 1903 text Le Guide Culinare is still used as both a cookbook and a textbook today.

**The Escoffier Cookbook and Guide to the Fine Art of ...**

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The brigade-style kitchen system perfected by Georges Auguste Escoffier revolutionised the restaurant industry and is still utilised in many modern restaurants today. In the video below, chef Michel Roux Jr explains the process of exactly how the brigade system works and why it's had such an impact on the way food is prepared and served.

**Escoffier's Kitchen Brigade System Explained**

Auguste Escoffier was born on 28 October 1846 in Villeneuve-Loubet, France. His grandmother, who loved cooking, was a significant influence on him as a child.

**Auguste Escoffier Biography, Life, Interesting Facts**

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Escoffier developed the recipes while working at the Savoy, Ritz and Carlton hotels from the late 1880s to the time of publication. The hotels and restaurants Escoffier worked in were on the cutting edge of modernity, doing away with many overwrought elements of the Victorian era while serving the elite of society.

**Le guide culinaire** - Wikipedia

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Georges Auguste Escoffier (pronounced [ʒɛʁʒ ʔgyst ʔs.k ʔfɛj]; 28 October 1846, Villeneuve-Loubet, Alpes-Maritimes – 12 February 1935) was a French chef, restaurateur and culinary writer who popularized and updated traditional French cooking methods.

**Escoffier by Auguste Escoffier** - **Goodreads**

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Escoffier definition, French chef and author of cookbooks. See more.

**Escoffier | Definition of Escoffier at Dictionary.com**

Georges Auguste Escoffier, later known simply as Auguste Escoffier, was born on October 28, 1846, in the small village of Villeneuve-Loubet, near Nice, in the Provence region of France. Among the key figures in the boy's life was his father, who worked primarily as a blacksmith yet also cultivated tobacco plants.

**Auguste Escoffier** - **YourDictionary.com**

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