



Smithsonian

COOKING INNOVATIONS



Lesley Ward

Contributing Author

Jennifer Lawson

Consultants

Ashley Rose Young, Ph.D.

Historian
American Food History
National Museum of American History

Sharon Banks

3rd Grade Teacher
Duncan Public Schools

Publishing Credits

Rachelle Cracchiolo, M.S.Ed., *Publisher*
Conni Medina, M.A.Ed., *Managing Editor*
Diana Kenney, M.A.Ed., NBCT, *Content Director*
Véronique Bos, *Creative Director*
Robin Erickson, *Art Director*
Michelle Jovin, M.A., *Associate Editor*
Mindy Duits, *Senior Graphic Designer*
Smithsonian Science Education Center

Image Credits: p.7 (bottom) Mauricio Anton/Science Source; p.8 Schenectady Museum Association/Getty Images; p.9 (left) Acroterion (Creative Commons); p.12 (left) Elizabeth/Table4Five (Creative Commons); p.13 Courtesy Pantelligent; p.14 (bottom) Courtesy PolyScience; p.15 (bottom) Makia Minich; p.22 First Class Photography/Shutterstock; p.23 Peter Titmuss/Alamy; p.24 (left) T. Tseng (Creative Commons); p.24 (right) Xabier Mikel Laburu/Bloomberg via Getty Images; p.25 (top) Lawrence K. Ho/Los Angeles Times via Getty Images; p.26 (bottom) Sam Bompas/Splash News/Newscom; pp.26–27 (top) Imagine China/Newscom; p.27 (bottom) PA Images/Alamy; all other images from iStock and/or Shutterstock.

Library of Congress Cataloging-in-Publication Data

Names: Ward, Lesley, author.
Title: Cooking innovations / Lesley Ward.
Description: Huntington Beach, CA : Teacher Created Materials, [2019] | Includes index. |
Identifiers: LCCN 2018031130 (print) | LCCN 2018032374 (ebook) | ISBN 9781493869114 (E-book) | ISBN 9781493866717 (pbk.)
Subjects: LCSH: Cooking--Technological innovations--Juvenile literature. | Cooking--History--Juvenile literature.
Classification: LCC TX652.5 (ebook) | LCC TX652.5 .W344 2019 (print) | DDC 641.509--dc23
LC record available at <https://lccn.loc.gov/2018031130>



© 2019 Smithsonian Institution. The name "Smithsonian" and the Smithsonian logo are registered trademarks owned by the Smithsonian Institution.

Teacher Created Materials

5301 Oceanus Drive
Huntington Beach, CA 92649-1030
www.tcmpub.com

ISBN 978-0-7439-2228-9

© 2019 Teacher Created Materials, Inc.




Table of Contents

Machines in the Kitchen	4
Discovering Fire	6
Awesome Appliances	10
Tasty Apps	18
Scientists Who Cook.....	22
The Future of Food.....	26
STEAM Challenge	28
Glossary.....	30
Index.....	31
Career Advice	32

Machines in the Kitchen

Look around your kitchen. It is home to some amazing machines. They are machines that help make it easier for you to make food. But it was not always that simple. Cooking **innovations** have come a long way. They often make our lives easier.

Chefs are thankful for these innovations. They use them to try new things. Chefs are scientists. Their kitchens are their laboratories. They try new ways to make food. Sometimes, they make something completely new!



This woman takes food out of her oven in the early 1900s.



Innovations like these can make cooking easier.

Discovering Fire

Before early humans learned how to make fire, their diets were much different. Early humans ate plants, fruit, and raw meat!

Many years later, humans started cooking their food. They might have used fires that were started by lightning. This was probably the first time humans ate cooked meat.

Over the years, humans learned to make their own fires. They learned how to keep fires burning for a long time. Families and friends ate around fires. Fire was their stove.



Some people still eat raw meat.



These chickens are being cooked over a campfire.

Early humans ate cooked plants.



You've Just Finished your Free Sample

Enjoyed the preview?

Buy: <http://www.ebooks2go.com>