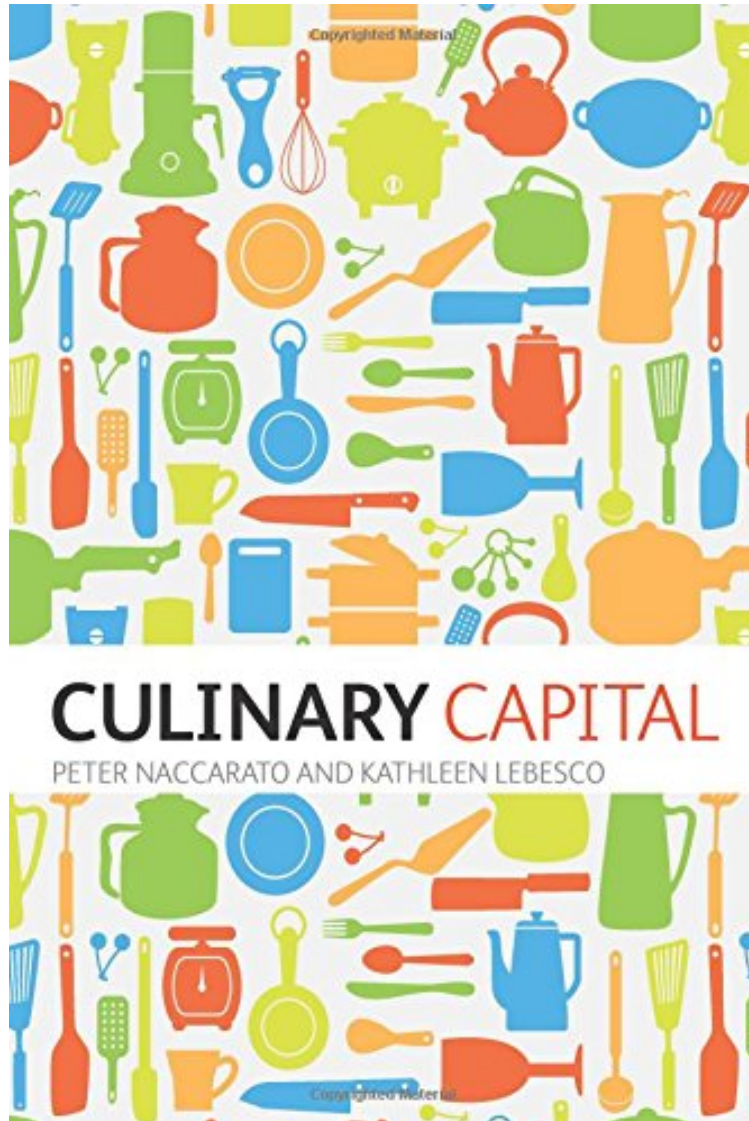


# Culinary Capital

*Peter Naccarato, Kathleen LeBesco*  
DOC | \*audiobook | ebooks | Download PDF | ePub



[Download](#) [Read Online](#)

#1917782 in Books Bloomsbury Academic 2012-12-01 2012-12-01 Original language: English PDF # 1  
233.93 x .33 x 6.141, .40 #File Name: 085785383X160 pages | File size: 27.Mb

**Peter Naccarato, Kathleen LeBesco : Culinary Capital** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Culinary Capital:

0 of 0 people found the following review helpful. Great book as it is thought-provoking and explains what is ...By CustomerGreat book as it is thought-provoking and explains what is going on with all these food TV shows and impacts these have on the consumption practices of individuals.3 of 4 people found the following review helpful. MixedBy DarrenIngram\_dot\_comIf you had thought that food and drink was either essential fuel for the body or just another production line (from source to plate) of sorts, you are mistaken. It is also a critical part of our society with it

crossing over socio-economic levels, cultures and forms a major impact on everyday life. The so-called "culinary capital" is the central thesis of the authors in this deceptively-slim book which examines how our individual and group identities are shaped by what we eat and drink. It is not just a simple matter of the ingredients, such as caviar for the rich and cheap cuts for the poor either, but it can cover influences made by celebrity chefs on television, certain phrases or words, competitive eating, online engagement and even peer pressure through social media sharing of food images and reviews of restaurants. This is not going to be a book for everyone and it is a fairly serious, hard going read and the reader is going to need to focus to get the most out of this book. It will provoke thought, lead to some "light bulb" moments of realisation and possibly change some perceptions that you may have. As a serious foodie it will give you certainly an additional feeling for what is inevitably a passionate subject. You might start looking at your surroundings in a totally different light in the future. As befitting an academic book, there is a mass of notes, bibliographic references and an extensive index at the rear, which is a good aid for research and further study. On a small, practical matter though this book is not so friendly when it comes to being a study aid as (the paperback version under review) it is tightly-printed with not very much space for margin notations. The binding and general paper stock also felt a little too fragile for anything other than a cursory glance.

Tv cookery shows hosted by celebrity chefs. Meal prep kitchens. Online grocers and restaurant review sites. Competitive eating contests, carnivals and fairs, and junk food websites and blogs. What do all of them have in common? According to authors Kathleen LeBesco and Peter Naccarato, they each serve as productive sites for understanding the role of culinary capital in shaping individual and group identities in contemporary culture. Beyond providing sustenance, food and food practices play an important social role, offering status to individuals who conform to their culture's culinary norms and expectations while also providing a means of resisting them. *Culinary Capital* analyzes this phenomenon in action across the landscape of contemporary culture. The authors examine how each of the sites listed above promises viewers and consumers status through the acquisition of culinary capital and, as they do so, intersect with a range of cultural values and ideologies, particularly those of gender and economic class.

Sometimes a new phrase gets coined in food writing, and a few years later you wonder how you wrote without it: think Crosby's 'Columbian exchange' or Long's 'culinary tourism.' In five years we'll wonder how we did without 'culinary capital' to talk intelligently about contemporary food and foodways. Zachary Nowak, Director, Food Studies Program The Umbra Institute, Perugia, Italy *Culinary Capital* is a ground-breaking study that will challenge those of us in cultural and food studies to consider the importance of culinary capital and the ways in which it permeates even the most quotidian areas of our lives, whilst provoking us to consider how we can reinscribe food with the very elitist tenets that we often work to dismantle. Psyche Williams-Forsen, Associate Professor and Co-Director of Graduate Studies, University of Maryland, USA *Summing Up: Recommended. All levels/libraries.* -- R. R. Wilk, Indiana University CHOICE The so-called "culinary capital" is the central thesis of the authors in this deceptively-slim book which examines how our individual and group identities are shaped by what we eat and drink... It will provoke thought, lead to some "light bulb" moments of realisation and possibly change some perceptions that you may have... As befitting an academic book, there is a mass of notes, bibliographic references and an extensive index at the rear, which is a good aid for research and further study. Yum.fi About the Author Peter Naccarato is Professor of English and Chair of the Humanities Division at Marymount Manhattan College, USA. Kathleen LeBesco is Associate Dean for Academic Affairs at Marymount Manhattan College, USA.