

Michael Krondl

food writer, author, culinary historian at Michael Krondl

New York, NY, US

Experienced speaker and presenter to both a general more specialized public about food and culture.

Biography

Michael Krondl is a food writer, and artist. He is the the author of Sweet Invention: A History of Dessert, a volume devoted to the pleasures of sweet foods from around the world. His previous book was The Taste of Conquest: The Rise and Fall of the Three Great Cities of Spice, a history of the pivotal roles Venice, Lisbon and Amsterdam played not only in transforming the tastes of peoples around the globe, but changing the world itself. He is also the author of Around the American Table: Treasured Recipes and Food Traditions from the American Cookery Collections of The New York Public Library. The long title pretty well describes the book which is a popular account of the history of American food. The book draws extensively on the spectacular collection of cookbooks in the stacks of The New York Public Library for source material. The Great Little Pumpkin Cookbook is a collection of some fifty recipes for those obsessed with those adorable rotund gourds (well, technically, they're not gourds, but that's a long story). An award- winning cooking instructor, food writer, and former chef, he has also contributed to Gastronomica, Marie Claire, Family Circle, Cultural History of Food: The Renaissance, and the Oxford Encyclopedia of Food and Drink in America among many other publications. He lives in New York City.

Availability

Keynote, Panelist, Author Appearance

Industry Expertise

Food and Beverages, Writing and Editing

Areas of Expertise

The Uses of Dessert, How Spices Transformed the World, The Invention of Italian Cuisine, Italian Cooking in the Renaissance, How the French Invented Cuisine

Affiliations

New York Culinary Historians, Astor Center, City University of New York

Sample Talks

The Uses of Dessert

A talk that explains how food and culture interact to change politics, economics and the way we live.

Event Appearances

Title

Princess Cruise Lines Scholarship at Sea Program

Title

Lecture on the “Uses of Dessert.”

Title

Lecture on the history of the spice trade.

Title

Lecture on the history of Thanksgiving.

Education

George Brown College

Honours Certificate in Advanced Food Preparation, Professional Chef Program Cullinary Arts

The Cooper Union

BFA Fine Art

Accomplishments

Author

Published Sweet Invention: A History of Dessert

Awarded best introductory class in New York by New York Magazine

Awarded best introductory class in New York by New York Magazine for teaching “Cooking 101” at the New School.

Author

Published The Taste of Conquest: The Rise and Fall of the Three Great Cities of Spice

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