

Summary

Diploma thesis „Gastronomy in cultural history“ is a cultural study focusing on the development and status of gastronomy in the context of everyday life of European society from the Middle Ages to the late 19th century. An emphasis is placed on the environment of the Czech lands. The thesis also deals with other fields that are directly related to gastronomy and table manners, it is particularly interested in changes in lifestyles that reflect the technological and economic development. Methodologically it is based on historical, cultural anthropological and sociological research. The interpretation is kept chronologically and is structured in accordance with the usual cultural-historical periodization. The specifics of the thesis consist mainly in pursuit of a holistic approach to the concept of this interdisciplinarily interesting topic.

In the chapter on the Middle Ages, it describes the influence of different alimentary systems and Hippocratic-Galenic theory on the formation of the medieval diet. It neither ignores the Christian belief and social status based on a feudal system, nor the development of towns as new political, cultural and economic centres of the region. The chapter on the Renaissance is concerned with a return to ancient ideals, the emergence of a new aristocracy, refining the manners and holding lavish celebrations with sophisticated dishes. It discusses the issue of personal quality which determined eating habits of individual social strata. It is interested in changes in the economic field, a fallow cultivation and the formation of monocultural areas. Journeys of discovery and the advent of novel foods are important as well. The following chapter depicts the economic, political and social situation affected by the consequences of the Thirty Years War. What is primarily significant is the substitution of the three-field system for the Norfolk four-course system, potatoes as an essential part of the diet and the introduction of the first manufactories. Crucial are also the emergence of French haute cuisine and the popularity of new drinks which resulted in the establishment of coffeehouses as a new meeting place. The next chapter on the Nineteenth Century deals with the industrial revolution, the advent of modern society and related changes, such as the development of individual industries, the emergence of market economy and the wave of urbanization. New technologies contributed to the expansion of methods of food preservation and the development of transport contributed to the delocalization of the catering system. Magdalena Dobromila Rettigová influenced the development of the bourgeoisie cuisine in our country. At

the end of the chapter the thesis discusses the issue of eating out, the emergence of the first restaurants and „the stove revolution“.