

## CONTEMPORARY FOOD TECHNOLOGY AND ITS IMPACT ON CUISINE

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*Розглянуто різновиди виготовлення продуктів та їх постачання до кулінарії. Надано аналіз харчових звичок, та вживання продуктів в різних країнах світу.*

Archeology shows that humans have been alive and active in many parts of the world for several hundreds of thousands of years. Food supplies moved gradually over many centuries from hunter-gatherer and nomad status to the domestication and selection of plants and animals, allowing populations to become more fixed, and to establish permanent villages, towns, and eventually cities. Food habits were developed based on the foods available in different parts of the world, the use of fire, fermentation and other food treatments to make many plant and animal derived foods more palatable and more easily digested, on genetic variations among different population groups, and on cultural developments that were often based on different beliefs, nature observations, and political structures.

All countries produce foods, but virtually no country is completely self-sufficient in agriculture so that it can produce all of the food items that are used in local diets, or are used in animal feed for producing cattle, poultry and fish. Most countries have seasonal production of different foods, and in many cases temporal surpluses of different food crops or products, requiring storage that will prevent post-harvest food losses, and enabling trade in surplus foods or food products in domestic markets, or between countries.

It is clear that developments in food handling, production, processing, and in food service over many centuries has had a profound influence on how foods are prepared and consumed. Many different types of food systems and different cuisines have evolved in different parts of the world due to available food supplies, traditional or new ways of preparing foods, and the spread of dietary habits and cuisine from one part of the world to another. Humans are able to adapt to many different foods and food habits, and in urban areas in many countries at present many different types of cuisines are commonly consumed, in home, and outside the home. Food technologies of many different kinds help in assuring the availability throughout the year of adequate supplies a wide range of good quality and safe foods.