

[← Collections Policy Statement Index](#)

Cookery, Nutrition and Food Technology

Contents

- I. Scope
- II. Research Strengths
- III. Collecting Policy
- IV. Acquisition Sources
- V. Collecting Levels

I. Scope

Materials on cookery, food technology and nutrition covered in this statement are primarily found in the Library of Congress subclass TX, along with relevant sections of subclasses TP, GT, RA, RM and QP, and in the S and Z classes. Works on home economics, cookery, food chemistry, food safety testing, food supply safety issues, food contamination, Hazard Analysis Critical Control Points (HACCP), nutritional components of foods, food analysis methods and analytical tables, food additives, food design and production, and careers in the food industry, as well as the history of food, its preparation, preservation, and consumption are found in the core subclass TX.

Also important to this subject area, the TP368-TP660 subclass includes works on food processing and manufacture, technology, and all types of food engineering, and preservation, including refrigeration and fermentation, food additives and compounds, beverage technology, and fats and oils.

Works on the physiology of human nutrition, sports nutrition, Dietary Reference Intakes (DRIs), nutritional tables, vitamins, minerals, enzymes and other specialized areas of human nutrition and biochemistry, are classed in divisions of the subclass QP141-QP801A-Z.

Bibliographies are classed in various subdivisions of class Z; these include bibliographies on the food supply (Z7164), and on cookery and cookbooks (Z5771 and Z5776).

Quite a few materials of importance to this subject are classed in additional areas, including works on nutraceuticals, functional foods, and food and health (classed in RA), popular diet books (classed in RM), works on food supply and food supply safety, sustainability, GMO crops, and animal science (classed in S), works on food history and customs (classed in GT), and works on food microbiology (classed in QR). For more information on classification, see the Library of Congress Classification Outline.

II. Research Strengths

Cookery, nutrition and food technology represents a wide-ranging, interdisciplinary subject area, bringing together materials from a variety of distinct fields. Subject areas of interest include food safety, food chemistry and analysis, food adulteration and contamination, human nutrition, physiology, biochemistry, food production and sustainability, food technology and manufacture, food preservation and processing, the history of food and society, the history of human nutrition, gastronomy, and cookery. The strength of the Library of Congress collections in these areas lies in their breadth and depth, reflecting the Library's long history of collecting to support research by Congress and the U. S. Government, the scholarly and scientific community, and the general public. In addition to actively maintaining the rich historical collections of all types of material in this subject area, the Library actively acquires materials related to current issues and research in the science and technology of most aspects of food and cookery, food technology and nutrition. Materials are acquired in all formats and languages.

The Library of Congress journal collections are strong in the subject area of cookery, nutrition and food technology, with over 2,000 serials titles. Collections include long runs of some serials, some spanning a century of research and writing. A variety of electronic resources help to support research, including subscription and non-subscription databases, complementing the extensive print collections from abstracting and indexing services, and providing access to scholarly scientific journals as well as to publications of more general interest.

Early nutritional studies are well-represented, as are historical and recent reports of the USDA and other agencies concerned with food and nutrition policy, nutritional tables, in both print and electronic formats, and all types of material on food handling, safety and analysis. Popular diet books are widely collected. The research collections also stand out in the area of nineteenth-century household and domestic technology in the United States.

One area of distinction is the Library's comprehensive collection of over 35,000 titles on cookery, represented by a wide array of both historical and current material. Topics for acquisition include every aspect of cooking, including general recipes, techniques, gastronomy, regional, ethnic and international cookery, and children's cookbooks. The Library continues to build its collections related to food history and historical cookery, in all formats, to support research in the food history of the United States and the development of regional and national cuisines. Locally produced cookery books, compiled by church groups and other organizations, form a small but important collection of regional and historical interest not duplicated elsewhere.

Two collections of special note, the Elizabeth Robbins Pennell Cookbook Collection, and the Katherine Golden Bitting Collection, are housed in the Rare Book and Special Collections Division. Katherine Bitting was a food chemist for the Department of Agriculture and the author of nearly fifty pamphlets and articles on food preservation and related topics; her collection contains numerous English and American publications on food preparation from the eighteenth and nineteenth centuries along with a sampling of notable French, German, and Italian works. American regional cooking is well-documented. The treasure of the collection is a mid-fifteenth century Italian manuscript entitled *Libro de Arte Coquinaria*, of Maestro Martino, which was a source for the earliest printed cookbook, Platina's *De Honesta Voluptate*.

Elizabeth Robins Pennell, an American writer whose writing on art and food appeared regularly in several London newspapers in the late 19th century, also wrote several books, including *The Art of Delicate Eating*. Her collection of cookery books is strongest in French and Italian cookbooks from the sixteenth through the eighteenth centuries, and includes such notable items as a fully illustrated edition of Bartolomeo Scappi's *Opera* (1574).

Also important are the Library's digitized collections in the American Memory Collections. Materials in these collections include diaries, early works on travel, ephemera such as broadsides, cookery books, and personal narratives. Collections of note include the Nicole Di Bona Peterson Collection of Advertising Cookbooks, in *The Emergence of Advertising in America*, produced in cooperation with Duke University. Several cookbooks originally printed between 1850 and 1880, can be found in *The Nineteenth Century in Print: the Making of America in Books and Periodicals*, a cooperative project with the University of Michigan. And *Tending the Commons: Folklife and Landscape in Southern West Virginia* includes extensive interviews on native forest species and the seasonal round of traditional harvesting, with original sound recordings, photographs and manuscripts from the American Folklife Center's Coal River Folklife Project (1992-99). *Chronicling America: the Historic American Newspaper Project*, from the National Digital Newspaper Program, is another source for historical information. Material of interest may also be found in the Prints and Photographs Division and the American Folklife Center. Webcasts of Library-sponsored events related to cookery, food history and nutrition are also currently available on the Library's web site.

Extensive holdings of law and Congressional publications provide a strong basis for research in legislation and regulations related to nutrition, food safety and food technology, including legislation on food safety regulation. Electronic retrieval of legislative information is also available through Thomas, the database of legislative information from the Library. Digital versions of statements and testimony on food security issues can also be located through the *Homeland Security Library*.

III. General Collecting Policy

The Library of Congress acquires materials on cookery, nutrition and food technology primarily at the research level (Level 4), regardless of format, with some specific areas, such as cookery and chemical technology, collected at the comprehensive level (Level 5). In general, the Library acquires at research or comprehensive levels materials on normal nutrition and food composition, the physiology and biochemistry of nutrition, nutrition policy, food assistance programs, nutrition monitoring, food habits and customs, food history, food security, food toxicology, food additives, food chemistry, food analysis, food manufacture and processing, food preservation, cookery and gastronomy, and food supply and safety.

Materials acquired include monographs, serials, reference works, textbooks, microform, audio-visual materials, manuscripts, pamphlets and ephemera materials may be in any format, including print or electronic format, and include electronic databases and works published only in digital format, electronic serials, databases, and materials published on the Web. Doctoral dissertations in the areas of nutrition and food technology, generally in digital format and/or microform, are collected comprehensively by the Library.

In a related area, the Library of Congress maintains a *Joint Collecting Policy Statement on Human Nutrition and Food* with the National Agricultural Library (NAL) and with the National

Library of Medicine (NLM). Together, these libraries attempt to cooperatively collect, retain and preserve all significant information on human nutrition and food. Aspects of the subject are collected and treated differently at each institution, depending upon each library's mission and the needs of its users.

IV. Acquisition Sources, Current and Future

The general collections in the area of cookery, food technology and nutrition are heavily dependent on English-language copyright deposits, deposited according to the Copyright Best Edition Statement. Cataloging in Publication (CIP) monographs are also a source for materials. In addition, since both the NAL and the NLM contribute to CIP cataloging, surplus and out of scope materials are eligible to be sent to those libraries. When appropriate, for example in the area of United States cookery, materials actively acquired include those of historical interest, and, in such cases, sources might include purchases through rare and used book dealers. Some materials have been acquired through gift and exchange programs.

Many electronic resources, both freely available and subscription-based, are available in the Electronic Resources area of the Library's web pages or within the OPAC as an electronic link. In addition to the databases that index journals, newspapers, and magazines, certain databases and related resources offer access to material, such as reports and findings, that may be published only in electronic form or may be hard to locate. In the area of food safety, for example, United States policy documents, presidential directives, and national strategy documents as well as theses and reports from various universities, organizations, and local and state agencies, can currently be searched through the subscription-based *Homeland Security Library* database. More material, including briefing papers, research funding information, and annual reports on food safety from U.S. Government agencies, foreign agencies, and professional associations, can be downloaded from NAL's *Food Safety Research Information Office Research Projects Database*, accessible through the Food and Nutrition Information Center (FNIC) portal. In addition, online bibliographic guides on the Science Reference Services pages facilitate navigation through these collections of databases, portals, and individual websites.

The Library's Electronic Resources include materials previously acquired in print and now issued only online, such as the *USDA Nutrient Database*, available through FNIC. Other titles, such as the *International Bibliographic Data on Dietary Supplements Database (IBIDS)* have always appeared in digital format. The migration of materials from print to digital-only format has created the need for policies that will ensure that these materials will continue to be a permanent part of Library of Congress collections.

Other collections policy statements of relevance to this topic include the *Agriculture Collections Policy Statement*, the *Anthropology Collections Policy Statement*, the *Dissertations and Theses Collections Policy Statement*, the *Electronic Resources Collections Selection Guidelines*, the *Folklife Collections Policy Statement*, the *Joint Collecting Policy on Human Nutrition and Food with NAL and NLM*, the *Medicine Collections Policy Statement*, the *Science and Technology Collections Policy Statement*, and *Web Site Capture and Archiving*.

V. Collecting Levels

Class/Subclass TX	Subject Home Economics	Collecting Level 4
TX1-TX5	Periodicals and societies	4
TX11	Dictionaries and encyclopedias	4
TX13-19	Theory and history of domestic technology	5
TX144-150	General Works	4
TX151-TX162	Pocketbooks, tables, receipts, etc.	
TX164-186	Home economics as a profession	3
TX295-TX299	Household technology, utensils and apparatus	5
TX301-TX339	Household management, consumer education, housekeeping	4
TX341-TX641	Nutrition. Foods and Food Supply	4
TX353	Food History	5
TX360-TX361	Diet, food supply of countries and groups	4
TX369-TX370	Natural foods, junk foods	4
TX371-TX407	Meats, dairy, vegetables, vegetarianism, cereals, spices, condiments	4
TX501-TX549	Food analysis, composition, methods of analysis.	4
TX551-TX560	Food values, dietary studies, specific foods, constituents	4
TX563-TX597	Food adulteration, residues, impurities	4
TX599-TX612	Home food preservation and storage	4
TX631-TX641	Gastronomy	4
TX642-TX840	Cookery	5
TX645	Cookery-history	5
TX653-TX658	Kitchens, cooking equipment, utensils	4
TX703-TX713	Cookbooks, early to 1800	4
TX714	Cookbooks, general, 1800-present	5
TX715	Cookbooks, 1800-present, American, Canadian	5
TX715	Cookbooks, 1800-present, world	4
TX727	Menus, bills of fare	1
TX731-TX740	Cookery- entertaining, holidays and special occasions	4
TX741-TX759	Cookery - foods of animal origin	4
TX761-TX799	Cookery - baking and confectionery	5
TX801-TX814	Cookery - vegetables, cereals, fruits, nuts	4
TX814-TX817	Beverages	4
TX820-TX840	Cookery - special variations (Barbecue, institutional, food processor, etc.)	4
TX901-TX985	Hospitality industry	3
TX1100-TX110	Mobile home and recreational vehicle living	3

Class/Subclass TP	Subject Chemical Technology	5
TP368-TP456	Food processing and manufacture, preservation, quality control, packaging, storage, safety measures, labeling	5
TP375-TPTP456	Food processing - sugars, starches, cereals, other foods, constituents, food additives	5
TP480-498	Low temperature engineering, refrigeration	5
TP500-TP660	Fermentation Industries - beverages, winemaking, brewing, carbonated beverages, etc.	5

Class/Subclass QP	Subject Physiology	4
QP141-QP142	Nutrition -General, DRIs	4
QP143.7	Nutrient interactions	4
QP144 A-Z	Other topics, individual foods, functional foods	4
QP145-QP250	Nutrition - physiology of digestion	4
QP771	Animal biochemistry - Vitamins -general works	5
QP772 A-Z	Vitamins A-Z	4
QP801 A-Z	Misc. organic substances	4

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