

LIBRARY OF CONGRESS COLLECTIONS POLICY STATEMENTS

Cooking, Nutrition and Food Technology (Subclass TX; portions of TP)

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I. Scope

Materials on cooking, food technology and nutrition are covered in this statement. These works are primarily found in subclasses of the Library of Congress classification T. Due to the interdisciplinary nature of the subject, however, there is frequent overlap with other subject areas within the Library of Congress Classification System. Works on home economics, cooking, 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 and food preparation, preservation, and consumption are covered here. Also included are works on food processing and manufacture, technology, and all types of food engineering, and preservation, including refrigeration and fermentation, food additives and compounds, flavor technology, beverage technology, and fats and oils.

Collecting Overlap with other U.S. national libraries

The subject areas covered by this Collections Policy Statement overlap with the collecting priorities of the Nation's other national libraries. For information on the National Agriculture Library's collecting efforts in this area, please see: <https://www.nal.usda.gov/>. For information on the National Library of Medicine in this area, please see: <https://www.ncbi.nlm.nih.gov/books/NBK518693/>.

II. Diverse and Inclusive Collecting Statement

As the nation's de facto national library, the Library of Congress strives to build an expansive, yet selective, collection that records the creativity of the United States and is reflective of the nation's diversity and complexity. The Library's mandate is to have collections that are inclusive and representative of a diversity of creators and ideas. A priority includes acquiring material of underrepresented perspectives and voices in the Library's collections to ensure diverse authorship, points of view, cultural identities, and other historical or cultural factors. The Library also seeks to build a research collection that comprises a globally representative sample of international materials that are diverse in voice and perspective, relative to their places of origin, further supporting the Library's mission to sustain and preserve a universal collection of knowledge and creativity for Congress and future generations.

Diverse collecting is mentioned within many of the Library's Collections Policy Statements. In addition, the Library has adopted several specific collection policies in an effort to ensure it is building an inclusive and representative collection. For more information, see the Library's Collections Policy Statements on [Ethnic Materials](#), [LGBTQIA+ Studies](#), [Women's and Gender Studies](#), [Independently Published and Self-Published Textual Materials](#), and [Countries and Regions with Acquisitions Challenges](#).

III. Research Strengths

This interdisciplinary subject area brings together materials from a variety of 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 cooking.

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 cooking, food technology and nutrition. Materials are acquired in all formats and languages.

The Library of Congress journal collections in this subject area are strong, with over 2,000 relevant serials titles. Collections include long runs of serials, including trade catalogs related to food technology, baking, canning and marketing. A variety of electronic and print resources help to support research.

American nutritional studies are represented, as are historical and recent reports of the USDA and other agencies concerned with food and nutrition policy, nutritional tables, 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 extensive collection related to cooking, represented by both historical and current material. Topics for acquisition include most aspects of cooking, including general and specialized cookbooks that focus on techniques, regional cooking and international cooking, as well as children's cookbooks. Special interest is also given to materials documenting cooking and foodways among immigrant communities and minority populations in the United States.

The Library also continues to build its collections related to food history and historical cooking in all formats. While the primary focus is on the evolution of foodways in the United States, most other areas of the world are represented. Regional cuisines within the United States are an important area for collection, and locally produced cookbooks and community cookbooks, many of which have been digitized by the Library, form a small but unique set of materials of regional and historical interest.

Also notable is the Food and Foodways web archive. This collection of archived websites is international in nature and broad in scope. The collection continues to grow as new websites, from government agencies to blogs to food initiatives are added.

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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 also well-represented. 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 was an American writer whose writing on art and food appeared regularly in several London newspapers in the late 19th century. She 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).

Related materials in other collections include diaries, early works on travel, presidential papers, ephemera, and personal narratives. *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. 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. Material of interest may be found in the Prints and Photographs Division. Webcasts of Library-sponsored events related to cooking, food history and nutrition are also available on the Library's website. In 2018, the Library began a web archiving collection, entitled *The Food and Foodways Web Archives*, with the purpose of preserving a broad representative sample of the subject area as it is represented on the Internet.

IV. Best Editions and Preferred Formats

For guidance regarding best editions for material acquired via the Copyright Office, see:

<http://copyright.gov/circs/circ07b.pdf>

For guidance regarding recommended formats for material acquired via all other means; e.g., purchase, exchange, gift and transfer, see: <http://www.loc.gov/preservation/resources/rfs>.

For information regarding electronic resources, open digital content, web archiving, and data sets, see the following Supplementary Guidelines: <http://www.loc.gov/acq/devpol/electronicresources.pdf>, <https://www.loc.gov/acq/devpol/opencontent.pdf>, <https://www.loc.gov/acq/devpol/datasets.pdf>, and <http://www.loc.gov/acq/devpol/webarchive.pdf>.

V. General Collecting Policy

As the *de facto* national library of the United States, the Library of Congress acquires materials on cooking, nutrition and food technology primarily at the research level (Conspectus Collecting Level 4), regardless of format. In general, the Library acquires at research or comprehensive levels materials on nutrition and food composition, the physiology and biochemistry of nutrition, nutrition policy, food habits and customs, food history, food insecurity, food additives and chemistry, food analysis,

manufacture and processing, food preservation, cooking 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 websites for archiving. Doctoral dissertations in the areas of nutrition and food technology, generally in digital format and/or microform, are collected comprehensively by the Library.

VI. Acquisition Sources

Whenever possible the Library attempts to acquire materials through non-purchase means, such as copyright, exchange or gift. The Library of Congress collections are heavily dependent upon materials received through the copyright deposit provisions of U.S. copyright law ([17 USC section 407](#) & [17 USC section 408](#)). For copyright demand, the U.S. regulations allow for the Library to receive analog and some digital materials. When items are offered in both formats the Library's default is normally the Best Edition print version, unless the publisher has arranged a special relief agreement with the Copyright Office. For materials not available to the Library through copyright deposit, or other non-purchase means, the Library acquires materials through purchase. Purchase is used predominately for non-U.S. publications that are not widely available within the United States. The Library utilizes an array of traditional methods of library acquisition (firm orders, subscriptions, and approval plans) with vendors located in different areas of the world. In addition, the Library uses its six Overseas Operations Offices to broaden its acquisitions opportunities. The general collections in the area of cooking, food technology and nutrition are heavily dependent on English-language copyright deposits, deposited according to the Copyright Best Edition Statement. When appropriate, 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.

VII. Collecting Levels

Meeting the Library's Diverse and Inclusive Collecting Statement (see Section II) and the collecting levels outlined below requires continual evaluation of the publishing landscape, sources of expression, current events, and socio-cultural trends to thus maintain effective collecting policies and acquisitions methods. Changes in publishing or in the creation of materials covered by this policy statement may necessitate collecting efforts not explicitly referenced here. Such efforts will be handled on a case-by-case basis while the Library evaluates the need for policy statement updates

For explanation of the Collecting Levels used by the Library, see <https://www.loc.gov/acq/devpol/cpc.html>

LC Classification	Subject	US Levels	Non-U.S. Levels
TX	Home Economics	4	4
TX1-TX5	Periodicals and societies	4	3
⁴ TX11	Dictionaries and encyclopedias	4	3

LC Classification	Subject	US Levels	Non-U.S. Levels
TX13-19	Theory and history of domestic technology	4	2
TX144-150	General Works	4	4
TX151-TX162	Pocketbooks, tables, receipts, etc.	3	2
TX164-186	Home economics as a profession	3	2
TX295-TX299	Household technology, utensils and apparatus	5	3
TX301-TX339	Household management, consumer education,	4	2
TX341-TX641	Nutrition. Foods and Food Supply	5	4
TX353	Food History	5	4
TX360-TX361	Diet, food supply of countries and groups	5	4
TX369-TX370	Natural foods, junk foods	5	4
TX371-TX407	Meats, dairy, vegetables, vegetarianism, cereals, spices, condiments	5	4
TX501-TX549	Food analysis, composition, methods of analysis.	5	4
TX551-TX560	Food values, dietary studies, specific foods, constituents	5	4
TX563-TX597	Food adulteration, residues, impurities	5	4
TX599-TX612	Home food preservation and storage	5	4
TX631-TX641	Gastronomy	5	4
TX642-TX840	Cooking	5	4
TX645	Cooking-history	5	4
TX653-TX658	Kitchens, cooking equipment, utensils	5	4
TX703-TX713	Cookbooks, early to 1800	5	4
TX714	Cookbooks, general, 1800-present	5	4
TX715	Cookbooks, 1800-present, world	5	4
TX727	Menus, bills of fare	1	1
TX731-TX740	Cooking- entertaining, holidays and special occasions	5	4
TX741-TX759	Cooking – foods of animal origin	5	4
TX761-TX799	Cooking – baking and confectionery	5	4
TX801-TX814	Cooking – vegetables, cereals, fruits, nuts	5	4

LC Classification	Subject	US Levels	Non-U.S. Levels
TX814-TX817	Beverages	5	4
TX820-TX840	Cooking – special variations (Barbecue, food processor, etc.)	5	4
TX901-TX955	Hospitality industry	3	2
TP368-TP456	Food processing and manufacture, preservation, quality control, packaging, storage, safety measures, labeling	5	4
TP480-498	Low temperature engineering, refrigeration	5	4
TP500-TP660	Fermentation Industries – beverages, winemaking, brewing, carbonated beverages, etc.	5	4

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