

### Section 3

COLIN: I haven't seen you for a bit, Marie.

MARIE: No. I've been busy with my project.

COLIN: You're (1) ..... aren't you? Something that doesn't use animal products?

MARIE: Yes. I'm using chickpeas. I had two main aims when I first started looking for an alternative to eggs, but actually I've found chickpeas (2).....

COLIN: Right.

MARIE: But how about your project on (3) ..... — you were looking at bread, weren't you?

COLIN: Yes. It's been hard work, but I've enjoyed it. The basic process was (4)..... — breaking the stale bread down to a paste then reforming it.

MARIE: But you were using 3-D printing, weren't you, to make the paste into biscuits?

COLIN: Yeah, I'd used that before, but in this project, I had time to play around with (5) ..... and finding how I could add fruit and vegetables to make them (6) ..... , and I was really pleased with what I managed to produce.

MARIE: It must've been a great feeling to make something appetising out of bits of old bread that (7) ..... otherwise.

COLIN: It was. And I'm hoping that some of the restaurants in town will be interested in the biscuits. I'm going to (8) .....

MARIE: I came across something on the internet yesterday that might interest you. It was a company that's (9) ..... for food labels.

COLIN: Mmm?

MARIE: It's (10) ..... on the food package. When the label's smooth, the food is fresh and then when you can (11) ....., that means the food's gone bad. It started off as a project to help (12)..... know whether food was fit to eat or not.

COLIN: Interesting. So just solid food?

MARIE: No, things like milk and juice as well. But actually, I thought it might be really good for drug storage in (13) .....

COLIN: Right. And coming back to food, maybe it'd be possible to use it for other things besides freshness. Like how many kilograms a joint of meat is. for example.

MARIE: Yes, there's all sorts of possibilities.

COLIN: I was reading an article about food trends predicting (14) ..... in the next few years.

MARIE: Oh — things like more focus on local products? That seems so obvious, but the shops are still full of imported foods.

COLIN: Yes, they (15) ..... to address that.

MARIE: And somehow motivate consumers to change, yes.

COLIN: One thing everyone's aware of is the need for a reduction in (16)..... — but just about everything you buy in supermarkets is still covered in plastic. The government needs to do something about it.

MARIE: Absolutely. it's got to change.

COLIN: Do you think there'll be more interest in gluten- and lactose-free food?

MARIE: For people with (17) .....? I don't know. Lots of people I know have been buying that type of food for years now.

COLIN: Yes, even if they haven't been (18) .....

MARIE: That's right. One thing I've noticed is (19) ..... related to celebrity chefs — people watch them cooking on TV and then buy things like (20) ..... with the chef's name on ...

I bought something like that once, but I won't again.

COLIN: Yeah — I bought (21) ..... for chicken which was supposed to be used by a chef I'd seen on television, and it didn't actually taste of anything.

MARIE: Mm, Did the article mention 'ghost kitchens' used to (22) .....?

COLIN: No. What are they?

MARIE: Well, they might have the name of a restaurant, but actually they're a cooking facility (23) ..... — the public don't ever go there. But people aren't aware of that — (24) .....

COLIN: So people don't realise the food's not actually from the restaurant?

MARIE: Right.

COLIN: Did you know more and more people are using all sorts of different mushrooms now, to (25) .....? Things like heart problems?

MARIE: Hmm. They might be taking a big risk there.

COLIN: Yes, it's hard to know (26) .....  
Anyway maybe now. . .