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4 Food, glorious food











Starting off

1 **Look at the photos. Do you know what these kinds of food are? Match the photos A–E with the words in the box.**

algae artificial beef 3D-printed food
GM foods insects

2 **Match the descriptions 1–5 with the words in Exercise 1.**

3 **Work in groups. Discuss the questions.**

- Which foods in Exercises 1 and 2 would you be happy to try?
- Which would you absolutely refuse to try?
- Which foods do you think are the most helpful for addressing environmental problems? Why?
- Do you think there are any disadvantages or risks with any of these foods?

Reading and Use of English Part 6

- Read the text carefully before you look at the gaps, so you know what each paragraph is about.
- Look at the words on either side of the gap and make sure the sentence you choose makes sense.
- Identify words and phrases in the sentences which refer to something in the article, such as *it, this, them*, etc. to help you.

Exam advice

1 It looks and feels like meat. In fact it *is* meat, although it's never been near a living, breathing animal. Instead, it's grown from stem cells in a laboratory. It will replace meat from farm animals in your diet.

2 You'll just select what you want to eat from the control panel of the computer. All your snacks will be printed in front of you as the ingredients are built up in layers. You'll be able to print out a chocolate biscuit or a beef burger in seconds.

3 Many companies have started to look underwater in the quest for alternative food sources. These green-coloured aquatic organisms are said to be high in Omega-3, which helps to reduce the risk of heart-related illnesses. Expect it to be flying off the shelves of a supermarket near you in the not too distant future.

4 Genetic modification already exists in some of the food we consume. However, by using the gene-editing tool CRISPR/CAS-9, scientists are now able to develop this even further. From preventing apples from going off to producing peaches that don't bruise, it could pave the way for extending perishable goods way beyond their current shelf-life.

5 While some cultures have been consuming these small creatures for centuries, it might not be long before the whole world is tucking into a delicious maggot salad or grasshopper pasta. High in protein, they require far less water to produce than farmed meat, meaning that they're not just good for our health, but the environment, too.

1 **You are going to read an article about 3D-printed food. Before you read, write three things you would like to know about 3D-printed food.**

2 **Now read the article quickly, ignoring the gaps. Try to find answers to the points you wrote in Exercise 1.**

QUIZLET

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3 **Six sentences have been removed from the article. Choose from the sentences A–G the one which fits each gap (1–6). There is one extra sentence which you do not need to use.**

A Crucially, manufacturers need to ensure that their 3D printers are compatible with current regulations and guidelines.

B One of the benefits of producing food in this way is that it helps in the battle against food poverty and starvation around the world.

C At first glance, it was very difficult to tell.

D This, as it turned out, had been the intention all along.

E Months and months of research, not to mention hard work, had all been leading up to what was about to come out of a small, needle-like component known as the 'hot end'.

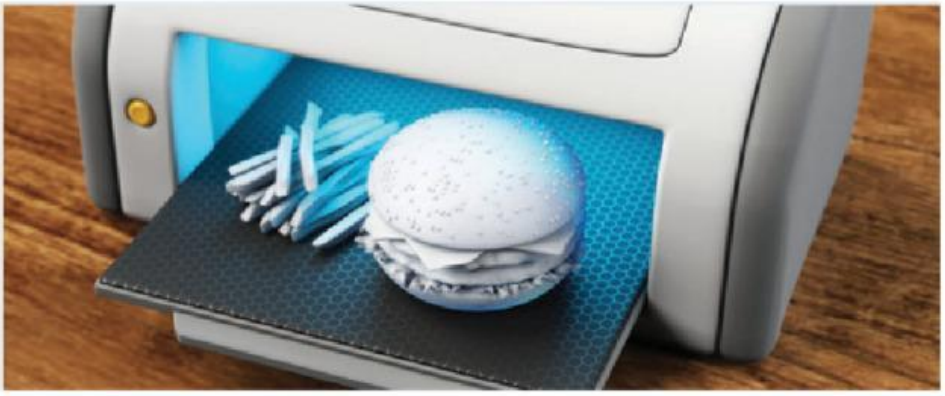
F It was an intriguing concept and one that was clearly geared towards current consumer trends.

G In actual fact, it is a phenomenon that's driving one of the biggest revolutions in food production today.



What are you printing for dinner?

Stephen Wood is given a tour of Nutrition X, a cutting-edge food manufacturing plant, to see how advances in technology will affect food production.



Approaching the building, it wasn't exactly what I'd envisaged such a high-tech food manufacturing plant to look like. The building's facade, with its old-fashioned brickwork and endless streams of smoke pouring out of the industrial pipes, was like something out of the 19th century. [1] 'We wanted to pay tribute to the iconic manufacturing plants of the past,' explained Vanessa Stephenson, head of communications and my tour guide for the day.

Our first port of call was the laboratory. Inside, a team of scientists and software developers were huddled around a device so ordinary-looking it could have been mistaken for an old television. Apparently, I had arrived at just the right time. [2] The result would hopefully be a small cake, complete with icing and decorations. Within minutes, sounds of applause filled the room – mission accomplished, I thought. Now all that was left was to bake it.

You'd be forgiven for thinking that 3D-printed food was pure fantasy, dreamt up by science fiction writers. [3] However, much of the technology was originally developed for space travel, helping astronauts to prepare meals quickly at the touch of a button, so it's perhaps no surprise that people have such vivid images of it.

Nowadays, private companies, like Nutrition X, are taking advantage of open-source technology and finding new ways to appeal to the mass market. 'Imagine coming home after a long day in the office,' Vanessa explained, 'and with the simple touch of a button, a gourmet meal appearing in front of your eyes.' [4] The question that remained, however, was just how ready people were for this kind of technology. Would this outweigh the satisfaction of preparing a meal yourself, and would the food have the same taste?

To answer the latter, I was invited into what Vanessa called the sampling room to find out how 3D-printed food compared to 'normal' food. In front of me were two versions of the same dish, pumpkin gnocchi. I was asked to note down which was which. [5] Both were very colourful and even had the same fork markings on them. I then tasted both and wrote down my answer on the card provided and handed it to Vanessa. She simply smiled and said, 'Just make sure you inform your readers that you couldn't tell the difference.'

The last stop on my tour was a small presentation on food safety. [6] It isn't as simple as just inserting the ingredients as you run the risk of contaminating your food with the toxic chemicals present in some of the machines. If done correctly, however, the possibilities are endless. It may not be long before you are sitting down to a delicious meal where the chef is a computer.

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Vocabulary

food, dish and *meal*



1 **Exam candidates often confuse *food*, *dish* and *meal*. Complete these sentences from Reading and Use of English Part 6 by writing one of the words in the correct form in the gaps.**

1 Much of the technology was originally developed for space travel, helping astronauts to prepare ..... quickly at the touch of a button.

2 In front of me were two versions of the same ..... , pumpkin gnocchi.

3 It isn't as simple as just inserting ingredients as you run the risk of contaminating your ..... with the toxic chemicals present in some of the machines.

Complete the collocations with *food*, *dish* or *meal*. In one case, more than one answer is correct.

1 a ..... source / supply / shortage

2 fast- / organic / convenience .....

3 a(n) elaborate / simple ..... or .....

4 a balanced / filling / light / heavy .....

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