

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. . .