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Find a feature story on the Guardian, New York Times or the BBC and do an analysis of the piece.

From lab to plate: a six-course banquet featuring no-kill dim sum and steak frites

https://www.theguardian.com/food/2024/feb/25/from-lab-to-plate-six-course-menu-featuring-no-kill-dim-sum-steak-frites?CMP=Share_iOSApp_Other

1. Identify the lead and what kind of lead it is. Is it effective? Why?

The lead of the article is "Whether roasted, grilled, fried or stewed, the combination of fat, umami and texture in a premium cut of meat is difficult to recreate. With sales of plant-based meat stagnating, the hunt for cruelty-free, sustainable and meaty-tasting alternatives continues. Enter lab-grown meat. Fermented in tanks, using cells from long-dead donors, it promises a more climate- and animal-friendly form of meat for the carnivore with a conscience."

The types of leads include descriptive, contrastive, and spotlight ones. This approach describes the traditional methods of cooking meat, its features, as well as those of plant-based meat. It also highlights the uniqueness of plant-based meat. Finally, it uses an example to emphasize the climate- and animal-friendly forms of meat.

It is effective because it piques readers' interest, prompting them to learn more about what plant-based meat is, especially since it's unusual and different from what we are familiar with.

2. Identify the nut graph - does it do its job based on the criteria we had? Tell us why or why not.

The nut graphs is "Last week, researchers announced that they had created "beef-cultured rice", which, while not exactly replicating the taste of a pan-fried steak, offers a "pleasant and novel flavour experience" that could improve emergency food supplies

or provide rations for astronauts and the military. At the opposite end of the spectrum, gourmet restaurants in the US and Singapore are already serving up cultured chicken to adventurous diners, while regulators in Singapore, Switzerland and Israel are considering whether to approve further products.

Assuming companies obtain the necessary approvals and can sufficiently scale up production, no-kill meat could become a mainstay on restaurant menus in the coming years. But what might such a meal look like? Biologists and chefs share their ideas."

It fulfills the criteria we had because it states the main point of the story: no-kill meat is popular in many countries and has become a mainstay on restaurant menus. It transitions from the lead to the rest of the stories, which tell about various cuisines featuring no-kill meat. It summarizes the entire article in a nutshell, and the remaining paragraphs can be related back to the nut graf.

3. **Identify the sources - human, non-human. Evaluate them based on what we learned in class.**

In this story, most sources are humans, including restaurant chefs, experts from food-biotech companies, biologists, and researchers, among others. No non-human sources are provided. I believe it would be beneficial to include the opinions of the general public about lab-grown meat, such as their perspectives and concerns. Additionally, the writer could incorporate more non-human resources, like statistics and research findings, to examine any health-related issues associated with lab-grown meat and to assess the level of acceptance of this kind of food by the population today.

Human sources	Identity	Quotes/Information given
Philip Saneski.	US-based Chef Entrepreneur	Cultivated meat will still have fibres, so I think wrapping it around things, like a roulade, is a really cool way to envision what cultivated meat could look like on an innovative, high-end menu.
Dr Stella Child	Research and Grants Manager, The Good	Octopus meat doesn't have the same textural elements that a

	Food Institute	[beef] steak does, so might be easier to make
Tim van de Rijdt	Chief Marketing Officer, Mosa Meat	One of the comments from people that tasted [early versions] was that it was a bit dry, so since then we've added fat, which is the tastemaker and creates the right mouthfeel. We have also created a raw variation, which is a steak tartare.
Didier Toubia	CEO, Aleph Farms	We believe we can use it to revive traditional dishes, which are less and less common, just because it takes time and a lot of effort to prepare them. For instance, we could make pulled-beef dishes with a very short cooking time.
Romain Chayot	Co-founder and Managing Director, Standing Ovation	Caseins represent 80% of milk proteins. The stretching that you have in mozzarella is caseins; the air bubbles in ice-cream are the result of caseins; the creamy part of camembert is caseins that have been digested by [microbes in] the ferment. If you want a [thick] yoghurt with high levels of protein, you need caseins because they are the protein that is able to curdle. For all dairy applications, caseins bring the functionality that consumers are looking for.
Maija Itkonen	CEO, Onego Bio	More importantly, it has all the functional properties that make

		eggs so special: it foams, coagulates, emulsifies, and binds other ingredients.

4. Find the sources yourself and link to a website with contact information or the source document/information.

I suggest including non-human resources such as the research paper as below.

Non-human resources	
Consumers' attitudes towards lab-grown meat, conventionally raised meat and plant-based protein alternatives	https://www.sciencedirect.com/science/article/pii/S0950329322000489
A cross-country investigation of social image motivation and acceptance of lab-grown meat in Singapore and the United States	https://id.elsevier.com/as/authorization.oauth2?platSite=SD%2Fscience&scope=openid%20email%20profile%20els_auth_info%20els_idp_info%20els_idp_analytics_attrs%20els_sa_discover%20urn%3Acom%3Aelsevier%3Aidp%3Apolicy%3Aproduct%3Ainst_assoc&response_type=code&redirect_uri=https%3A%2F%2Fwww.sciencedirect.com%2Fuser%2Fidentity%2Flanding&authType=SINGLE_SIGN_IN&prompt=login&client_id=SDFE-v4&state=retryCounter%3D0%26csrfToken%3D9aafddfb-2961-4565-87a3-180986619f5a%26idpPolicy%3Durn%253Acom%253Aelsevier%253Aidp%253Apolicy%253Aproduct%253Ainst_assoc%26returnUrl%3D%252Fscience%252Farticle%252Fpii%252FS0195666322000812%26prompt%3Dlogin%26cid%3Darp-90eac967-a7b0-4569-97c1-d00e2899ae75
Flesh Without Blood: The Public Health Benefits of Lab-Grown Meat	https://link.springer.com/article/10.1007/s11673-023-10254-7