



INNOVATIONS SCIENTIFIQUES ET RESPONSABILITÉ

UNIT 14 | FOOD FICTION

14 Food fiction

INNOVATIONS SCIENTIFIQUES
ET RESPONSABILITÉ

What is the future of food
in the United States?



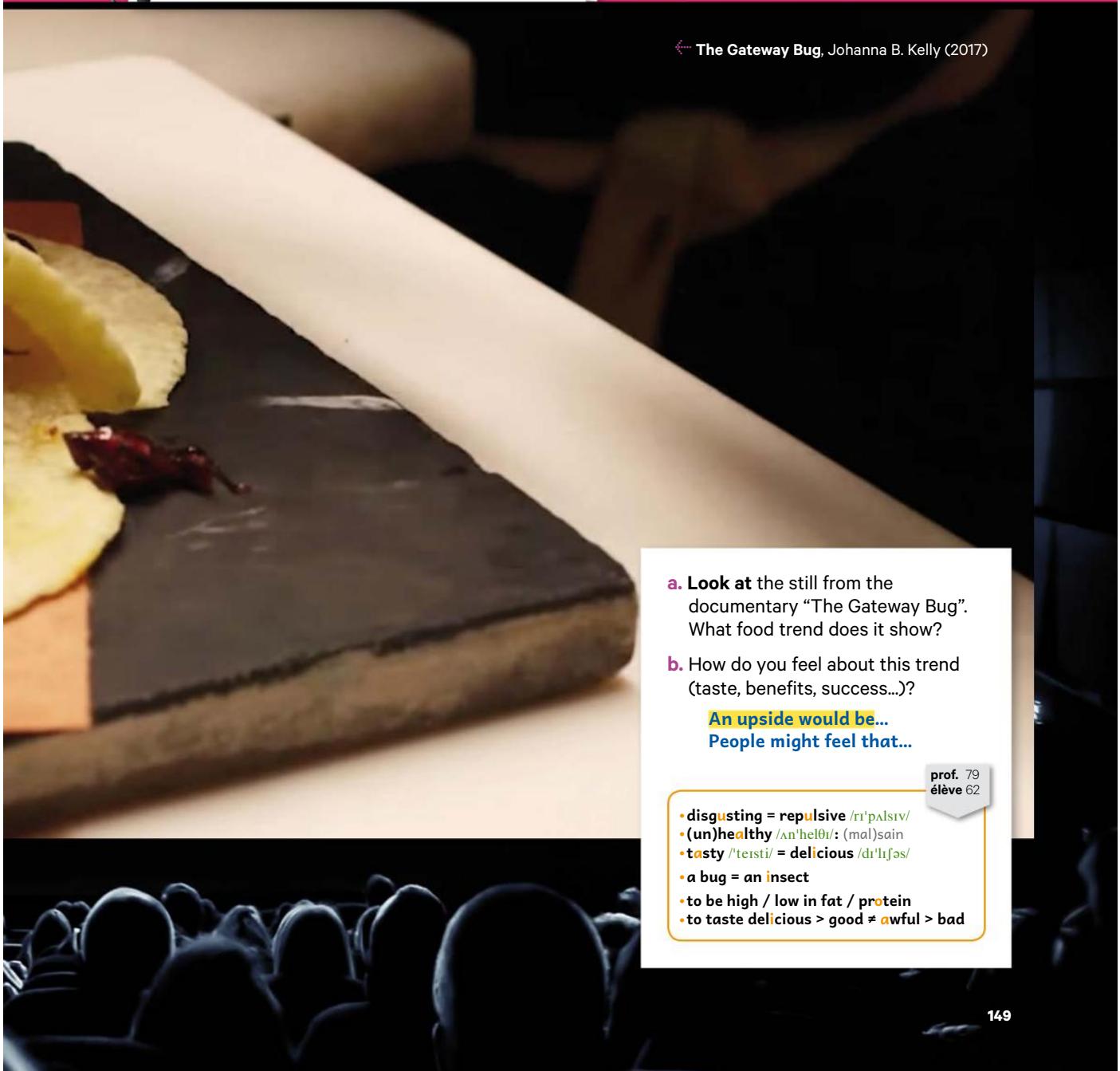
SCENARIO

The US population count currently stands at nearly 326 million. By 2050, it is expected to reach almost 400 million! Americans will therefore consume more food, more energy and more natural resources. What new trends will shape the future of food in the USA? What role will technology play?

FINAL TASK

**Write a review
of a cutting-edge
restaurant in 2049**

← **The Gateway Bug**, Johanna B. Kelly (2017)



DOCUMENTS

1 The taste of tomorrow

ANTICIPATE

- a. When you eat out with friends or family, where do you go? What do you order? What do you drink?

I usually / sometimes / never...
Most of the time, I...

- b. Read the text.

Talk about where the story takes place and try to guess when.

- c. Read it again.

Write down every type of food mentioned. What is surprising about the menu?

"Moby's" offers a wide variety of...
What's surprising / odd / shocking is...

- d. Compare the two types of meat.

Write down the differences.

- e. In groups, make a list of the pros and cons of this futuristic eating experience.

- f. Imagine that you could time-travel to

the year 2035, and go to Moby's.

What would you order?

Explain your choice.

If I went to Moby's in 2035, I would + V...



Imagine that you are extremely hungry. You choose to go to Moby's, a pub on Tejon Street. You sit down in a booth. You check out the menu on your 10G iPhone.

Moby's has a "Real Beef Burger" special tonight—a quarter pound of grass-fed, antibiotic-free Hereford, topped with Balinese long pepper, served with homemade papaya ketchup, a side of cassava fries and choice of soup or salad. Sounds fine. It's sixty dollars—it's by far the most expensive thing on the menu.

The waitress, detecting your price point discomfort, notes that "it's real meat". She suggests another burger—that's almost as good—and is only ten dollars. "We have cow meat, bison, chicken, and pork—all fresh out of the bioreactor. We have an excellent meat-grower."

You order a soup—it's unbearably spicy. Inedible. You gasp. You then ask for the "Zanzibari pizza"—it tastes nothing like pizza. It has Indian spices, and thin slices of rabbit meat, in a bed of naan. It's amazingly good.

Moby's provides copious information on all of its food—ingredients, health issues, production methods, chemicals used and not used, place of origin. The 60-dollar beef burger? 17% fat, 602 calories, slaughtered two days ago at the Gunnison Ranch, sixty-five miles away.



↑ "Mystery Box Burger", Fat & Furious Burger

↑ The Taste of Tomorrow, Josh Schonwald (2014)



2 Futuristic food trends

ANTICIPATE

- a. **Describe** the most unusual thing you have ever eaten.

I remember tasting... It was so + Adj...!
My sister once tried... and she said that...

- b. **Look at** the pictures.

Choose one of the two trends.

Write about the pros and cons.

If we all had..., we'd...

If every family owned..., we'd no longer...

- c. Insects contain a lot of protein and vitamins and they emit very few greenhouse gases. A lot of people say they are the food of the future.
Do you agree? Why (not)?

I (don't) think we'll be eating... even if...

- d. **Watch** the video a few times.

Sum up the benefits of eating insects.

- e. **Imagine** you are a food critic. In a futuristic restaurant you have eaten a Soylent milkshake for starters, a 3D-printed main course and chocolate crickets for dessert. **Write** a short review.



3D Systems partnered with Josiah Citrin, chef and owner of the restaurant Mélisse (L.A.) to create a 3D-printed crouton.



Soylent: the drink that claims to be able to replace all your meals (one package = 1 day's worth of food).

VIDEO

vidéo 25



Why you should eat bugs,
The Good Stuff (2015)

- prof. 80
élève 63
- (in)edible /'ɪn'edɪbəl/: (im)mangeable
 - exotic
 - rare /rɛr/: sanguin(e)
 - spicy /'spɪsɪ/: épice(e)
 - tasty ≠ tasteless /'teɪstləs/
 - (un)usual /'ʌn'ju:ʒuəl/: (in)habituel, (peu) commun
 - weird /wɪrd/: bizarre
 - a cricket: un grillon
 - a luxury item /'lʌkʃəri/: un objet de luxe
 - main course = main dish of a meal
 - population growth
 - starters = first course
 - a sustainable source of protein /'prəʊtɪn/

TRAIN YOUR VOICE

Les sons /tʃ/ et /ʃ/

- 1 Écoutez ces mots. Concentrez-vous sur les lettres en vert.
fresh chicken nutritious chocolate efficient fish
- 2 Classez ces mots selon leur prononciation : /tʃ/ ou /ʃ/.
- 3 Entraînez-vous à prononcer les mots précédents en les intégrant dans de courtes phrases.

prof. 81
élève 64

• L'expression du haut degré → p. 200

The main course was **very** / **really** good.
Crickets taste **so** good! They are **so** nice I'd eat the whole box.
We had **such a** great meal! Everything was delicious.

3 Menu 2028

Before 1928, no one had tasted bubblegum. In the late 1930s, frozen cream desserts threw off their reputation for being as hard as rock with the invention of soft-serve ice cream. Popping candy introduced children's mouths to a bizarre effervescence 20 years later. And in the late 1990s, Red Bull showcased a strange medicinal flavour that's since become synonymous with energy drinks. By 2028, you can expect to be tucking into foods unlike anything you've experienced before.

In 2028 food will be engineered to be more nutritious

Over the next ten years, the number of nutritionally enhanced crops will probably explode. Get ready for tasty apples with all the goodness of their bitter forebears, peanuts that don't trigger allergies, and lentils that have a protein content equivalent to meat. It will be like creating the orange carrot all over again!

In 2028 food will be different from anything you have tasted before

New flavours arrive unpredictably as food manufacturers create new products. Silicon Valley is becoming the global hub for food innovation. A start-up currently making waves is Impossible Foods, which has created a meat-free burger that sizzles in the pan, tastes like meat and 'bleeds'. (...)

Unusual processed foods will make a splash in the years to come, including novelties like edible spray paint, algae protein snack bars, beer made with wastewater, and even lollipops designed to cure hiccups. (...)

It is well established that all senses inform the flavour of food: desserts taste creamier if served in a round bowl rather than on a square plate; background hissing or humming makes food taste less sweet; and crisps feel softer if we can't hear them crunching in the mouth. The emerging field of 'neurogastronomy' brings together our latest understanding of neurology and food science and will be a big player in our 2028 dining.



↑ This cake features a thick chocolate coating that plays a tune of your choice when popped in a record player.

↑ The future of food: what we'll eat in 2028, Science Focus (2018)

a. Read the text.

Create a timeline with food innovations.

b. Read the text again.

Select one of the predictions for future food.

In groups, debate: Why do you think it is a positive or a negative change?



c. Write down on a piece of paper the names of three different food items or dishes.

Swap it with a classmate.

Imagine what will happen to your classmate's food thanks to science and technology.

(Pizzas) We'll have 3D-printed pizzas.

(Apples) They'll come in many different flavours.

prof. 82
élève 65

- meat-free = without meat
- nutritionally enhanced
- nutritious
- the flavor = the taste of a food or drink
- to come in different flavors / colors

• L'expression du futur → p. 189

Computers will do many of the jobs humans do today.
We will develop new sustainable agricultural models.

VOCABULARY

→ Banque d'exercices p. 171



3D-printed | food
lab-grown

MEAT

meat substitutes
meat-free burgers

INSECTS

bug-based products
crickets

NUTRITIONALLY ENHANCED FOOD

lentils with a lot of proteins
peanuts that don't cause allergies

UNUSUAL PROCESSED FOODS

algae protein snack bar
beer made with wastewater
edible spray paint
lollipops that cure hiccups



PRODUCTS

FUTURE OF FOOD

BENEFITS

RESTAURANTS

MENU / DISHES

starters = first course

main course

dessert

DESCRIPTION

cheap ≠ expensive = overpriced

crowded ≠ empty

cutting-edge

elegant = fancy

trendy

tiny ≠ huge

UTENSILS

cutlery = knives, forks and spoons

ACTIONS

to cook

to fix = to prepare quickly

to order (food)

TASTES

amazing
delicious
different
good
hot = spicy
sweet
tasty

bad
bitter
bland
disgusting
inedible
repulsive
sour
tasteless
terrible

TEXTURES

creamy
crispy
crunchy
gooey
moist
soft

Make your own mind map

Make a mind map with words and expressions to describe your favourite dishes.

PREPARATION TIME

How to write a memorable restaurant review

Avant d'écrire

• Imaginez

Imaginez les caractéristiques des restaurants à la mode en 2049. Vous pouvez vous aider de ce que vous avez vu dans l'unité.

Laquelle de ces tendances vous attire le plus ?

1. Images are projected on the walls to create a multi-sensory experience.
2. All the dishes are served by robots.
3. Some dishes can not be eaten; they can only be experienced by the eyes and nose.

• Réalisez une carte mentale

- a. Choisissez l'un des restaurants que vous montrera votre professeur(e). Observez attentivement l'illustration.
- b. Créez une carte mentale avec tout ce que vous devez présenter :



Pendant l'écriture

• Organisez vos informations

- a. Développez un paragraphe pour chaque partie. Commencez chaque paragraphe par son idée principale.
- b. Organisez vos idées à l'aide de connecteurs logiques...
 - d'addition : **besides, furthermore...**
 - de contraste : **however, and yet, despite...**
 - de cause : **as, since, because, due to...**
 - de conséquence : **so, therefore...**

• Soyez précis(e)

- a. Appuyez vos idées en donnant des exemples et votre ressenti sur votre expérience. Étoffez vos adjectifs à l'aide d'adverbes pour rendre votre texte plus descriptif :
incredibly tasty
terribly unpractical
amazingly appealing
ridiculously expensive
really disappointing

- b. Décrivez les plats précisément (texture, saveurs...). Utilisez des métaphores si besoin.

• Écrivez votre conclusion

- a. Vous pouvez utiliser des mots de liaison pour clore un récit : **to conclude, in conclusion, to sum up, all in all, on the whole...**
- b. Expliquez pourquoi les lecteurs doivent (ou non) essayer ce restaurant. Utilisez le vocabulaire de la recommandation :
It is highly recommendable...
I strongly recommend...
You really should...
I wouldn't recommend...
You shouldn't...
It is not worth + V-ing...
- c. Vous pouvez ajouter des détails qui faciliteront l'expérience de vos lecteurs, comme les meilleurs horaires pour y aller, comment réserver ou le contact du restaurant.

FINAL TASK



Action!

WRITE A REVIEW OF A CUTTING-EDGE RESTAURANT IN 2049



It is 2049 and you are a food critic. A new restaurant has opened in town. After you have had dinner there, it is time to write a review to tell your readers about the services that it offers, the food it sells and how recommendable the place is.

- Choose** one of the restaurants your teacher will give you.
Read the information and **look at** the image.
- Write** a paragraph for each of these subtopics:
 - the location, atmosphere, design and / or “concept” of the restaurant,
 - the type of “futuristic” food that they serve,
 - the staff and customer service as well as any extra gadgets, devices or technological items,
 - the conclusion: is it worth visiting? Why (not)?

Fiche
Grille
éval.

Fiche
Grille
autoéval.

Fiche
Doc.
support

RESTAURANT REVIEWS

Located in Manhattan's Lower East Side, The Alternative opened its doors last weekend. The restaurant focuses on a completely different range of...

The menu offers alternative sources of... In addition, all meals have been...

I started the evening with...
Then, as main course I ordered...

At The Alternative, customers order...

One word about the staff: ...
Some might complain that the customer service is... However, the experience is...

All in all, I strongly recommend checking out...

Épreuve 1   

Période

➤ 2^e trimestre
de Première

Durée

➤ 1 heure

Note globale

➤ sur 20 :
10 points → CO
10 points → EE

Niveaux visés

➤ B1 (LVA)
➤ A2-B1 (LVB)

Partie 1 ➔ COMPRÉHENSION DE L'ORAL

Two sustainable, new food sources

Regardez la vidéo trois fois, puis rendez compte de son contenu en français.



← The menu of 2030,
Astrolabe (2017)



Partie 2 ➔ EXPRESSION ÉCRITE

Choisissez et traitez l'un des deux sujets suivants en 120 mots au moins.

1

Have you ever eaten anything unusual or futuristic (insects, algae, 3-D printed food...)? Write about your experience in an online magazine.

2

Read these two opinions. Which one do you agree with most? Justify your answer.

Axel: "Lab-grown meat looks unnatural to me. Plus, what about traditional farmers and butchers? We have to protect them too."

Amy: "The advantages of algae farming are numerous, and not only for economic reasons. Some of these new trends might help put an end to animal cruelty."

Épreuve 2   

Période

➤ 3^e trimestre
de Première

Durée

➤ 1 heure 30

Note globale

➤ sur 20 :
10 points → CE
10 points → EE

Niveaux visés

➤ B1-B2 (LVA)
➤ A2-B1 (LVB)

Partie 1 ➔ COMPRÉHENSION DE L'ÉCRIT

A chain restaurant in 2040

Read the text that your teacher will give you.

Summarise the innovations that it presents in English.



Partie 2 ➔ EXPRESSION ÉCRITE

Do you think that a restaurant in 2040 will be better or worse than a regular restaurant today?

Imagine the differences.

Write at least 120 words.

MORE BOOKS, FILMS... ABOUT THE TOPIC



13 Voices of America



Books

- **Fake News: Separating Truth from Fiction**, by Michael Miller (2019)
- **The Fake News**, by Randel W. McGirr (2015)
- **The Informant**, by Kurt Eichenwald (2000)
- **Fahrenheit 451**, by Ray Bradbury (1953)

Films

- **The Post** (2017)
- **Snowden** (2016)
- **Spotlight** (2015)
- **The Fifth Estate** (2013)

Documentaries

- **Citizenfour** (2014)
- **The Internet's Own Boy: The Story of Aaron Swartz** (2014)
- **LEAKED: The Internet Must Go** (2013)
- **The People Speak** (2009)

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Books

- **Food Futures: How Design and Technology Can Reshape our Food System**, by Chloe Rutzervel (2019)

Films

- **Bladerunner 2049** (2017)
- **Okja** (2017)
- **Wall-E** (2008)

Documentaries

- **Food Evolution** (2016)
- **Fast Food Nation** (2006)
- **The Future of Food** (2004)

TEDx Talks

- **This Computer Will Grow your Food in the Future** (2015)
- **Are Insects the Future of Food?** (2014)

UNMISSABLE

