



**RICARD CAMARENA**

Universidad Politécnica de Valencia  
Valencia UPV iGEM 2017



UNIVERSITAT  
POLITÈCNICA  
DE VALÈNCIA



VALENCIA  
UPV iGEM

Every question has been asked previa-explanation about what iGEM is and how Valencia\_UPV has participated with different projects.

It was useful for the project to know how a high-class restaurant worked, so in order to make up our minds, we asked the following questions:

**1. How is the cooking process distributed? Is one cook in charge of a particular part of every dish?**

The kitchen is organized according to parts, each one organizes itself and puts everything in common with the chef.

**2. Where is the food kept? How many refrigerated chambers are and where are they located? Who has access to the goods? Who can work with them?**

We store food in cold rooms, but only for two or three days, because we always work with products of proximity.

**3. Where do you obtain the ingredients for the courses? Any special reason? Would you like to grow your own products? Is the chef the one that determines the quality of the goods (especially vegetables)?**

We obtain the nearest possible products. There is a strong dialogue between the chef and the farmer to get exactly what the chef wants, of the highest possible quality.

**4. Would you use food with a different color or flavor to the one expected? Examples for contextualization.**

No. We prefer to have a fruit or vegetable of the highest possible quality, extolling the properties of this product.

**5. Do you import any kind of vegetable? Does it take a lot of time and money to import them? Examples.**

We try to use proximity products; we do not use to import anything. We have a very large control in what we receive. The products we use to import are not fresh to use, such as a root (galanga).

**6. What time do you start cooking? Which part do you start with? What do you think about the possibility of start designing the dish before cultivating the ingredients?**

We would like to start preparing the menus before growing the ingredients, in fact, we managed to stretch the production by cultivating several fields at the same time. However, this gives us certain problems since there are times when the weather is not as expected. In those

cases, we cannot get the vegetables we want, because due to the weather conditions it has not been possible to enter into the crop. This makes us be at the expense of factors that we cannot control. However, the products of the following 2 menus, are already thought.

**7. Do you like the idea of superfood? Explain what superfood is. Moreover, if food that is not, could be, even with a genetic modification?**

Yes, but I think they have always existed. We really want all our products to be of the highest possible quality, independently of their nutrient contribution. If they have it, we want them to have it because it will provide us with properties that are typical of the product.

**Conclusion:**

**To conclude the interview, we will explain our project.**

**If Chatterbox arrived to the market, would you be interested on it? Do you think that there is a place for Chatterbox in the restaurants area? Which pros and cons do you see to the Chatterbox, how would you improve it? If legislation changed, would you include transgenic food in your menu?**

Yes, because our current society is very worried about what we eat. It can be very interesting for the quality of the product that the device would generate. However, I am worried because we need a lot of product and many product extensions. I think that this should be also applied to our suppliers. I also think that we would save all the transport necessary to take the food to the restaurants, if it could finally be implemented in them.

We would not mind cultivating GMOs if it were legal and if the modification was always to improve the product. We would not have any problem. If it complies with the legislation and is good for the plant and the human being, there should not be any problem.