



RIFF INTERVIEW

Universidad Politécnica de Valencia
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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 base is the product, and with it we develop the whole work system. Our restaurant is helped by a program from a university in Brussels, which has made a study of which flavours link with a given product. We have a lot of experience, fantasy and work. Each chef is responsible for his part. I am against the show that nowadays is done in the kitchen on high-cuisine. I prefer much more a product of extreme quality. Right now the appearance of the show is much more valued than the product itself.

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?

In cold rooms, to save food for a few days, all cooks can use it.

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 use proximity products. I trust the farmers, who do a great job and give me great quality products. I appeal to the great professional who works, being these great masters. I am a cooker and not a gardener. We always look for those who do their job better, regardless of the price.

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

No, I would use a good product, a tomato that is the best tomato.

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

We import mostly wine. We do not import any vegetable, because it is administered by the farmer in whom we trust.

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 begin our menus when we speak with the farmers in which we trust. On the other hand, we believe that you can start soon to develop a menu. For example, there are studies of universities that I have mentioned before, that are dedicated to see what products links with others. I do not think it is useful to design the dish the way you propose, nor does it seem good to me.

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, if they are naturally. Coffee could be a superfood, if this coffee has an adequate quality.

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?

I do not believe in total control over anything. Also, I think it does not exist. My experience is that university studies in biological or biodynamics do not produce a good job for humanity.

I am worried about the use of ChatterPlant, if it will be used to increase the food quantity and decrease its price. Which greatly harms our health, harms our chain of life.

I would not use GMOs, besides the simple idea of cultivating without scares me. It does not seem right to me that a device mimics all weather conditions.

I think it should apply to other fields, such as the greenhouses of Almeria.

