



## EL POBLET

INTERVIEW WITH "EL POBLET" RESTAURANT

Universidad Politécnica de Valencia  
Valencia UPV iGEM 2017



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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?**

A lot of coordination and organization is required in the team. From the main chef, five different partitions manage their material, dishes and orders. Each partition has a second-chef for the coordination, and they pass every order to the main chef before it is served.

Depending on the season and how complicated the partition's tasks are they will have a certain amount of people assigned. There is also an executive chef in charge of the administration and adding creativity to the restaurant.

**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?**

Food is kept in frigorific chambers; the main one is distributed in different ways. The elaborated product is distributed into each partition. There is also a section for vegetables, another one for meat, one for fish and a separated one for eggs – dairy products.

In order to save energy, there are extra chambers for each partition and for the staff, so that the main chamber is opened as less as possible. Any cook can open the main chamber, but in the extra ones, only the assigned partition has access.

**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)?**

Thanks to globalization, we have an easy access to Asian products. However, we try to work with the genera that is grown as close as possible. The closest, the less the meat has suffered during the transport and vegetables have not ripped in chamber. We check the quality of the product, but we normally trust the farmer, in few occasions they have failed us.

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

Yes, why not? If the product is equally good or better, is not a problem, it has more to contribute.

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

We try to work with proximity products, but not always. We always make an effort to use ingredients grown as close as possible and use them in our dishes. We try to use as many autochthonous products as we can.

**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?**

I would like working with the idea of start elaborating the dish even before cultivate the ingredients. That would need to provide us with something, for example, a certain size or flavor, or maybe an extremely high quality. As an example, in some dishes we would really like to have the typical Valencian tomatoes (Perelló) smaller, so that we will not need to use other varieties with less flavor.

**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?**

They are products that have been there for a long time. Sometimes, because of gastronomical tradition, we tend to obtain an ingredient in a peculiar way that can even decrease its nutritional value, as for example, the rice husk. In the rice husk, you can find lots of proteins and oligo elements. I would be in favor of having more food like that only if we can be certain that the organism can assimilate it.

**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 think that it is a very interesting idea, but I need a lot of space because of the quantity of food to be produced. We cook many dishes per day. Maybe, instead of having it myself, my food supplier should have it, but ensuring the enough quantity of food for every day. I would see better to have a small one in the restaurant so I can test different conditions and find the ones I like the most, or with which conditions I can develop "x" product, so I can transmit that information to the food supplier.

Regarding about growing here products from other part of the world, I would need an extra benefit than be able to say: "they are better because they are grown here". They would need to have a special characteristic that really made them better than the ones imported. Quality needs to be better.

Furthermore, the market is so big in certain products that you can get them very cheap even if they come from the other part of the world. I do not think that you should compete in that particular area, I think that you should preserve and ensure some traditional flavors that are being lost, obtaining them in a maximum quality.

If legislation permitted it, I would not have any problem in using them. Obviously, it must be legal before we use it, and for it to become legal, it needs to be guaranteed that it is not going to affect the human's health.



