

A. Listening Comprehension

7.5 / (7,5)

a. Universal Basic Income

2.5 / (2,5)

You will hear five speakers talking about the idea of a universal basic income, where all citizens of a given population regularly receive a payment by the government without any preconditions.

While listening, match the headings A to G with the speakers 1 to 5. There are two more headings than you need. Preparation time 60 sec.

Headings	
A	anxiety of job loss
B	significance of work
C	massive tax burdens
D	lack of self-discipline
E	imbalance of chances
F	wrong concept of work
G	stimulation of consumption

Speaker	1	2	3	4	5
Heading	E ✓	F ✓	G ✓	D ✓	B ✓
	inequality E ² //	F //	G ⁺⁺ or C ⁺⁺	D	B

b. Future jobs

5 / (5)

You will hear a radio report about future jobs.

While listening, take notes on the following points. You don't need to write complete sentences.

1. misguided ways of preparation for the future: (4 aspects):

- technical skills (math, computer science)
- as efficient as possible (like machines)
- to be as productive as possible (also like machines)
- "forget about that humanity stuff" (1)

2. work that probably won't soon be done by machines

category one: surprising work

description (two aspects):

- complex rules, specific
- unexpected variables, environments

example: kindergarten teacher

category two: social jobs

description:

- jobs that "make people feel things" → emotional labour

example: jobs in social services and health care (e.g. nurses, flight attendants, baristas)

category three: scarce work

description (three aspects):

- high stakes situations where ^{we} want "actual people"
- rare combination of skills
- high level of skill in a specific area (experts)

example: 911 emergency operators

B. Summary

17,5/(20)

Task: Outline potential advantages and disadvantages of fake meat as presented in the text.

Language

11,5/(12)

Content

6/(8)



ALL THE BEST!

/27,5

The trouble with fake meat

By Bee Wilson, Sun 27 Jan 2019

It looked like a burger from the cartoon *Scooby-Doo*: frilly green lettuce, neon-red slices of tomato, a yellow square of melted cheese, darkly caramelised onions, homemade ranch sauce and thick pieces of roasted portobello mushroom. The bun was as puffy as a pillow. The whole comforting edifice was so tall it needed to be held in place with a wooden skewer. There was so much savouriness going on in this burger – all of it good – that I hardly noticed the thick brown patty at the centre.

I was having dinner with my family at a hip new burger place in Cambridge called DoppleGanger. You order your food on touch screens as if you were at McDonald's. From the thin fries to the craft beers and homemade ketchup, you could be in a cool West Coast burger shack. The difference is that everything at DoppleGanger – from the hoisin “duck” strewn over a plate of fries to the rashers of “bacon” – is vegan. Taking the first juicy bite of burger, my nose and mouth were telling me “beef”, even though I knew that I was eating textured soy protein.

As a meat eater, I have never been especially interested in fake vegetarian burgers. When I am trying to eat less meat (which is often) I'd rather have a grilled flat mushroom in a bun, which is delicious in its own right, than some weird slab of fakery. But this burger at DoppleGanger made me think again. If my senses could be fooled into thinking that I was eating a meat burger – and a very delicious one at that – then why should I ever need to eat a “real” burger again?

[...] Advocates of the new fake meats such as the Beyond Burger – and its main rival in the US, the Impossible Burger – claim they are a boon for the environment and for human health. One of the founders of Impossible Foods, Dr Patrick Brown, has said that his vision is to eliminate the inefficient and cruel demand for animals as food. “We now know how to make meat better – by making it directly from plants,” Brown has said. Indeed, for some consumers, these fake meats are what they have long been craving – a sustainable answer to our meat-obsessed food culture that simultaneously offers different flavours and textures other than lentils and vegetables.

The existence of realistic fake meat products raises interesting questions about what meat really is. When we say we love meat are we really talking about a set of nutrients? A certain flavour or texture? Or a set of cultural memories of shared meals such as Christmas turkey and Easter lamb?

[...] Concern for our health is one of the main reasons we are now buying vegetarian sausages and burgers in such quantities, according to survey data. The catch is that there is not necessarily anything particularly healthy about a vegan hotdog. Many see them as just another set of overly processed industrial foods in a world that is already awash with what food writer Michael Pollan calls “food-like substances”.

Jenny Rosborough is a registered nutritionist who worries that vegan “meats” are perceived as automatically being healthier. Rosborough points out that meat-free burgers contain on average even more salt than meat burgers: 0.89g per serving as against 0.75g. Rosborough also notes that when switching to these products you also need to consider what nutrients might then be missing from your diet, such as iron and B vitamins.

"A vegan hotdog is probably no better for you than a meat one," says Renee McGregor, a registered dietitian who works with athletes and is the author of Training Food. As a vegetarian, McGregor sometimes uses tofu sausages but feels they do not deserve the "health halo effect" they sometimes get, just on account of being vegan. "The key thing is that any food that has been highly processed should be eaten mindfully – so not necessarily avoided completely, but I wouldn't recommend a vegan sausage weekly due to the high salt content and most likely list of additives and preservatives," says McGregor.

[...] So can we actually say whether these fake meat products are healthier than meat?

I consult Dr Fumiaki Imamura, an epidemiologist at the MRC Epidemiology Unit in Cambridge. He notes that there is "no evidence" from large-scale studies that specifically looks at such products. He directed me to a Harvard study from 2016 which suggested that people who ate more plant protein and less animal protein had lower overall risk of death, but the plant protein in the study was mostly beans, pulses and nuts rather than Quorn "bacon" strips.

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on that

Then again, maybe the consumers of fake meats do not expect them to be particularly healthy, any more than I am prioritising health on those hurried nights when I sling fish fingers in the oven for my children. My sister, who lives in the US, is a big fan of frozen vegan nuggets of various kinds, but for her they are mostly about convenience (and animal rights).

[...] Defenders of meat will say – with good reason – that an unprocessed home-cooked grass-fed leg of lamb is a far more "natural" and nourishing thing than a Quorn burger. But the question is what to do if you lack the cash for grass-fed lamb.

In the developed countries of the world, including Britain, about half of all meat consumed is now made up of processed meat products, from pork pies to kebabs, because this is the kind of meat the average person can afford. If your idea of "meat" is a nugget, I increasingly agree with my sister that it might as well be a vegetarian one.

The bigger question is why we remain so hung up on this thing – "meat" as the yardstick for our meals. Given that most meat is so highly processed and cruelly produced, why do we still prize its flavours and textures?

The rise of fake meat is not yet a true food revolution because it leaves our preferences untouched. The real change to our food culture will come the day that someone designs a steak that tastes like a carrot.

Anmerkung

Quorn: British brand name of vegetarian meat-like products.

Source: <https://www.theguardian.com/food/2019/jan/27/the-trouble-with-fake-meat-beetroot-burgers-food-substitutes>