

Zeitschrift: Swiss review : the magazine for the Swiss abroad
Herausgeber: Organisation of the Swiss Abroad
Band: 46 (2019)
Heft: 1

Rubrik: Images : the meal plan of tomorrow

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Paul Gong:
"Human Hyena", 2014.
Special cutlery tricks
the senses and special
enzymes make the
stomach insensitive, so
that even rotten food
can be consumed.
Photo: Andrew Kan



Carolin Schulze: "Hase aus Mehlwurmpaste", 2014.
Mealworm paste formed into
the appetising shape of a
rabbit by a 3D printer, as an at-
tempt to overcome the abhorrence
towards new protein sources.

Chloé Rutherford: "Edible Growth" 2014.
An insect paste mixed with fungal spores
and seeds is printed on a 3D printer and
grows within five days into a nutritious
savoury muffin.



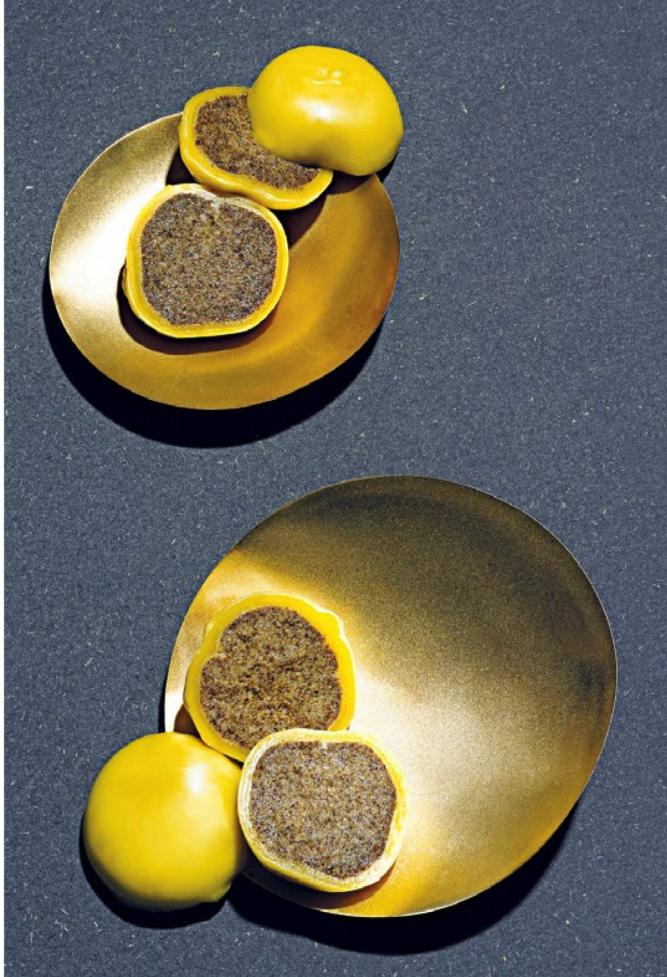
The meal plan of tomorrow

Dinner is served! But is what we see here delicious – or off-putting? The exhibition Food Revolution 5.0 addresses this conundrum and serves up questions about the future: what and how do we want to eat in the future? How will population growth and climate change affect our diet? One thing is clear: food is material that has been brought into shape, it is “designed”, the result of a creative endeavour. In Winterthur this is being taken a step further. The meal plan of the future is presented – sometimes playfully, at other times with a critical undertone. The 50 or so design and research projects lead us into a world that will – perhaps – one day feed on in-vitro meat, vegetables from indoor farms, algae proteins and mealworms. (MUL)

"Food Revolution 5.0", Gewerbemuseum Winterthur, until 28 April 2019.
The exhibition is accompanied by a full programme of events on the subject www.gewerbemuseum.ch



Johanna Schmeer:
"Bioplastic Fantastic", 2014.
The speculative idea:
use enzymes to produce synthetic foods from bioplastics that contain all essential substances.



Carolien Niebling:
"Insect pâté", 2017.
Can the aesthetic treatment of the unknown contribute to lessening disgust and creating new eating habits?
Photo: Jonas Marguet Shawn

Maurizio Mantalti: "System Synthetics – Installation Overview", 2011.
Conceptual approach: shred food packaging and transform it into ethanol in a bioreactor.
Photo: Jonas Marguet Shawn