
CS402340
RESEARCH
LAB.
"Are you ready for dessert?"

QUESTION 1 /20 → Ramenée sur 7

QUESTION 2 /20 → Ramenée sur 13

Annotations dans vos copies d'expression écrite
(CAHIER DE PREPA)

- Les remarques **en noir** concernent le contenu et **l'argumentation.**
- Les remarques **en violet** concernent la correction de **l'expression.**

- md = mal dit / maladroit
- Conj = faute de conjugaison
- Gr = faute de grammaire
- Tps = faute de temps
- Ort = faute d'orthographe
- Prep = préposition
- VI = verbe irrégulier
- Nb = nombre (confusion singulier/pluriel)

- P15 / N20 etc. = se référer au livret « Mémo Anglais »

- RF = Red-flag → revoir la liste des fautes à ne surtout pas faire dans le livret de rentrée.

- ? = what do you mean ?

- (phrase compliquée et/ou peu claire) = à reformuler

- Run-on = phrase mal construite et/ou trop longue

1. According to the article, how promising is lab-grown food? (80 words ± 10 %)

   72 to 88 WORDS

   ANSWER IN YOUR OWN WORDS

   ORGANISE YOUR ANSWER

Consumers thought that eating less meat would save them money, but with the cost-of-living crisis, the price of fake meat has become a major obstacle. **Add to this** the Covid crisis, during which people starting using basic ingredients for cooking, a trend that has continued ever since, and the demand for convenience foods, including fake meat products has fallen dramatically[1]. Meat substitutes are e**ven less** attractive now that, **owing in part to**[2] aggressive lobbying, there is growing suspicion about the impact of ultra-processed foods on health.

Extrait du rapport de jury Mines-Ponts 2020 :
En un nombre de mots si limité, il **n'est pas souhaitable de proposer d'introduction ni de conclusion**.

De plus, pour cette question, il s'agit de **faire valoir le point de vue du journaliste** (« *according to the journalist* ») **et non pas celui du candidat** : c'est en effet la capacité de ce dernier à bien entendre et à restituer un propos argumenté qui est sollicitée ici. Les ajouts d'information et autres commentaires personnels sont donc à proscrire, tout autant que les formulations lourdes et peu efficaces telles que « *according to the journalist from The Economist* », « *in the journalist's opinion* » et autres « *the journalist gives his point of view* ». Ce type de métalangage est stérile et dessert le candidat, délayant inutilement un propos qui au contraire doit viser à un équilibre entre concision et densité. De même, les phrases de conclusion commençant par « *in a nutshell* » (à proscrire), « *all in all* », voire « *to cut a long story short* », outre leur inélégance, sont absolument hors de propos dans le cadre de cette question.

Il n'est cependant pas interdit de structurer sa réponse, ce qui dans le cas de la question de cette année était tout à fait possible et permettait d'éviter un désagréable effet de liste.

Enfin, la question doit être lue attentivement afin d'éviter le hors-sujet : **il ne s'agit pas de résumer tout le texte** mais bien de répondre à une question précise par un repérage des éléments de réponse pertinents.

[1] Dramatically = de façon spectaculaire

[2] Owing to = due to = because of

According to the article, **how promising** is lab-grown food?

In the face of climate change and food insecurity, New Zealand considers lab-grown fruit

Scientists will attempt to create fruit without the parts that are normally discarded like the core of an apple or orange pith.

In the again of growing food security concerns due to climate change, scientists in New Zealand are attempting to grow fruit tissue in labs.

While work on lab-grown meat has made headlines in recent years, similar work on fruit is less common. Scientists at Plant & Food Research in the southern city of Christchurch are aiming to change that by growing fruit tissue from plant cells that they hope will one day taste, smell and feel like real fruit.

“Here in New Zealand, we’re good at growing conventional horticultural crops,” said Dr Ben Schon, “but looking into the future, there’s a lot of change coming in the world with population growth, increasing urbanisation and climate change.”

The program aims to grow fruit tissue without the parts that are usually discarded like the core of the apple or the rind of an orange. Providing consumers with only the tissue of fruit will help reduce food waste, said Schon.

Lab-grown foods could play a pivotal role in sustainable agriculture but are still in very early stages of development, according to Dr Ali Rashidinejad, a senior food scientist at Massey University in Palmerston North who is not involved in the program.

Since lab-grown food is a completely new concept, once it is developed, it will then have to prove its safety to regulatory bodies likely through expensive and long clinical trials. “Overcoming such hurdles can take years if not decades,” Rashidinejad said.

Consumers will also need to accept the practice; older generations might prove to be hesitant but research shows that younger generations are willing to try new foods if those foods offer health benefits while limiting environmental impact, said Rashidinejad.

The Plant & Food Research program, which started 18 months ago, focuses on cells from blueberries, apples, cherries, feijoas, peaches, nectarines and grapes, but they warn that the end goal of harvesting something that is nutritional and enjoyable to eat is some years away and might not be attainable at all.

The technology could also offset the food lost in weather events. Earlier this year, Cyclone Gabrielle, decimated parts of Hawkes Bay, an area known as New Zealand’s fruit bowl. The cyclone came as many kiwifruit growers were preparing to harvest their crops.

The Guardian, 7 September 2023

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The Guardian, 7 September 2023

PLANS

Weather events

Moreover: Urbanisation

In Addition :climate change

However Safety issues

Furthermore it takes time.

Weather events (**especially** with climate change)

Moreover : urbanization

However : it's a really new program

SO people need to get used to it
& scientists need to keep working on it

That's why it may be promising, but not in a near future.

Touted[3] as a solution to major current challenges such as climate change, food loss from natural disasters, population growth, food waste, or urbanisation, lab-grown food seems to be full of promise. **Yet,** it cannot be guaranteed that the technology can meet [4] nutritional needs, hence[5] the reluctance of older generations. **Not to mention that** the experiment is still in its infancy[6] and has yet to prove itself[7]. **So** there remain quite a few[8] obstacles[9] to overcome before lab-grown food ends up on our plates, if it ever does.

87

ONE paragraph No introduction / conclusion
It IS promising
HOWEVER → limitations
Answering the question: It's promising but it will take time to implement.

[3] To tout /taʊt/ = vanter

[4] To meet = répondre à / satisfaire

[5] Hence = d'où

[6] In its infancy = in its early stages (voir thème sur "Artificial Intelligence")

[7] To prove oneself = faire ses preuves

[8] Quite a few = un bon nombre de

[9] An obstacle = a hurdle

Fix the Mistakes

*wich

*it has been developped

*because of people fears

*grow fruit in a lab could be a solution


Smoking
kills
MADE IN THE UK
MADE IN THE UK

*it could be benefic

*the lab grown food could be a solution to the climate change.

Make this sentence shorter:

It is promising for the future.

This is something that could solve several problems.