Come dine with the future
Wednesday 30 November 2016
National Museum of Wales, Cardiff

@RoyalSocBio @NRNLCEE #FutureMenu
Chair
Diane Fresquez, Food journalist

Menu reviewer
Professor Achim Dobermann, Director, Rothamsted Research

Panellists
Professor Katherine Denby, University of York
Professor Helen Sang, Roslin Institute
Dr Grant Stentiford, Centre for Environment, Fisheries and Aquaculture Science
Professor Les Firbank, University of Leeds
Tom Webster, GrowUpUrban Farms
Professor Katherine Denby
University of York

@RoyalSocBio  @NRNLCEE  @Katherine_Denby  #FutureMenu
New Varieties Salad

~ 40 000 genes

Big Data
A CENTURY AGO
In 1903 commercial seed houses offered hundreds of varieties, as shown in this sampling of ten crops.

Biodiversity + New technologies

80 YEARS LATER
By 1983 few of those varieties were found in the National Seed Storage Laboratory.*

* CHANGED ITS NAME IN 2001 TO THE NATIONAL CENTER FOR GENETIC RESOURCES PRESERVATION

John Tomanio, NGO Staff; Food Icons: QuickHoney
Source: Rural Advancement Foundation International
Azolla Burger

- Grows fast
- High protein content

- Organic fertilizer
- Weed control
- Mosquito control
Peach and Almond Pavlova/South African Dessert Wine

Precision irrigation

Big Data
Smoked salmon

The Scottish Salmon Company
Roast chicken

330kg meat per tonne of feed

590 kg meat per tonne of feed

1950 → 2014
+ 79%
Scottish cheeses & oatcakes

The List/The Larder
Dr Grant Stentiford
Centre for Environment, Fisheries and Aquaculture Science

@RoyalSocBio    @NRNLCEE    @grantstent    #FutureMenu
Aquaculture production must double to 2050 to satisfy global demand. Seafood is the most highly traded food group with >40% entering international markets. Are you eating wild or farmed fish?
South-west rope grown mussels served in a nori butter poaching liquor with some bladderwort sourdough Somerset spelt grain bread.
Hampshire Wasabi dusted Scottish farmed salmon crackling with a tartare of salmon, Dorset chillies and Cornish lemon and oranges, with Cornish cultured lobster claws
Agar jellies of Dorset blueberries, Kent strawberries, Perthshire raspberries and Sussex lavender served on a sweet chickpea meringue.
A Cornish Pinot Noir to accompany.
Professor Les Firbank
University of Leeds

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Carmarthen Ham (fed on insects) with English Olives - making the most of English produce, novel sources of protein
American Signal Crayfish Paella
Harvesting invasive alien species - include herbs and vegetables grown under LEDs
Papaya yoghurt boat with acai

GM papaya to cope with ringspot virus
Tasty, low fat yoghurt - high dynamic pressure processing
Acai berries - grown in Amazonia
Manuka honey - fully traceable
From Yorkshire of course!
Insect Cakes


Locally Brewed Beer with Grilled Tilapia with Greens and Grains
Vegan Chocolate Brownie

http://cdn2.veganbaking.net/2010/content/ultimate-vegan-brownies.jpg
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Thank you to speakers and attendees

Please vote for your favourite menu

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