

Document 1

THE FUTURE OF FOOD IS ZERO WASTE¹

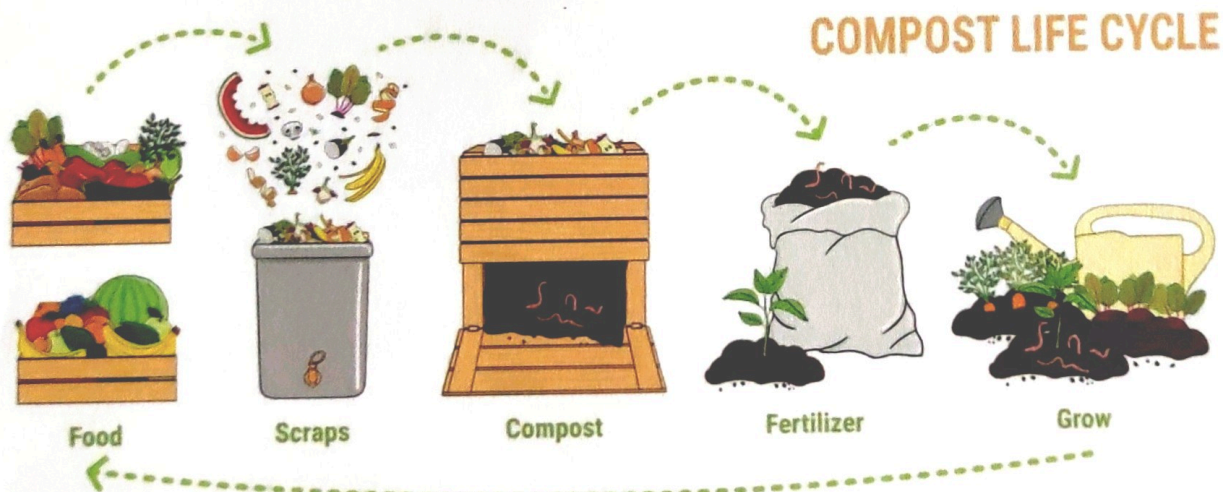
Five years ago, Douglas McMaster, a British chef, decided that he wanted to open a restaurant. He traveled the world visiting Michelin-starred restaurants he admired so that he could replicate their success, but was quickly disillusioned. "It was criminal, some of the things that I witnessed with [food] waste," McMaster says.

In 2014, McMaster opened Silo in Brighton, just an hour outside London. The concept was to return to a preindustrial food system, forming what McMaster calls a "closed loop." The menu is entirely dictated by seasonal produce. McMaster buys ingredients directly from farmers and fishermen to avoid packaging that can't be reused. Anything he can't source locally is made in-house – the kitchen mills flour, churns butter, rolls oats, brews vinegar, makes yogurt and chocolate, and cultures cream. Silo even features an on-site brewery, with drinks made from fermented plants, herbs, fruits, and vegetables. When Silo does generate waste, it goes directly into the restaurant's gargantuan food compressor to be composted.

McMaster believes that Silo's success is far from an anomaly. In fact, he thinks every restaurant can adopt this idea. "Two hundred years ago, every restaurant was a zero-waste restaurant," he says. "It's a very simple, very realistic model that works with nature and not against it. Not only is it ecologically viable, but it's also economically viable."

www.theatlantic.com, 10 January 2020

Document 2



www.parkseed.com, 24 March 2022

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