Agriculture Education
Cycle 3/6 Theme: Meaning & Purpose
Seminar Clustered Questions:
Plant Protein

Bridge Question

- Write about an idea you've had for an amazing meal. What was the meal? Describe the ingredients, the smell, the taste, texture, color, etc. Would this be a meal that could be made at home or would it only be available in an upscale restaurant? Describe the meal in great detail and draw a picture of the presentation you imagined.

Opening Question

- The first reading by Timothy Egan was an opinion piece Why is it important to know that it was written as an opinion and not as an objective piece of reporting? What parts of the reading let you know that it is his personal opinion? Explain your answer with evidence from the reading.

Cluster #1 Core Questions (Theme: Alternative Proteins)

- What are the common sources of protein discussed in the article? Explain your answer with evidence from the reading.
- Timothy Egan states, "both Beyond Meat, and Impossible Foods, the two darlings of alt-meat, use about 20 different ingredients in their patties". What ingredients do you think are in the plant protein patties that they produce? Explain your answer with evidence from the reading.

Cluster #2 Core Questions (Theme: Ethics)

- Timothy Egan states, "ditching meat for substitutes, faux or otherwise, is the most effective thing an individual can do to fight climate change". What does he mean by this? Explain your answer with evidence from the reading.
- Timothy Egan states, "producing a single beef burger takes about 660 gallons of water". What actions in the meat processing system require the use of water? Explain your answer with evidence from the reading.

Cluster #3 Core Questions (Theme: Processing)

- Kelsey Piper states, "plant-based burgers, many critics argue, are 'ultra-processed junk foods'". What evidence does she give for this assessment? Explain your answer with evidence from the reading.
- Kelsey Piper discusses the concept of processing food and quotes Ruth MacDonald saying that there is a current mood of "that we can classify food as being good or bad based on its degree of processing". What evidence is given that this idea is not clear cut? Explain your answer with evidence from the reading.

Closing Question/Wrap Around

- Would you try one of the new "Impossible" burgers being sold in restaurants?