

Guide for school groups:

The faces behind food

As you walk around our reference exhibition, *Food – The essence of life*, you will find a wide range of objects, videos, factsheets and games linked to jobs for foodies. They are all part of the new annual theme, *The faces behind food*, where the spotlight is on the people behind these professions and the skills they use to produce the food we eat. Use this document to find the different stations that focus on the annual theme. Here's a little tip: Make sure you pay attention to everything highlighted in red!

The Food Sector

A tool for each trade! Over the centuries, we have invented and developed numerous tools, utensils and containers of various shapes and sizes, ranging from the multi-purpose knife to specialised industrial machines. All these objects have been adapted to both the matter to be transformed and the hand that guides them. They provide the link between the producer and the food.

The large display cabinet is full of all sorts of objects from our collection. Do you know which utensil goes with which profession?

Match the objects in these pictures to a particular trade.



Baker

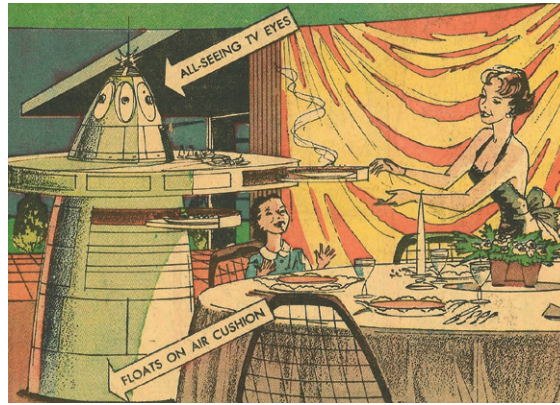
Baker

Cheesemaker

Butcher

Confectioner

Eureka! Find this picture on one of the terminals devoted to the annual theme.



A 1950s futuristic representation of a robot butler by the artist and illustrator Arthur Radebaugh (1906-1974)

In our daily lives, we are increasingly reliant on machines and robots to communicate, move around and eat. The Japanese have even created robot dogs, called Aibo. The term robot comes from the Czech word meaning work, labour or chore. Technological advances and the advent of robotics in industry in the 1960s created new professions and paved the way for a redefinition of tasks. This is when ready meals were first sold in supermarkets and tinned ravioli and tinned fruit and vegetables became popular.

Approximately how many electrical appliances would you say there are in your kitchen at home (e.g. a blender, a toaster, etc.)? Do you eat ready meals?

What do you think is the reason for these changes?

- a. To save time so that we can enjoy our hobbies
- b. To fill up the kitchen cupboards and fridge in case of an emergency
- c. To impress friends and neighbours

The Society Sector

In this sector, you can see a 1950s-style kitchen. **Take a moment to read the following short text:**

Not so long ago, the kitchen was a woman's place of work, as most women did not have paid employment outside the home. Today, from a legal point of view, all professions are open to men and women. In practice, however, there is still a gender divide. While men are employed in most sectors, women generally work in professions related to the service, social, health and education sectors. Very few women work as butchers or in the fishing industry.

Why do such differences exist?

On the *Each to one's own!* terminal, look at the different adverts from the 1950s. Find this one and compare it to the advert from 2017.



Which slogans do the manufacturers use?

According to these two adverts, who does the cooking?

The *Body* Sector

The second floor presents the work of a flavourist. Go over to the aroma organ. Humans first started flavouring food thousands of years ago. The Egyptians seasoned and flavoured their food with herbs. As for the Romans, they used cinnamon and ginger. They also created certain condiments, such as garum, thanks to fermentation, a process still used today.

Discoveries in chemistry during the 19th century led to the creation of synthetic aroma molecules, such as vanillin. Since then, the palette of aromas and flavours has continued to grow.

When were these ingredients used to flavour food? To help you, choose between Antiquity and the contemporary era.

Cinnamon
Ginger
Matcha
Myrrh
Cypress
Sichuan pepper
Marigold
Juniper
Yuzu
Baobab

Antiquity	20 th century

When you are at the *Deciphering sensations* terminal, where you can learn about the day-to-day work of a sensory analyst, don't forget to eat the sweet you were given at the *Welcome Desk* and try the test.

A sensory analyst evaluates the sensations food triggers, so that the composition of food can then be adjusted to our particular tastes and preferences. However, to evaluate a product properly, analysts first need to create the right conditions and prepare their senses. **Underline some of the tricks they use!**

- Blow your nose really hard before smelling the aromas.
- Smell the back of your hand for a few seconds before smelling a different product.
- Chew on a small piece of apple and rinse your mouth with water between two experiments.
- Eat a piece of dark chocolate and rinse your mouth with water before tasting a different product.
- Do the tasting in the dark.
- Put a red light in the tasting room.
- Present the food without its packaging.

The info in the terminal will give you more tips and tricks for tasting and analysing food!