



Alex



# Bug restaurant opens in South Africa

In 2015, Mario Barnard, a chef from South Africa (南非), went to Thailand (泰國) and visited a restaurant that only served insects for food. He tried **grilled scorpions** and **crunchy** insects cooked with garlic and spices but was “**grossed out**”.

However, the insect dishes inspired him to try cooking bugs back home. Now, he runs an insect restaurant in Cape Town (開普敦), called Insect Experience. It is the first restaurant in the country to offer only bug dishes.

But most of the bugs are not served in their original form. Barnard grinds them into powder, stuffs them into **ravioli** or mixes them into fries. He is looking into making ‘bug beer’ and even dog food. The bugs he uses, such as **mopane worms**, are already popular food in some African countries.

According to the United Nations Food and Agriculture Organisation, there are more than 1,900 species of edible insect.

## G TIPS

A ‘chef’ is the head cook in fancier restaurants.  
... Mario Barnard, a **chef** from South Africa, went to Thailand...

A ‘sous chef’ is the second-in-command of the cooking team.  
The **sous chef** grilled all the steaks.

A ‘butcher’ at a restaurant is the person who gets and cuts up the meat.  
The **butcher** cuts all the beef into right portions.

A ‘line cook’ is the head of a specific area, eg, fish.  
The **line cook** got his team to fry 100 pieces of cod.

## G FUN

- Where did Barnard go to four years ago?
  - South Africa
  - Kenya
  - Thailand
- What is the name of Barnard’s restaurant?
  - Insect Experience
  - Yummy Bugs
  - Grubby Eats
- What does Barnard serve as is?
  - Scorpions
  - Mopane worms
  - Fly larvae

Answers on P12

grilled (adj)  
烤炙的

scorpion (n)  
蝎子

crunchy (adj)  
鬆脆的

Vocabulary  
Challenge ★★★★★

gross out (ph v)  
使厭惡

ravioli (n)  
意大利小方餃

mopane worm (n phr)  
可樂豆毛蟲