Time's up, chefs! Utensils down!

It's time for the judge's critique! Our finalists have worked extremely hard to get here...

This year's theme is... "The Future of Protein"!
Chef Buji la Bouef... please show your dish!

Why of course, I chose only the finest meat...

WAGYU!

An expensive delicacy, difficult to obtain, harvested to perfection...

Can you compete with my protein power, Chef Pyo Neer?

And what have you used in your dish, Chef?

Well, I'm using crickets!
YOU MEAN... BUGS?!

*FLINCH*

*SHUDDER*
Yes exactly, bugs! But listen, not only can insect-based protein be delicious, but it’s also extremely environmentally preferable to beef!

Crickets contain 3 times more protein than beef per section, and consume 6 times less feed!

Crickets also consume 2000 times less water than cattle, and they emit almost 100 times less greenhouse gases in their preparation and production.
They are the new energy the protein industry needs!

Sha la la la~

Hm... you know this looks surprisingly appetizing!

Yeah, it looks like any other dish!

Let's try it!

*Chew*

*Chew*

*Chew*

MMM...!!

*Gasp!*
WOW CHEF PYO NEER... THIS DISH WAS ACTUALLY REALLY GOOD! IT'S INNOVATIVE, ECOLOGICALLY SUSTAINABLE, AND DELICIOUS! THIS IS CERTAINLY "THE FUTURE OF PROTEIN"!

BUT HOW CAN THIS COMPETE WITH THE MEAT INDUSTRY?

THERE'S A LONG WAY TO GO, BUT YOU CAN HELP BY...

LEARNING ABOUT DIFFERENT CULTURES THAT ALREADY ENGAGE IN INSECT-BASED COOKING AND CONSUMPTION!

DESTIGMATIZING!

ADVOCATING ON YOUR OWN!

SWITCHING YOUR PROTEIN SOURCES IN YOUR OWN FOOD SLOWLY TO BECOME AN INSECT-BASED EATER! AND TRY TO GET YOUR FRIENDS IN ON IT!

ALTHOUGH IT SEEMS LIKE WE'RE FAR AWAY FROM TRANSITIONING TO AN INSECT-BASED INDUSTRY...

IT ONLY TAKES ONE PERSON TO START A MASSIVE CHANGE, AND PERHAPS THAT PERSON IS YOU!

THANK YOU FOR READING!