PROVA DE PROFICIÊNCIA EM LÍNGUA INGLESA (Edital n°. 004/2019-PPGL)

Nome: _____ **Data: 13/11/2019.**

Texto 1 - Why Aren't We Eating More Insects?

The Food and Agriculture Organization of the United Nations estimates that two billion people, more than a quarter of the world's population, eat bugs as part of their standard diet. In Kenya, termites are drummed out of their mounds — the sound evokes rain, to trick them into emerging — and eaten live and juicy or dry-roasted. Peruvian Amazon weevil grubs, which live inside rotted aguaje palms, are charred over an open flame; lush from feeding on palm tissue and oil, they quickly caramelize. Shaken from mango trees in the Isan region of northeastern Thailand, red weaver ant larvae bear a distant memory of fruit, and pop in the mouth like tiny water balloons.

Only in the West have we resisted such gustatory pleasures. We're quick to down slippery oysters, stinking cheese and hot dogs made of entrails unknown, but we shy from anything that might once have crawled, hopped or hovered over a picnic blanket. This is historical, attributable in part to geography: Over the past million years, much of Europe languished during several ice age cycles inhospitable to life, and the continent's small size and topography haven't encouraged high biodiversity. Europe is home to just 2 percent of the world's edible insects, and its specimens don't grow as large (and thus aren't quite worth hunting) as those in the equatorial tropics.

So Europeans, and by extension European settlers in North America, never had a bug-eating tradition. Indeed, we largely consider insects dirty and drawn to decay, signifiers and carriers of disease; we call them pests, a word whose Latin root means plague. Although the Christian Bible condones the consumption of certain bugs — John the Baptist survived on locusts in the desert — Leviticus 11:8 is clear: "Every swarming thing that swarms on the ground is detestable; it shall not be eaten."

NONE OF THIS, however, has stopped entrepreneurs in the West from promoting bugs as a superfood, rich in protein and ecologically sustainable, appealing to health obsessives and environmentalists alike. In the past few years, a number of start-ups dedicated to entomophagy (the human consumption of bugs), including Exo Protein Bars, Bitty Foods, Aspire Food Group and Hargol FoodTech, have raised millions of dollars in venture capital. Silicon Valley offices have been spotted stocking up on snacks and treats based on a "flour" of roasted and pulverized crickets. And the American market for edible insects exceeded $55 million in 2017 and is projected to increase more than 43 percent by 2024, according to the research firm Global Market Insights.

But the insects these companies are purveying no longer look like insects. That's because while our minds may have evolved, our eyes have not: To many, the presence of coldblooded hexapods on a plate is still a source of revulsion. Instead, those who champion entomophagy are trying to smuggle bugs past our defenses, often ground into a blandly inoffensive, uniform powder. Texture and flavor are almost entirely lost, which is seen as an advantage — or we won't even know we're eating insects because they're treated like potato chips. (As Stephen

Colbert observed on “The Late Show” in July, after watching the Harlem-based chef and restaurateur Marcus Samuelsson dredge chicken in cricket flour and drop it in sizzling oil, the “deep-fat-frying it” is what makes it American.)

But secrecy isn’t the way to persuade a wary public: The anticipated billion-dollar market worldwide isn’t reliant on camouflaged products. Rather, gains are predicated on increasing demand for insects qua insects, in their natural physical state. The price of giant water bugs, for example, has risen in Thailand — where the pheromone secreted by males is considered an aphrodisiac — as the species has declined due to the use of agricultural pesticides. And other cultures around the world have for millenniums consumed insects at every stage of life, from egg to larva to pupa to adult, sometimes as rudimentary protein but more often as seasoning or nuance. They’ve been prized for the very qualities that make some people shudder: their crunch, chewiness and final deliquescence on the tongue.

From a scientific standpoint, our rejection of bugs as food is illogical. Insects share many characteristics with crustaceans, which are coveted and esteemed; both are members of the phylum Arthropoda. David Foster Wallace, in his 2004 essay “Consider the Lobster,” noted that “lobsters are basically giant sea-insects,” with a footnote citing Maine slang for lobsters: bugs. Like insects today, lobsters were once dismissed as bottom feeders too abundant to be treasured. In colonial times, indentured servants and prison inmates were purportedly fed them almost daily, until ordinances were passed to prevent such cruelty. Only with the arrival of the cross-country railroad in the 19th century, when noncoastal dwellers had a chance to taste canned lobster, did it become an exotic, desirable dish.

Can bugs undergo a similar makeover? Some 2,100 insect species worldwide have been identified as edible, from leafhoppers and water boatmen to stink bugs and agave worms; the most popular globally are beetles, followed by caterpillars. Their nutritional benefits, while varied across species, are substantial: high in energy yield, rich in essential amino acids and comparable and sometimes superior, per ounce, to beef, chicken and pork in amounts of protein, omega-3 fats, iron, magnesium, calcium and zinc. Bugs also don’t require much nurturing by parents or space to develop, and they generate far fewer greenhouse gases than conventional livestock: one-tenth the methane and one-three-hundredth of nitrous oxide. Almost all of an insect can be consumed, as opposed to less than half of a cow (nose-to-tail eating notwithstanding). And they reproduce and grow from larvae to adult with startling swiftness — a horror story if we think of them as enemies, but a blessing if we recognize that they could keep us alive when the world’s population hits 9.7 billion in 2050 and other sources of protein run out.

It’s useful to remember that our ancestors didn’t eat bugs simply out of proximity or necessity or perceived impending apocalypse. They also did it out of desire: for the crackle of the exoskeleton and the gooeyness within, followed, perhaps, by a Thai silkworm’s underlying lilac must; or the cosseted funk of dried shrimp, evoked by a Ugandan katydid; or the clean, clarifying aroma of bruised lemongrass, as with an Amazonian saúva ant. They ate insects because insects are delicious.

The New York style maganize. Why aren’t we eating more insects. Disponível em: https://www.nytimes.com/2018/09/07/t-magazine/eating-bugs-food-restaurant.html. Acesso em: 27 out.2019.

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I. Leia o texto 1 - *Why Aren't We Eating More Insects?* - responda às seguintes questões:

1. Qual é a relação entre a geografia europeia e a rejeição da América do Norte à ingestão de insetos?

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2. Por que, do ponto de vista científico, a rejeição ocidental à ingestão de insetos é ilógica?

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3. Cite três vantagens de ingerir insetos.

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4. O texto, ao discutir a ingestão de insetos como parte da cultura humana, discute algumas maneiras adotadas pelos seres humanos para consumirem insetos. Cite duas delas.

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5. Por que os nossos ancestrais ingeriam insetos?

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