

Design your own Viral Cuisine

Beta Version

This manual is the beta version for exploring the possibility to integrate viruses into our cuisine. Although it is still technically challenging for year 2018, it is important for us to create the culture ahead of time in order to simulate what we would like to heading to culturally.

This manual is built based on known 'scientific' observations of viruses but not limited by the science.

Basic Guidelines:

1. Viruses doesn't taste like anything.
2. Only through viruses' interaction with a 'host' can we observe their effects on their environment.
3. Viruses takes time to activate.
4. Viruses will be 'dead' if heated.

Step 1:

Choose a type viral cuisine you would like to design:

1. Virus for fermentation - consists of raw and cooked food
2. Virus as active ingredient - the main ingredient will be raw
3. Virus as mediator - some of the ingredients are 'alive' during the eating process

Please use the viruses that assigned under this name.

Step 2:

Each card is one kind of virus explained in its functionalities. There will be a "medium / host" part that is related with the virus. Find the medium / food ingredient that you are interested in or the action you are interested.

Virus for Fermentation

Difficulty: **

Step 3:

Investigate the new texture / flavour by the virus. How can this ingredient be 'fermented' and 'farmed'?

Step 4:

What kind of ingredients and cooking method will be suitable for this? How can it be eaten?

Step 5:

Describe the fermentation process and the grower's relationship, and the detail of the dish.

Virus as Active Ingredient

Difficulty: *

Step 3:

Search if there's any dishes that you are familiar using such ingredient.

Step 4:

Incorporate the virus into the dish.

Step 5:

Design the way the dish is been eaten. Try to apply the 'route' of the virus in the experience of eating.

Virus for Mediator

Difficulty: ***

Step 3:

Think of dishes that we eat alive. Identify what are the living being in the dish.

Step 4:

Apply the principles of virus as mediator to this dish.

Step 5:

Describe the dining experience like a ritual.

Virus for Fermentation

FerV 01

Infects plants, usually herbal ones like tobacco, tomato, pepper. FerV 01 has a heritage of TMV. It will create yellow spots and patches on the leaves. The leaves will become wrinkled as the plant adapts to the virus.

The virus is being transferred by having a handful of viruses (e.g. the juice of the plant) and rub on the 'clean' plant to inoculate it.

FerV 02

Infects plants. FerV 02 has a mixed heritage which allows plants to endure drought. It is particularly

The virus is being transferred by having a handful of viruses (e.g. the juice of the plant) and rub on the 'clean' plant to inoculate it.

Virus as Active Ingredient

AiV 01

Infects human, particularly through the respiratory system. Causes very low fever. Higher dose will create hallucination after 2 days of low fever.

Usually can be bought in the form of chicken eggs, because the industrial production uses chicken eggs as their multiplication bed.

AiV 02

Infects human, particularly through gastrointestinal tract. Causes less absorption of food, and slightly softer excretion. For those who just had antibiotic treatment, AiV 02 helps to bring the microbiome in their gastrointestinal tract back to normal, which enhances immunity.

Usually exists in high dosage in oysters, or sometimes provided as merely watery solutions with lower dosage, since they can stay infective up to a week in the water.

AiV 03

Infects human, usually on liver. Create mild tingling to painful sensation on muscles and joints. Sleep become lighter or difficulties to sleep. Dry mouth, brushes and depression.

Through saliva, very often through kissing.

Virus for Mediator

MeV 01

Infects plants and animals. This virus changes the taste preference of the animal. FerV 03 infected plant is preferred by animals. Once animals is being infected by the virus, they will prefer to eat the non-infected plant.

The virus is being transferred through being chewed on / sucked on when alive.

Medium: plants and animals

MeV CuD Group

MeV CuD group is a group of five different viruses. It is a customised product designed by the infamous biotechnology company CuDV. Customers can appoint a group of closely related unicellular species such as algae, bacteria, or yeast that grows in the same environment, and CuDV will select the corresponding viruses for the appointed species. The selection of viruses will react to different organisms that are mixed in the soup. For example, one virus could be infecting species A, while the other infecting species B. All the viruses are guaranteed to become affective within 10 minutes.

Medium: Any selective group of species. Like a cup of sea water, or a piece of land in the forest.