Monday

Tuesday Sustainability Wednesday

Thursday

Friday Culture



News Detectives

TODAY'S BIG STORY

The edible insects coming to a shop near you

More and more companies are planning to sell insects as snacks. Eating them is healthy, cheap - and could save the planet.

The year is 2031. Ella is thrilled. It is her birthday. And she is celebrating at her dream restaurant. The menu looks

Grilled caterpillar. Bluebottle paté. Locust steak. How can she choose between

amazing!

them?

People have eaten insects for thousands of years. Now, they might become popular again.

A company in Israel is using grasshoppers to make sweets. They taste of orange and strawberry.

Humans need



Crunchy munch: Over 2,000 species of insects are eaten by people across the world.

protein to survive. Insects are full of it. We do not need to grow them on farms like meat or **sov**.

This makes them better for the environment. Plus, insects are everywhere. They could help us fight hunger.

You decide: Is it right to turn bugs into food?

YES!

They are good for us. There are millions of them. And eating them is good for the environment. It's clear what we should do!

NO!

We should respect all living creatures! If many more people start eating insects, they could even run out.

KEY WORDS

Restaurant: A place where cooked food is sold to the public, and where people sit down to eat it.

Bluebottle: A large, hairy blue fly.

Locust: Locusts are a type of grasshopper. They are found worldwide.

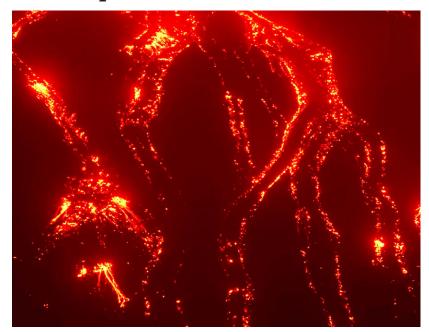
Protein: A nutrient found in food. It is a necessary part of the diet, and is essential for growing and staying strong and healthy.

Soy: The soybean is an edible bean. It is used to make soy milk and tofu.

Greenhouse gases: Gases in Earth's atmosphere that trap heat.

Detective zone

Picture puzzle



Can you work out what this is?

- Jellyfish floating in a river
- A volcano erupting
- Fireflies on a forest floor

Build THE Change

One of the reasons people do not like the idea of eating insects is because of the "yuck factor". In this challenge, you will create packaging to make insect snacks more appealing.

Step 1: Think of a name for your insect snack. Will it be sweet? Will it be savoury? Who will want to eat it?

Step 2: Create your packaging! You can draw a picture of it or, if you have time, use craft materials and LEGO bricks to make a real version of your insect treat.

Spot the fake!

Only one of these news stories is fake. Which one?

- "Scientists
 discover how to
 stop banana skins
 browning"
- "Biologists create mushroom that tastes of beef"
- "Underwater greenhouse could be the future of farming"

Did you know...?

- Dragonflies have been on earth for 300 million years.
- Fruit flies were the first living creatures to be sent into space.

Share your genius



Show your work to your class



Upload a photo of your work to the Build the Change gallery by scanning the QR code and have your work displayed to inspire real-world change.

This worksheet is available online every weekday at 6am from theday.co.uk/newsdetectives. For any feedback or help please contact newsdetectives@theday.co.uk. Thank you.

Teacher notes

TODAY'S BIG STORY BACKGROUND

It has long been suggested that we should start eating insects to help the environment, but for many of us it is not a palatable thought. One Israeli firm is hoping to win over the squeamish by adding different flavourings.

Dror Tamir opens a packet of brown, jellied sweets. "Try one," says the boss of food tech firm Hargol.

The little gummies are packed with protein, but not from soy or gelatine. They are instead made from an edible, jumping insect - locusts, which are a type of grasshopper.

"Grasshoppers taste like pecans, mushrooms, coffee and chocolate," adds Mr Tamir. "But with our range of food we can add in different flavours... the gummies come in orange and strawberry flavour."

The Israeli entrepreneur says he became fascinated with grasshoppers as a child, after hearing stories from his grandmother, who was the cook on a kibbutz, or collective farm.

"I learned about the 1950s, when Israel



Credit: BBC

suffered from both food insecurity as well as locust swarms flying in from Africa and destroying the crops," he says.

"While most kibbutz members ran to the fields to scare the grasshoppers away, the Yemenite and Moroccan Jewish members collected tons of them to eat.

"That's when I learned that grasshoppers are food for billions around the globe." The insects have long been eaten by communities across Africa, Asia, Central America and the Middle East, but for many people in Europe and North America it remains an unwelcome thought.

Mr Tamir hopes to change all that, and his firm is about to introduce a range of products. In addition to the sweets there will be energy bars, burgers and falafel balls.

If you are still not convinced that insects

will ever become part of the Western diet, some experts believe there may be eventually no choice due to environmental concerns and projected global population growth.

By 2050 the world population is expected to reach 9.8 billion, up from the current 7.7 billion.

With another two billion people to feed, some say that traditional farming will not be able to keep pace. And that, at the same time, switching to insect protein will be far better for the environment than rearing cows, sheep and other mammals

Mr Tamir admits that "the yuck factor" is one of his industry's most important challenges. "But I am convinced it will soon be widely accepted, just like eating raw fish in sushi was embraced."

ANSWERS TO PUZZLES

Picture this!

An erupting volcano

Spot the fake!

"Biologists create mushroom that tastes of beef"

Build THE Change

This week's challenge is part of the LEGO® Build the Change programme. It can be done at school or as homework, and parents can help upload photos of pupils' work to the online gallery.





Visit the gallery at https://bit.ly/btcgallery and feel free to use it as discussion point in class.

Build the Change is the LEGO Group's learning through play-based sustainability program, encouraging children to become engaged global citizens with voices that are heard.

This worksheet is available online every weekday at 6am from theday.co.uk/newsdetectives. For any feedback or help please contact newsdetectives@theday.co.uk. Thank you.