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Disgusting Food Museum opens in Sweden – 11th November, 2018

Level 0

The new Disgusting Food Museum in Sweden will get people to think about food they might hate. The museum's founder was doing research on meat and then thought about other sources of protein, like insects. He opened the museum to get people to think about eating insects or other things.

Visitors to the museum will smell, touch, look at and taste the food. People might think some of it is "disgusting". Others will think it is nice. The museum includes food like fried tarantula and sheep eyeball juice. The museum said our culture teaches us to think some food is not tasty. He is worried the museum might smell.

Level 1

A new museum might make you not want to eat your dinner. It is the Disgusting Food Museum in Sweden. It will get people to think about why they love or hate food. They might also think about other food sources. The museum's founder was researching the effect meat had on the environment. He then thought about different sources of protein, like insects. He opened the museum to get people to think about eating bugs or other things.

The museum will test our senses of smell, touch, sight and taste. People think some food from around the world is "disgusting," but people in other parts of the world think it is nice. The museum includes food like fried tarantula and sheep eyeball juice. The founder said our culture teaches us to think some food is not tasty. He said: "What we find disgusting has to be learned - it's purely cultural." He is also worried the museum might smell.

Level 2

There is a museum for everything. The latest one to open may turn you off your dinner. It is the Disgusting Food Museum, which opened this week in Sweden. It will allow people to analyze why they love or hate certain foods. They might also think about alternative food sources. The museum's founder explained why he started it. He was researching the effect meat had on the environment. He then thought about different sources of protein, like insects. He said: "If you ask people if they want to eat bugs, they say 'that's gross.' Maybe I can make them reconsider."

The museum will challenge four of our five senses - smell, touch, sight and taste. There is food from around the world that some people think is "disgusting". However, people in other parts of the world think this food is normal. It is a regular part of their diet. The food exhibits include food like fried tarantula, fermented shark and sheep eyeball juice. The founder said we could all eat any food, but our culture teaches us what food is not tasty. He said: "What we find disgusting has to be learned - it's purely cultural." He added: "One of my worries is that it will start [smelling] in here."

Level 3

There is a museum for everything these days. The latest museum to open may turn you off your dinner. It is the Disgusting Food Museum, which opened earlier this week in Malmo, Sweden. The new exhibition will allow people to analyze why they love and hate certain foods. It might also lead them to consider alternative food sources. The museum's founder, Dr Samuel West, explained why he created the project. He said he was researching the effect of meat consumption and its effect on the environment. This made him think about alternative sources of protein, like insects. He said: "If you ask people if they want to eat bugs, they say 'that's gross.' That's the obstacle, but maybe I can make them reconsider."

The museum is a 400-square-meter space that will challenge four of our five senses - smell, touch, sight and taste. The displays include food from around the world that some people might think is "disgusting". However people in other parts of the world think this food is totally normal and is a regular part of their diet. The food exhibits include American favorites such as Jell-O salad and world food like fried tarantula, fermented shark, roasted guinea pigs and sheep eyeball juice. Dr West said we could all eat any food, but our culture tells us what is tasty and what is not. He said: "What we find disgusting has to be learned - it's purely cultural." He added: "One of my worries is that it will start stinking in here."