

【注意】

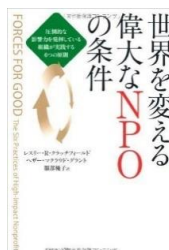
リスニング練習をするので、プログラムが開始し、
講師が指示するまで次頁以降を見ないようにしてください。

一般社団法人 EIGC

プログラム

英語と世界を同時に学ぶ体験授業：
世界のことを知りたい英語が好きな学生向け

講師：一般社団法人 EIGC 代表理事・代表講師 服部 優子
商社、外資系ベンチャー企業などでの勤務を経て、翻訳・通訳者として国内外の企業や国際機関の仕事に従事。大阪大学 NPO 研究フォーラムで NPO 研究の国際プロジェクトに参加。その後、翻訳・企業研修校の運営ディレクターを経て、一般社団法人 EIGC を設立。大阪大学経済学部卒。英検 1 級、通訳案内士国家資格、TOEIC990 点



訳書：
『世界を変える偉大な NPO の条件』
英 Economist 誌が Top10 ビジネス書に
選んだ Forces For Good の日本語版。
レスリー・R・クラッチフィールド/ヘザ
ー・マクラウド・グラント著/
服部 優子訳 2012 年 ダイヤモンド社

大阪大学 NPO 研究フォーラム共著書：
ジョンズ・ホプキンス大学を中心に世界
30 カ国で行われた国際比較研究プロ
ジェクトの紹介、および、その影響力
分析(インパクト・アナリシス)調査に
参加した著者たちによる共同執筆書。
1999 年 出口正之、服部優子他 清文社



LISTENING COMPREHENSION TEST 85(7-1)

1. An increasing number of companies around the world are working to develop cultivated meat, amid growing concerns over food crises.
2. Cultivated meat is made from live animal cells. The cells are submerged in nutrient-rich liquid in a large tank until they grow big enough to be formed into the shape of a nugget.
3. The technology is expected to reduce the use of water and feed used to raise farm animals, and alleviate food shortages as the world population is set to reach 9.7 billion by 2050. It could also help cut drastically the carbon footprint of the livestock industry, which accounts for 14.5 percent of global emissions.
4. US authorities in June allowed two startups to begin selling cell-based meat. The move came after Singapore became the first country in the world to approve the sale of similar products in 2020.
5. In Japan, the government says it will support food tech businesses to promote so-called “cell agriculture,” with the aim of developing a sustainable food supply.

1. 食料危機への懸念が高まる中、世界中でますます多くの企業が培養肉の開発に取り組んでいる。
2. 培養肉は生きた動物の細胞から作られる。これらの細胞は、肉の塊の形に成形できるほど大きく成長するまで、大型のタンクの中で栄養分が豊富な液体に浸される。
3. この技術は、家畜を飼育するために使う水や飼料の使用量を減らし、世界人口が2050年までに97億人に達するとされる中、食料不足を緩和すると期待されている。また、世界の排出量の14.5パーセントを占める畜産業の二酸化炭素排出量を大幅に削減する助けとなるかもしれない。
4. アメリカの当局は6月、スタートアップ企業2社に対し、培養肉の販売を始めることを許可した。この動きに先立ち、シンガポールは2020年、類似の製品の販売を世界で初めて承認した国となった。
5. 日本では、政府が、持続可能な食料供給（体制）の構築を目指し、いわゆる「細胞農業」を推進するために、フードテック事業を支援すると述べている。

1 **Why Singapore is the only place in the**
2 **world selling lab-grown meat** 8 June, 2023
3 BBC News Services By Nick Marsh Asia Business Correspondent
4 **It looks like chicken, it smells like chicken and, what**
5 **do you know, it tastes like chicken.**

6 You would never guess that the piece of meat in front of
7 me did not come from a farm. It was made in a laboratory
8 on an industrial estate just a few miles down the road.
9 ※laboratory(n)実験室、研究所、製造所; industrial estate 工
10 業団地

11 I'm in Huber's Butchery and Bistro in Singapore, which is
12 the only restaurant in world to have so-called cultivated
13 meat on the menu. Feedback from customers has been
14 "phenomenal", according to the restaurant's owner.
15 ※cultivate(v)育てる、栽培する、培養する; cultivated meat
16 培養肉; phenomenal(adj) 驚くべき、驚異的な

17 The meat's creator - California-based Eat Just - says it is
18 ethical, clean and green - with no compromise on taste.
19 Billions of dollars are being poured into the industry, but
20 huge question marks hang over its viability as anything
21 beyond a novelty. **snip**
22 ※ethical(adj)道徳的な、倫理にかなった; clean and
23 green(adj)環境を汚さない; compromise(n,v)譲歩、妥協;
24 viability(n)実行可能性; novelty(n)新規性、目新しいこと

25 "Cultivated meat is real meat, but you don't have to
26 slaughter an animal," says Josh Tetrick, chief executive of
27 Eat Just, who spoke to the BBC from San Francisco.
28 "This way of eating makes sense for the future," he says.
29 ※slaughter(v)食肉処理する、屠殺する; chief executive 最
30 高責任者; make sense 道理にかなう、当然だ

31 Unlike plant-based substitutes, cultivated meat is literally
32 meat. The process involves extracting cells from an
33 animal, which are then fed with nutrients such as proteins,
34 sugars and fats.
35 ※substitute(n,v)代用品、代替品; literally(adv)文字通り、
36 まさに; extract(v)抽出する、抽出する; cell(n)細胞;
37 nutrient(n)栄養物、栄養素

38 The cells are allowed to divide and grow, before being
39 placed in a large steel bioreactor, which acts like a
40 fermentation tank.
41 ※bioreactor(n)生化学反応装置; fermentation(n)発酵

42 After four to six weeks, the material is 'harvested' from the
43 bioreactor. Some vegetable protein is added, then it is
44 moulded, cooked and 3-D printed to give it the necessary
45 shape and texture. **snip**
46 ※harvest(v,n)収穫する、採集する; mould(v)形づくる、こ
47 ねて作る; texture(n)質感、触感

48 "It's meat - it's perfect!" says Caterina, an Italian student
49 who came here especially to try the cultivated chicken.
50 Normally, for sustainability reasons, she would not eat
51 meat but Caterina says she would eat this. **snip**
52 ※sustainability(n)持続可能性

53 Eat Just will not say exactly how much it spends on
54 making its cultivated chicken, but at the moment the

55 company's production capacity only yields 2kg (4.4lb) or
56 3kg per week in Singapore.

57 ※exactly(adv)正確に、厳密に; yield(v)産出[生産]する
58 When you compare that to the 4,000kg - 5,000kg of
59 conventional chicken sold weekly - at Huber's alone - it
60 gives you a sense of the scale of the task ahead. **snip**
61 ※conventional(adj)従来の; ahead(adv)これから先



62
63 The Eat Just production facility being built in Singapore

64 Not only are there doubts about scaling up production,
65 there is also uncertainty over the industry's green
66 credentials, which have been questioned by scientists.
67 ※scale up 規模を拡大する、機能を高める; uncertainty(n)
68 不確実要素; green credential 環境認証

69 In theory, reducing the world's reliance on land and
70 livestock for meat production should reduce carbon
71 emissions, but at the moment the advanced technology
72 needed to create cultivated meat is so energy intensive that
73 it cancels out any benefits. **snip**
74 ※reliance on~への依存; livestock(n)家畜; emission(n)排出;
75 -intensive(adj)~集約型の、~を大量消費する; cancel out
76 相殺する、帳消しにする

77 When asked by the BBC whether the whole project might
78 end in failure, Josh Tetrick from Eat Just replied: "For
79 sure". But he remains undeterred: "Making meat in this
80 way is both necessary and highly uncertain," he says.
81 ※undeterred(adj)阻止されない、思いとどまらない

82 "It's not straightforward. It's complicated. It's not
83 guaranteed and it might not work out. But the other option
84 for us is not to do anything. So, we decided to take a bet
85 and go for it." **snip**
86 ※straightforward(adj)容易な、簡単な; take a bet 賭けにで
87 る、いちかばちかやってみる; go for it 目標に向かって進
88 む、努力する



89 Deep-fried Eat Just cultivated chicken
90 However, if cultivated meat is to become anything more
91 than a niche alternative for the well-off in the developed
92 world, then relying on investments from private
93 businesses may not be enough.
94 ※niche(adj)ニッチ(特定分野)、隙間市場; well-off(adj)裕
95 福な

96 Governments, Mr. Tetrick says, are going to need to put
97 "significant public money" into cultivated meat for it to
98 rival conventionally slaughtered meat.
99 ※rival(v)対抗する; conventionally(adv)従来の方式で

100 "This is like the transition to renewable energy... It's a
101 lifetime project - maybe a multiple lifetimes project," he
102 says. ※transition(n)移行、推移、変遷

103 **rest omitted**