

Your application to "21 Germ Street : Hygiene in Food Production"

Salut BESTies de Bordeaux!

Are you ready for some hot Vienna-power? If yes, then I might introduce the burning Manner to you at international evening! And don't worry if that's getting a bit hotter than expected, I'm not only a fine engineer but also a dutiful firefighter ;) My other hobbies are Judo, Piano, and of course travelling! I would love Bordeaux to be my next destination, first of all to get to know you guys and have a great time with everyone, but also to see France from the BEST perspective and to learn more about your culinary culture and specialties! Mais je veux encore apprendre un petit peu du français aussi, parce que j'ai oublié trop beaucoup comme vous peut-être pourriez voir. C'est une langue belle que je n'ai plus longtemps utilisé.

I'll take you at your words regarding "make awesome friends" ! Until now I could make friends in several continents and countries all over the world, but unfortunately never got a chance in France, I definitely want to change this soon. :)

About my culinary references, my crazy bunch of friends and I are organizing some insane food parties from time to time, that none has ever left still able to eat one more thing or being sober before the next morning arrived. Just to name a few: beer and sausage, Sangria y Tapas and our famous wine and cheese party!

Cheers,

Falk the Kartoffel

Activity specific questions

How important is Hygiene in the food industry for you? Explain.

I've been working on the farm of a good friend during school time already and also afterwards during semester break. This has definitely been helping to understand where products in the supermarket come from, how they were produced and also under which conditions including hygiene. Unfortunately it is more and more becoming a thing to force hygiene on food production by using chemicals, which is the wrong way in my opinion since we are what we eat. But it's easier and faster which makes it cheaper and therefore quite popular. At least we are lucky enough to have very high water quality almost all over Europe! This is definitely the most important companion of hygiene throughout the whole process from the beginning of any product where the animals and plants consume it in huge amounts, throughout the whole washing process before packaging until it ends up in the kitchen where the chef is handling it under clean conditions before it's finally served on our plate. As a conclusion you could say, that one insufficient station in the supply chain is enough to turn a delicious product into a huge risk for our health " that's why hygiene in the food industry is so important to me.

What is the dominant product in your local food industry?

If talking about Vienna, everybody thinks about Mannerschnitte, Mozartkugel or Sachertorte “ which is probably true :D It’s a capital and for that reason it’s quite diverse. Therefore I’d like to

talk about my little hometown where I come from: Weingarten (vineyard) at river Rhine, close to l’Alsace, which is a quite famous region for all kinds of wine. So if talking about my local food industry wine would be a very dominant product, but also corn and asparagus. While asparagus is the beginning of the culinary season in my region (served with white wine) the high time of wine is the harvesting season in September with traditional festivals, followed by early autumn with pumpkin dishes “ while the corn fields turn from green to yellow-brown. As kids, the best part of the following corn harvest were the corn labyrinths some farmers made... what a time to be alive :)

If you were food, what would you be and why?

I would be a simple potato, which sounds lame at first, “ but is very diverse if you take a closer look. Lasagne, French fries or wedges, mashed, en robe de chambre, as salad, just boiled with cheese on top like Raclette or as chips and many more.“ It fits almost every dish, like I adapt to almost every culture :D It comes salty, tasty and always satisfies your hunger. You always know what you have on a potato “ - have you ever been disappointed by a potato? No? See, proven! ;= Potatoes are patient fruits, they don’t get moldy when stored, but they like to be with friends. A single potato is a sad potato, they only make good food in company, no matter if with other potatoes or with different vegetables. They are unique, pure nature and full of energy. And well, you might say a potato is not a food itself but rather an ingredient. That’s true, but as said in the beginning, a potato can be everything, it depends on you how you wish to have it served...

This was my first application, before I knew what BEST is. There is definitely space for improvement, but it worked for me – so here you go :)