



Pushing the Limits of Knowledge Featured Video and Discussion Questions

This theme explores the concept of knowledge, and how it overlaps and diverges with information and learning. In your discussions consider what makes different types of knowledge important over time.

Sean Brock

Chef Sean Brock has been featured on PBS, the Cooking Channel, in *Food and Wine Magazine* and *The New Yorker*. He has two Charleston, South Carolina restaurants and two James Beard Awards to his credit, but he's not satisfied. His ambition is to preserve and revitalize culinary knowledge from the golden age of Southern Cuisine, through the seed saving of heirloom crops, raising his own heritage breed pigs, and pushing the limits of molecular gastronomy in his recipes.

- What do you think about Sean Brock? Would you like to eat in his restaurants?
- Any thoughts on the notion of a kitchen as a “laboratory” and the chef as an experimenter? Is that how you feel in the kitchen?
- What kinds of food knowledge have been passed down in your own families?
- Any thoughts about his tattoos? Tattoos are actually an ancient technology for transmitting knowledge. What do you think about how that translates today?
- Have you ever thought about how the genetic information inside the heritage breed animals or plants is a form of knowledge?
- Should food be engineered or kept natural? Can bioengineering help solve world hunger?

