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Topic: In Vitro Meat Pre-discussion questions. Answer briefly. Use only the space provided.	
1)	What is the composition of animal meat (at a cellular level)? What key properties are needed for in vitro meat to resemble animal-derived meat?
2)	Explain <u>two</u> arguments for why society should develop in vitro meat (2-3 sentences each).
3)	What are <u>two</u> scientific challenges to producing authentic-tasting in vitro meat that does not involve animal precursors on an industrial scale? Give possible solutions to each one.
4)	Do you think that in vitro meat will be available in the supermarket in 20 years? YES / NO
5)	What is your favorite nickname that people have given in vitro meat? (Hint: the Wikipedia page on in vitro meat lists some possibilities.)