

Unit Quiz 12B

Presenter: On today's podcast, we'll look at a new phenomenon in dining: eating in the dark!

Over the last few years new restaurants have opened all over the world that offer a very different dining experience. These are restaurants that don't have any lights at all. That's right, you eat in the dark! Not only can't you see your food, you can't see the person you're dining with. It may sound crazy, but it's becoming more popular. Today there are eat-in-the dark restaurants in Germany, Melbourne, Beijing, California, London, and New York.

The idea for these restaurants dates back to a man called Jorge Spielman, who was blind. When Jorge invited friends to his house for dinner, he asked them to cover their eyes with a blindfold—a piece of cloth wrapped around their eyes—so that the guests couldn't see their food. He then opened his first restaurant in 1999.

When you dine at these restaurants, you're taken to your table by servers, many of whom are themselves blind. You can't use your cell phone or smartwatch in the restaurant, because they give off light.

While the theme of all these restaurants is eating in the dark, there are two restaurants with exceptions. In Melbourne, you can't choose what you're going to eat. The servers bring your food without you ordering. The fun is trying to guess what you're eating! In New York the restaurant is lit, but the customers and servers wear blindfolds.

Why do people like these restaurants? Customers say that when you can't see, your sense of smell and taste improves. They also say that it's a great way to meet new people, because everyone is more talkative in the dark!