

Can robots be chefs?

[Send a link to an [article](https://eslbrains.com/crc044) [eslbrains.com/crc044] to your students so that they can read it before the class.]

1. Think of three things that fall into each of the categories.

- a) snacks often available in vending machines **crisps, energy bars, nuts**
- b) popular pizza toppings **mushrooms, pepperoni, onions**
- c) food professions **chef, baker, butcher**

2. Discuss the questions.

- Would you try a vending machine pizza? Why/Why not?
- In your opinion, how popular will the pizza vending machine become?
- Would you call the pizza vending machine a robot chef? Why/Why not?
- Have you worked in the food industry or do you know anyone who has? What is working in the industry like?

3. Read the arguments for using robots in kitchens and choose the correct words to complete the sentences.

- a) Even if some people lose jobs to robots, others will design, service and **operate/function/perform** the machines.
- b) Many people don't like doing **hopeless/repetitive/complex** tasks, and robots can do the same thing over and over again, 24/7.
- c) Restaurants waste a lot of food. **Automatic/Automation/Automatization** could help reduce that.
- d) Food made by robots will always be good **quality/quantity/variety** because robots will always follow the recipe in exactly the same way each time.
- e) Some **assignments/exercises/tasks** in the kitchen can be dangerous for people. Using robots is safer.

4. Read the arguments in ex. 3 again and say which ones you agree with. If you don't agree, change them.

5. Look at some automation ideas and decide which ones you would invest in and why.

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| • a fridge that orders food when empty | • a vending machine that makes salads using the ingredients chosen by customers |
| • a 3D food printer | |
| • a robot waiter | • a pizza vending machine |