

## Can robots be chefs?

[Send a link to an [article \[eslbrains.com/crc044\]](https://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.**
  - a fridge that orders food when empty
  - a 3D food printer
  - a robot waiter
  - a vending machine that makes salads using the ingredients chosen by customers
  - a pizza vending machine