

THE CHEF AS ARTIST

- ***"All work and no play makes  
jack a dull boy"*** - - jack Nicholson

Intro context into my position within the role of the commis chef-  
intro as a runner - the role of the runner? (final preparation/checks/checks/checks)  
ITS ALWAYS BEEN ABOUT SPEED  
- accelerationism

labour costs from higher up - the production / stock - materials  
EFFICIENCY OF

(MATTER ± ACTION) = CONSUMABLE THING =  
EFFECT + (?PROFIT)

Working in a branded chain restaurant - no experience

***"I'M 00237-  
I WANT TO BE KIERAN -  
I WANT BE RESPECTED FOR  
BEING KIERAN."***

- Wagamama Senior Sous 21/08/15

Fast production rates: OUTPUT! OUTPUT! OUTPUT!

**AUTONOMIZATION OF THE HOSPITALITY INDUSTRY**

**The Robot Chef-**

- <https://www.youtube.com/watch?v=CNSKMGurrPI>

***The Robotic Artist***

Brief moment of cheque'n'send  
Instant review - disliked (Critics)

**The idea as consumable object**  
**knowledge production and dissemination/distribution networks**  
**(branded restaurant chains = the googles,Facebooks.)**

- **not the content providers?.....**

- the channels on youtube - performers / maker

Deskilling of the kitchen.

- how branded chains become the only restaurants people go to eat in
- Competing with machine / working to a deadline to get food out faster, the system can work out how long each customer waits and can monitor which chefs are on shift
- If u eliminate the human element That effectively slows the process u gain a more effective system -
- The chef is now a machine but still requires new dishes to be designed and accounted for - there's jst less physical interaction
- The food is produced to constant standard and waste is kept at 0-0.5% margins -

Machine ± Man

[http://i.kinja-img.com/gawker-media/image/upload/s--Dpdv1HPn--/c\\_fit,fl\\_progressive,q\\_80,w\\_636/hbntavgoc6wxrnsn2th.jpg](http://i.kinja-img.com/gawker-media/image/upload/s--Dpdv1HPn--/c_fit,fl_progressive,q_80,w_636/hbntavgoc6wxrnsn2th.jpg)

IMAGE SHOWING A SELECTION OF RESCOURCES/FOODS ≠ seedlings of ideas

• computer decifers which ingredients and can instantly add each ingredient at the perfect stage of the cooking process - everything is exact the same time -

there is no room for human error -

what does that mean for humanity?

*you're getting it all wrong!*

Cultural diversification - food from any where in the world - cooked through shared knowledge of online recipes open sorced and compiled

no gender specificity - often girls team is better on helps kitchen for organisation and finesse - %checkmaster chef figures

+ ensure a level of quality

+ lower skilled roles 'anyone with training and education can produce a work that holds significance in comparison to the archaic production methods of our masters'

CDP specialised in certain area, sous/head knows everything

Objects rated on aesthetic appeal, nutritional composition of ideas

What the ideas instilled have an affect, how does it make people feel?

+ What if websites had nutritional guidelines? (you have spent too long looking at this sh\*t)

+ People re document food as images

• Critics - ratings, reviews and critique can damage the credibility and reputation of the CHEF. Michelin Star Fine Dining £150 Chef Taster Menu might be compared to affording to purchase a real work of art - a task that only the elites in our society may be afforded the pleasure.

Control/Management/Waste

The check machine / the little black box that tells you what to do. Respect your master.

The person → commands

— the people = £Wages

The person → commands

— the machine = £(initial setup costs) + £running

Waste - accidental human error

The production of {Physical}  
{objects of luxury} in a digital world.

- Books: "Having a hardcover on my shelf is like having a print by one of my favorite artists on the wall."

The production of {Food} in a digital world.

The production of {Art} in a digital world.

- consumable ideas for digestion
- more is less - we produce more to create the deflation and surplus to be able to afford to spread objects better - if we were more efficient
- death of the individual - we are one?

If food (is/becomes) a pure act of ingestion to survive

=no consideration

=no connection with where it came from (believe and be told)

'Sustainable satisfies'

- what does the role of the chef play?

If art (is/becomes) a pure act of ingestion to survive

- what does the role of the artist play?

TO LOOK AT THE FUTURE OF ART & LIFE WE MUST  
LOOK AT THE FUTURE OF FOOD-  
IF WE DO NOT CONSIDER OUR RELATIONSHIP TO  
FOOD -

*if LAND WORKS TO THE MARKET; nothing*

*if THE MARKET adapts to THE LAND*

*surrender the worthless profit +*

*WE WILL accommodate*

*everybody*

*sustainably*

*Dan Barber - Chef as Artist*

***“even the dog wipes the ground;  
before it sits down”***

REFLECTION///

Just because this is how I imagine the way the hospitality industry to become - not always the best thing for humanity - or maybe it is ? Chefs would have more time to think and would be less tied to working long clopening shifts  
The chef could design new dishes at home for the machine to implement and then on release of new dishes attend a public event for all to enjoy

A restaurant could employ the dishes of the best chefs in the world and

Stock keeping monitored

The soul of the kitchen is lost -  
Robots will replace us -  
The time is coming  
And u didn't see it coming

I've  
realised  
that when i work  
and don't make  
things  
i get really annoyed.  
its fucking  
good for the mind  
to make  
things  
or  
even edit  
that which is around us.  
if we just succumb  
and by succumb i mean

suc·cumb

sa'kəm/ 

verb

verb: **succumb**; 3rd person present: **succumbs**; past tense: **succumbed**; past participle: **succumbed**; gerund or present participle: **succumbing**

1. fail to resist (pressure, temptation, or some other negative force).  
"he has become the latest to **succumb to** the strain"

**synonyms:** *yield, give in/way, submit, surrender, capitulate, cave in*  
"she succumbed to temptation"

**antonyms:** *resist*

- die from the effect of a disease or injury.

**synonyms:** *die from/of; More*

## REFERENCES

<http://mashable.com/2013/01/16/e-books-vs-print/>

# Fast-Food Workers Could Face Robot 'Armageddon'

The Huffington Post | By Alexander C. Kaufman

Posted: 08/12/2014 10:53 am EDT | Updated: 09/09/2014 9:59 am EDT



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For three decades now, the idea that robots will replace fast-food workers has been more of a pipe dream of tightwad business owners than a reality. But a group of engineers claims to have finally found a way to get rid of pesky humans once and for all.

Momentum Machines of San Francisco has invented a fully-automated contraption that can grind meat, slice tomatoes, grill patties, wrap fully cooked burgers and do pretty much anything else human fast-food workers can do. The machine is capable of cranking out 360 burgers per hour, according to [Momentum Machines' website](#).

The group plans to sell its invention to restaurants and, eventually, open its own chain to sell gourmet burgers at fast-food prices by eliminating the cost of paying line cooks. This, its website claims, will "democratize access to high quality food, making it available to the masses."

"Our device isn't meant to make employees more efficient," co-founder Alexandros Vardakostas told [Xconomy](#) in 2012. "It's meant to completely obviate them."

**ENTRANCE TECHNOLOGY**

Here is some information on our next revision.

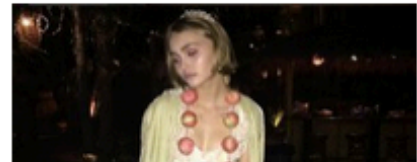
Stamper  
The stamper grinds and

## SUGGESTED FOR YOU

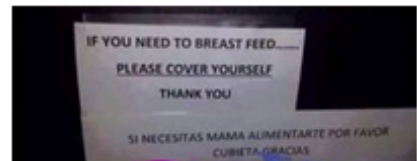
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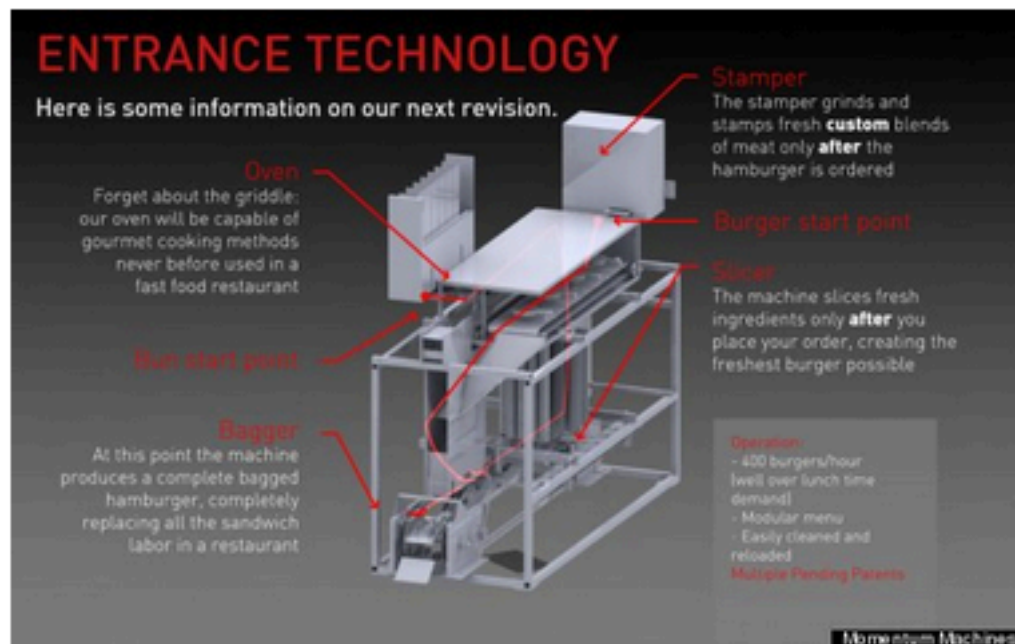
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"Our device isn't meant to make employees more efficient," co-founder Alexandros Vardakostas told [Xconomy](#) in 2012. "It's meant to completely obviate them."



*A schematic of Momentum's invention, which grinds custom blends of meat, then roasts patties, slices tomatoes, assembles the sandwich and even bags the final product.*

Momentum, which declined to comment to The Huffington Post, doesn't offer prices on its website, nor does it have a clear business plan or timeline for the chains it claims it will open.

"Unfortunately we are focused on other priorities at the moment and cannot divert resources to press," Vardakostas told HuffPost.

A profile of Momentum, published Sunday by the robotics blog [Singularity Hub](#), generated a [new wave](#) of interest in what [conservative](#) writers have dubbed the "[minimum-wage-crushing](#)" robots.

This comes at a time when the humans currently filling fast-food jobs are demanding higher pay and better working conditions, including calls for a \$15 minimum wage. Those who oppose raising the lowest guaranteed wage argue that if it becomes more expensive to employ humans, restaurant owners will simply replace workers with robots.