Watch the episode and mark the statements True or False

1. Many takeaway companies have experienced a significant increase in orders due to people being at home during the pandemic. **True** **False**

2. One consequence of the increasing popularity of takeaways is the decrease in kitchen usage. **True** **False**

3. Taster was one of the first 'dark kitchen' operations started by chef Anton Soulier. **True** **False**

4. Sheila Dillon of BBC Radio 4's The Food Programme went to the Bethnal Green area of east London to try out the food. **True** **False**

5. All the restaurants on Taster are online and created by computers to look real. **True** **False**

6. Chefs create dishes using ingredients that are easily damaged during transportation. **True** **False**

7. Recent developments such as delivering high-quality restaurant meals by bike influence modern eating habits. **True** **False**

LIVEWORKSHEETS