

Watch the episode and mark the statements True or False

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| 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 |