

You are going to read a web article about the use of technology in restaurants. Six sentences have been removed from the article. Choose from the sentences (A–G) the one which fits each gap (1–6). There is one extra sentence which you do not need to use.

A We still sit at tables, choose meals from a regular table menu, give our orders to a waiter who then takes them to the kitchen, and returns later with our food.

B Your choice is then selected with just another tap on the screen.

C For a long time, advanced technology has not only sped up food preparation, but has also simplified it and given chefs the tools to create ever more imaginative dishes.

D However, they haven't actually automated the chef, yet!

E A restaurant in Germany has actually done away with the need for waiters altogether.

F It's easy to see the limitations of technology in the restaurant industry.

G This is your menu – clear, tempting pictures of what the meals will actually look like on your plate.

I'll have the one with the pretty carrots, please!

Is there any aspect of our lives today that is not touched by technology in one way or another? There are probably very few. And the experience of dining out at a restaurant is certainly no exception. **1** _____. Where would Heston Blumenthal's creative menu be without the advances in technology that allow him to 'poach' a mousse in liquid nitrogen at a customer's table? However, so far, one part of the dining experience has remained unchanged. **2** _____. However, all this is starting to change.



A restaurant has opened recently in London that features an innovative way of presenting its menu, and taking orders. When you sit at your table, there is no menu to choose from. However, look more closely, and you'll see a picture of a beautiful plate of food projected from a gadget on the ceiling onto your table. **3** _____. No short descriptions of what the meal includes, just mouth-watering images to help you make your choice. Once you've made your decision, there is

no need to call or signal to a waiter to write down your order. No, an order screen is projected onto your table and you make your selection through a touch pad. Then, you can choose what design you would like your tablecloth to have, perhaps a rural countryside scene, or maybe something more exotic? **4** _____. Soon, a human being enters the picture, as the waiter delivers your food personally. But at the end of the meal, you don't need him or her to pay your bill – you use the screen instead, and away you go without any fuss.

If you think that this sort of dining experience is as efficient as it gets, think again. **5** _____. To overcome the problem of getting the food you ordered delivered to your table, they use a type of chute that goes directly from the upstairs kitchen down to you, seated below. The plates are on little wheels and the force of gravity propels them down to your table. **6** _____.

So, what do you think? Is this the way forward for restaurant diners? Or will there still be a place for those who prefer a more personal touch? Do let us know your views, and post your comments below.