



# Topical Research Meeting on Physics in Food Manufacturing

Session: Facilities

## Disrupting food manufacturing with robotic chefs

J Norman

OAL, UK

Food manufacturing is presented with a perfect storm driven by the living wage; flat line productivity and food deflation. Advanced technology and robotics can address these issues yet the UK is seriously lagging the developed world in its implementation.

OAL have been working with the University of Lincoln to develop APRIL, a robotic chef that allows users to scale up how chefs prepare restaurant food using flexible robotic cells. APRIL links proven state of the art cooking and materials handling technologies with automated robotic ingredient loading. A full-scale demonstration system is installed at the University's National Centre for Food Manufacturing.

Research includes optimisation of robotic movements for speed via fluid dynamics of ingredients analysis. More information can be found here:

- <http://www.aprilrobot.com>
- <http://www.foodmanufacture.co.uk/Manufacturing/Food-industry-to-get-robotic-chef>