**Перевод с английского на русский для студентов неязыковых специальностей**

Robotics technology along with AI is the future with some researchers predicting that AI in the future might even exceed human intelligence. The preference for hospitality towards automation tools is just not to reduce human error percentage but also to improve the productivity of the organization along with the quality of work.

The catering robot requires the necessary skills and abilities to do multi-tasking which includes working with food and drinks, plate presentation and then transporting the prepared dish from the kitchen to the customer. Other than preparing food the robot chefs have other challenges which include working with humans in restricted space. The robots must also bear the heat and steam along with grease, smoke, and water. The robots clean and keep the area hygienic and also follow the food safety norms.

One of the world's fully automated multi-cuisine Robotic Chef is Nala Chef which uses machine learning to cook unlimited recipes with exact precision and can be personalized and customized as per the customer's liking. It has in build sensors that can check about 1200 parameters every microsecond which enhances productivity and adequate security. It has the capability to work 24/7 and can be a boon for pre-packed food during restaurant peak hours. The Nala robotics have also developed a robot chef known as "Wingman" which is a fully automated system that can handle various cooking processes like breading of food products and frying, tossing of salads and preparing sauces, and packing food without much of an intervention. Another positive point of the robot is its multi-language compatibility which helps it to accept commands from the kitchen and respond to customer orders efficiently.

Moley Robotics is a fully robotic kitchen with an AI autonomous system. The robot chef cooks with the flair of a master chef and also has a recipe library that could also be accessed by professionals remotely. The specialty of the robot is it is ceiling mounted and so can glide on the track and is accessible to the entire kitchen. The features of the robot are also distinct as it can adjust the temperature of equipment, can mix and pour ingredients into pans, stir ingredients for cooking and even use the sink like humans. It is pre-programmed with more than 5000 recipes which it can cook and even clean up the area after it is done. The robot also makes food with the help of sensors that are attached to the kitchen utensils which can monitor various parameters including touch, smell, seeing, and hearing with a learning loop similar to human beings. These robots are also equipped to have tactile, contact, and proximity sensors for recording tasks, capturing movements, and cooking recipes. The robots are programmed in a manner that they provide information when ingredients need replacing, suggest dishes, control calories, and adapt menus for different diets and lifestyles. The robot chefs could learn by storing information in the database and retrieving it when needed.