



Marcus:	Good morning, principal, teachers and fellow schoolmates. I am Marcus from 5C.
Ali:	I am Ali, also from 5C. Both of us study ICT.
Marcus:	Hey, Ali. Recently I have read a press release on the internet. SoftBank Robotics has announced to create robotic assistants for commercial use. To help employees focus on customers and "higher-value responsibilities", the new robots, X1 and S50 are meant to take on menial and repetitive tasks
Ali:	Yes! I've also read it. X1 is a food-service robot designed to run food and drinks to customers when employees cannot. It's equipped with collision-free and spill-proof technology. So it means it will not crash easily and the drinks it serves should not be spilt even when it is moving. X1 can also help staff to clean the tables and take dirty dishes to the kitchen for cleaning.
Marcus:	Wow! A cleaning robot? What can it do?
Ali:	S50 comes with scrubbing, sweeping, dust mopping and sanitizing capabilities. The robot can clean and disinfect floors at the same time, and it knows when to notify humans when a mess needs extra cleaning.
Marcus:	I wish I could have a cleaning robot at home too! Then I will be free from the everyday chores. So, have you seen these robots in Hong Kong restaurants yet?
Ali:	I have seen it once or twice. I think it's not very common. But there's another technology you may experience in Hong Kong restaurants – online ordering. In recent years, especially during the pandemic, many food chains have integrated an app or an online-ordering option into their processes to help employees keep up with high orders.
Marcus:	Oh yes, last time when I dined out with my family, I had to scan a QR code to place the order. But some people are getting annoyed by this kind of online ordering. They rather wave their hand and directly tell the staff what they want.
Ali:	Apart from cleaning and serving robots, some restaurants are employing robotic cooking utensils and fry cooks too. Miso Robotics , a company specializing in creating robots for food service, is capitalizing on many restaurants' need for robot arms in the kitchen. For example, they produced the Flippy 2 , a robotic arm with AI-powered vision to fry and transfer food accurately.
Marcus:	It's an excellent time for getting robotic restaurant staff, as they cut down salaries, which are the industry's most considerable expense. Robots also help increase efficiency, but it's concerning to workers of the loss of job opportunities.
Ali:	Yes, technology will definitely bring us convenience. With technology, the future is beyond your our expectation. One day, you won't be surprised to hear that flying cars are next.