

SHAPE Robotics Project Review

Questions:

- 1) In my scripts for the robot to follow, I completely forgot to add the baking powder. I fixed this simply by adding it into the script using my custom blocks. In the real world, a more major mistake was made in the fact that we ran out of icing sugar. We ended up having to use flour icing instead, which is why the icing in the picture is more of a 'cream' colour than the white the recipe the robot would follow contains.
- 2) I personally believe having a robot doing the cooking for you could actually be a problem. This is because robots do not have the intelligence to make their own decisions and can only follow exactly what is programmed into their code. When a human does some cooking, they may think 'oh, I will add some more sugar into this and see what happens.' When a robot cooks, it may be a lot more accurate, but would lack the ability to do what they think might taste better.

Other things to note:

I coded this using Scratch. Because of this, there were certain things I did not know how to do, such as show that the robot was checking the temperature with the knife or show that he was actually pre-heating the oven to 180 degrees. I was also unsure of how to show the beating of the eggs, the boiling of the water, and how to make my code work for recipes other than the pre-programmed one.