

**Sage the robot baker**

**Ferghus the coder**

GET recipe book and find recipe

**Ingredients.**

GO TO baking cupboard

GET Caster sugar

GET Ground almonds

GET Cocoa powder

GET Baking powder

GET icing sugar

GET vanilla essence

GO TO fridge

GET milk

GET eggs

**Baking equipment.**

GET hand mixer from cupboard 1

GET Spatula from drawer 1

GET measuring scales from cupboard 2

GET mixing bowls from cupboard 3

GET 2 cake tins from cupboard 2

GET baking paper from cupboard 4

GET measuring jug from cupboard 2

GET sieve from drawer 2

GET fork and whisk from drawer 1

GET Measuring spoons from drawer 1

GET oven gloves from drawer 2

GET skewer from drawer 1

GET wire cooling rack from cupboard 2

**Baking the cake.**

PRE HEAT oven to 180 degrees

GREASE and LINE 2 cake tins

CRACK eggs – yolk in bowl A – whites in bowl B

PUT eggshells in the bin.

MEASURE 125 grams of sugar

ADD to mixing bowl A

MIX yolks with sugar with a fork

MEASURE 60g ground almonds  
PUT in mixing bowl A  
MEASURE 1 ½ tablespoons of cocoa powder  
PUT in mixing bowl A  
MEASURE 1 ¼ teaspoons of baking powder  
PUT in mixing bowl A  
STIR the ingredients in mixing bowl A together  
BEAT egg whites in mixing bowl B until it makes peaks  
SPOON egg white mixture in bowl B into the egg yolk mixture in bowl A  
FOLD in gently using a metal spoon.  
GET cake tin 1  
POUR ½ contents of mixing bowl into cake tin 1  
GET cake tin 2  
POUR the rest of the mixture into cake tin 2  
PUT cake in the oven  
SET timer for 20 minutes  
WAIT 20 minutes  
PUT on oven gloves  
REMOVE cake tins 1 and 2 from oven  
TEST with a skewer.  
IF clean then cake is ready  
IF not clean return to oven for 2 minutes and repeat test.  
LEAVE to cool  
SET timer for 10 minutes  
WAIT 10 minutes  
GET wire cooling rack  
GET cake tin 1  
REMOVE cake from tin and put on wire rack  
GET cake tin 2  
REMOVE cake from tin and put on wire rack

### **Icing and Decorating.**

MEASURE 4 tablespoons milk  
PUT in mixing bowl  
MEASURE 250g icing sugar  
PUT in mixing bowl  
MEASURE 1 teaspoon cocoa powder  
PUT in mixing bowl  
MIX ingredients together until smooth  
SPREAD icing in between the cake layers with a spoon  
ADD raspberries and put the top layer on.  
SPREAD icing on top of cake  
ADD chocolate eggs to look like a dinosaur

### **Tidying and Washing up**

FILL up sink with warm soapy water

TIDY away ingredients

WIPE down worktop

WASH dishes

DRY dishes

PUT AWAY dishes and cutlery

### **Where in the code did it go wrong?**

I forgot to code the robot baker to put the egg shells in the bin and she didn't know what to do with them. I added a line of code to put them in the bin. It was also tricky for the robot to separate the egg white from the egg yolk.

I also didn't tell the robot where to put the clean dishes and she put them all back in the wrong places.

### **A cooking robot.**

Pros –

That no one would have to cook and it would give Mum and Dad more time.

The robot might not make us eat vegetables.

It would cook our favourite foods.

Cons –

It could get recipes wrong and the food might be disgusting.

Sage enjoys baking as a hobby and would want to do it herself.

Our dog doesn't like robots and might bark at it all the time.