

Tech in The Kitchen

Tech It Easy Group: Thanks to Chris for preparing our topic for today's meeting - Tech in the kitchen.

It was a little different to our usual sessions as Chris brought along some items of kitchen and home equipment from the last 50 years (and from the 1950s in one case!) These formed the basis for discussions about how food preparation (and house keeping in general) have changed over the years and the difference that technology can make to those tasks today.

Advantages of technology in the kitchen (and home in general) include convenience, time saving, remote control and the ability to save energy through better efficiency and information about energy used.

Disadvantages include cost, potential for information overload and exclusion or loss of control for those less digitally inclined.

Which "old school" equipment do you still use? And which new technology have you found invaluable in the kitchen? For many the answer to the former question was the hand whisk and to the latter question was either the slow cooker or an air fryer!