

RESTAURANT OF THE FUTURE

WITH JAMES HACON



Restaurant
Marketer
& Innovator

THINK
HOSPITALITY

mission

Define what we can expect in a restaurant of the future.

You have four hours.

Then we'll release you to share your output live...



...Oh, did I forget to mention that Jay Rayner will be grilling you on it, live on stage!

Russell Danks

Futurist
Future Factory London

Professor Charles Spence

Experimental Psychologist
University of Oxford

Paul Hiskens

Product Specialist
Coca Cola

Ben Carter

Marketer
JustEat

Jay Rayner

Critic
The Observer

Jozef Youssef

Molecular Gastronomist
Kitchen Theory

Peter Edwards

Technologist
Kitchen Theory

Maurice Abboudi

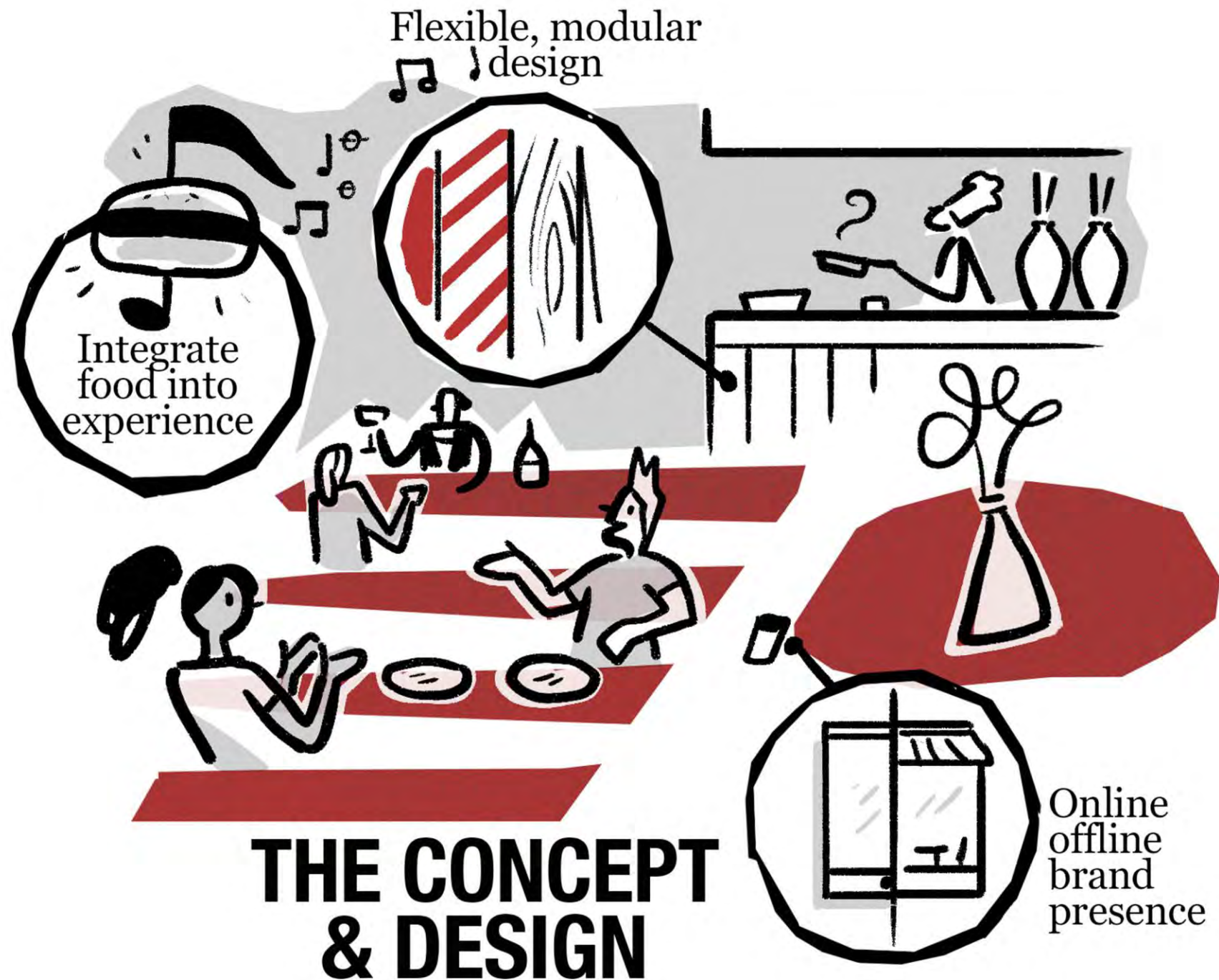
Restaurateur
K10

panel &
presenters

RESEARCH & PREBOOKING

Gastronomic
passports: a
simple, secure
way to
communicate
your needs



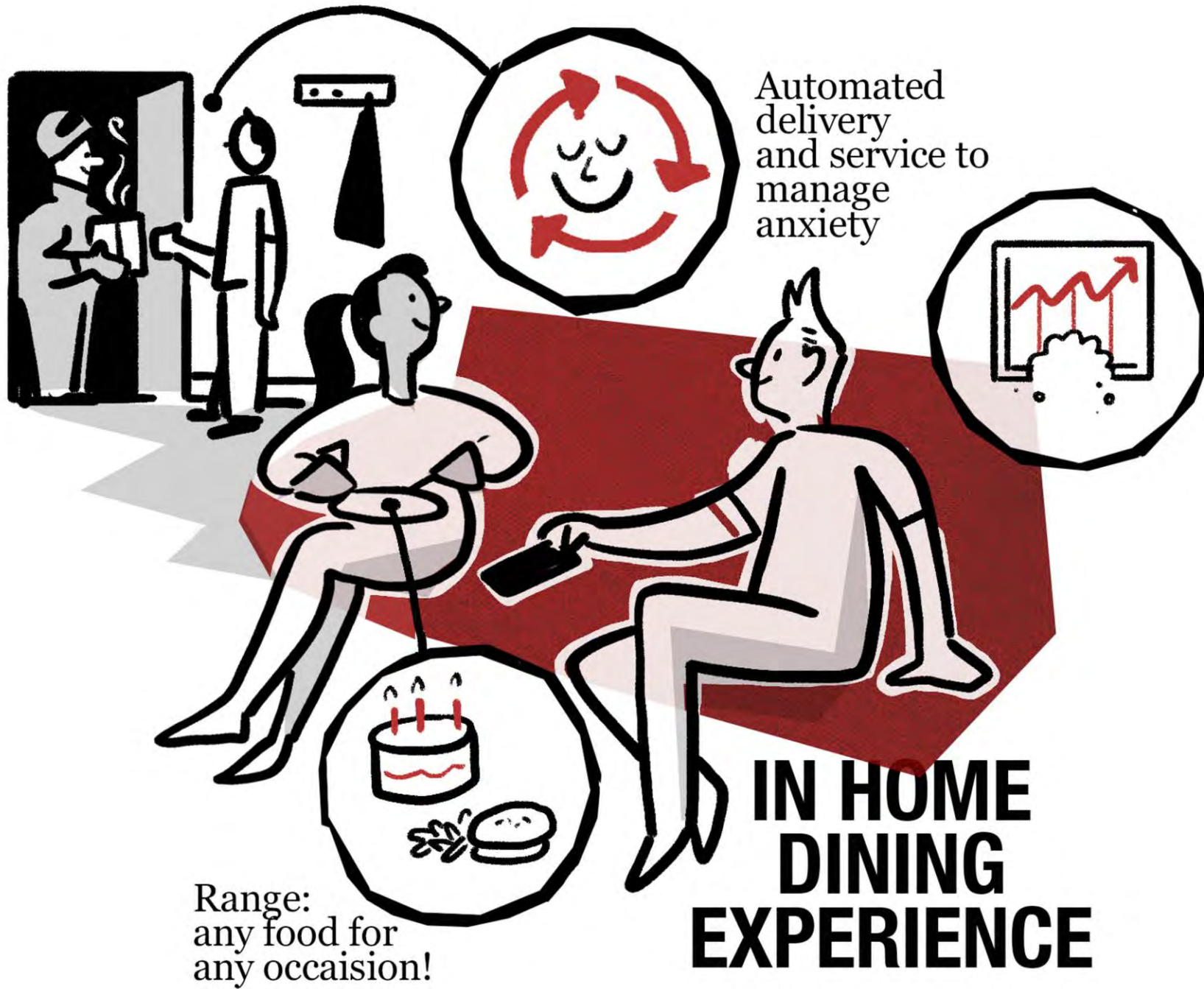


Balance between
automation and service

THE FOOD TYPE & SERVICE STYLE







Automated
delivery
and service to
manage
anxiety

Range:
any food for
any occasion!

**IN HOME
DINING
EXPERIENCE**

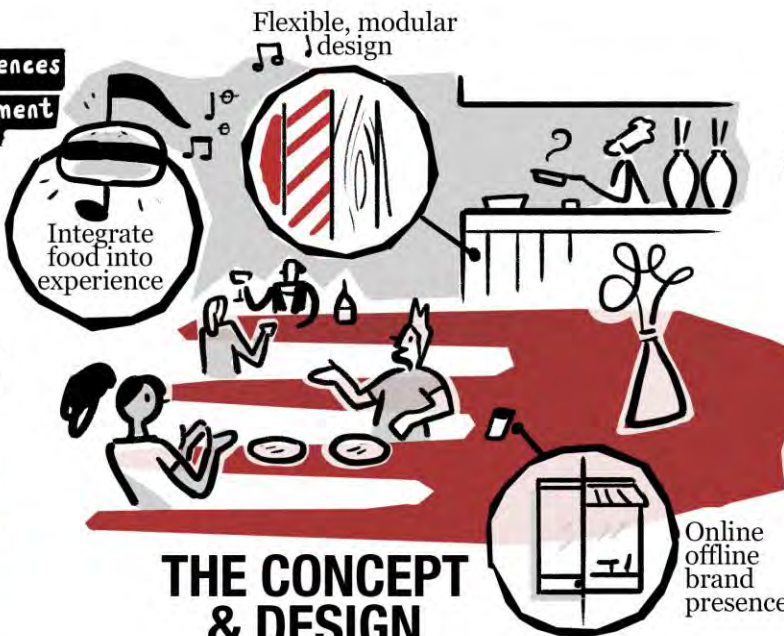
RESEARCH & PREBOOKING



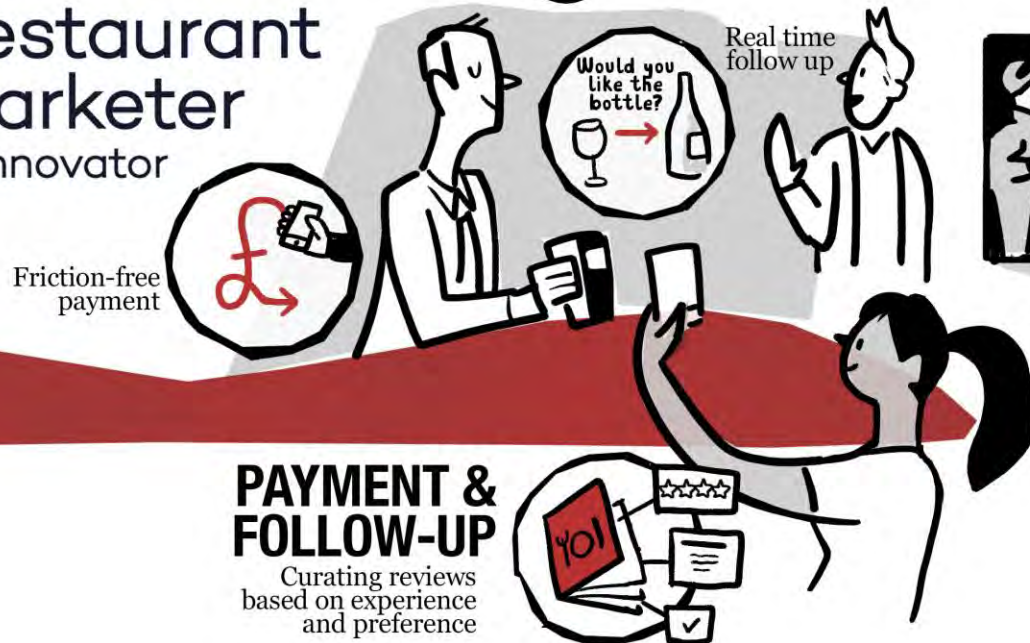
THE FOOD TYPE & SERVICE STYLE



THE CONCEPT & DESIGN

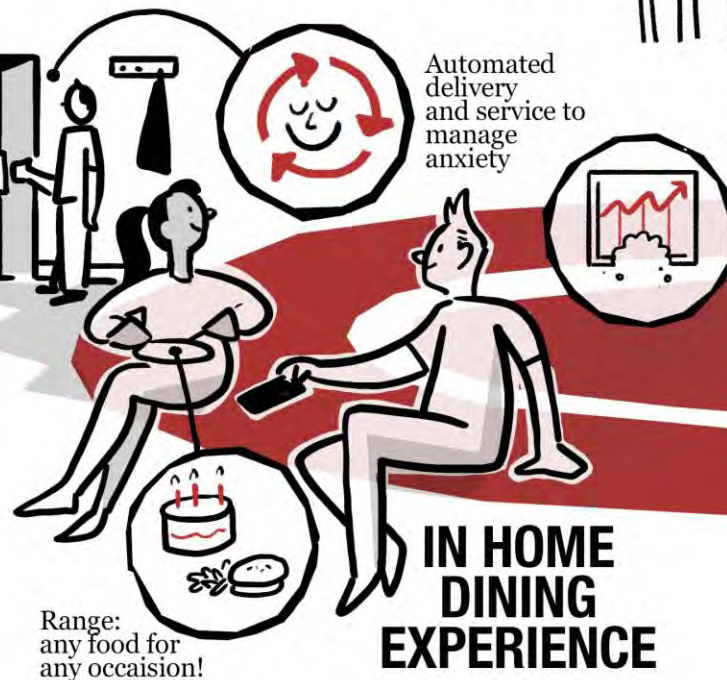


R Restaurant Marketer & Innovator



PAYMENT & FOLLOW-UP

Curating reviews based on experience and preference



IN HOME DINING EXPERIENCE