

When Creativity Meets Code: The Future of Chefs and AI Assistance

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Ingredients:

- 3/4 cup canola oil
- 1/4 cup lemon juice
- 2 garlic cloves, minced
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 2 bunches (1 pound each) romaine, torn
- 2 cups chopped tomatoes
- 1 cup shredded Swiss cheese
- 2/3 cup slivered almonds, toasted, optional
- 1/2 cup grated Parmesan cheese
- 8 bacon strips, cooked and crumbled
- 1 cup Caesar salad croutons

- 1) In a jar with tight-fitting lid, combine the oil, lemon juice, garlic, salt and pepper; cover and shake well. Chill.
- 2) In a large serving bowl, toss the romaine, tomatoes, Swiss cheese, almonds if desired, Parmesan cheese and bacon.
- 3) Shake dressing; pour over salad and toss. Add croutons and serve immediately.









Self-serve bar

Tap
Grab
Go

Exit only

Self-serve
bar

Snacks

Beverages

Soft Drink

Soft Drinks

Tap 
contactless payment

Grab 
Drinks and snacks

Go 
Enjoy the show

The O₂

Camden Hells
\$50

Enter with

Payment card

Enter with

Payment card

Mobile wallet

