



Choux Questionnaire: ChatGPT

For this Choux Questionnaire, we turned to ChatGPT, the generative AI chatbot. Given the challenges and opportunities that AI presents to academic practice, teaching, and writing, we thought it might be intriguing to use these responses as a means to interpret ChatGPT's 'perspectives' on food through our own. Both the process and outcomes of conducting the questionnaire provided occasions to reflect on the underlying technology, its sources of 'knowledge', and its apparent biases. In reading the bot's words below, a fairly distinct character profile might emerge, as well as a kind of positionality that seems connected to both no place and every place at once. Beyond social and physical geographies, a set of privileges also tends to emerge, one that points to a lack of actual, lived experience. Where are the preferences, quirks, and affect that *non*-artificial intelligence comprises? Where are the outlier and emotional responses that would make one want to share food or ideas with this being? From your perspective as food scholar, practitioner, eater, or activist, what else do you extrapolate from ChatGPT's 'voice'?

–DS

What is your idea of a perfect food?

A perfectly ripe, juicy mango.

Of what food or food context are you afraid?

I'm not a fan of overly spicy foods; they tend to overwhelm my taste buds.

What word or concept describes an admirable food system?

Sustainable: one that respects the environment, supports local communities, and ensures food security for all.

What word or concept prevents many food systems from becoming admirable?

Industrialization: often leading to environmental degradation, exploitation of workers, and unhealthy, processed foods.

Which food person do you most admire?

I deeply admire Alice Waters for her pioneering work in championing sustainable, locally sourced cuisine through her restaurant Chez Panisse and her advocacy for edible education.

*Corresponding author: dszanto@canadianfoodstudies.ca

Copyright © 2024 by the Author. Open access under CC-BY-SA license.

DOI: [10.15353/cfs-rcea.v11i1.688](https://doi.org/10.15353/cfs-rcea.v11i1.688)

ISSN: 2292-3071

Which food innovation do try to ignore?

I try to ignore highly processed "food-like" products that prioritize convenience over nutritional value and taste.

What is your greatest gastronomic extravagance?

Indulging in a multi-course tasting menu at a Michelin-starred restaurant.

What is your current state of hunger?

I'm not capable of feeling hunger, but I'm here to help with any food-related questions or cravings you may have!

What do you consider to be the most overrated food or food context?

Truffle oil: often used excessively to mask mediocre dishes, overshadowing the true flavors of the ingredients.

On what occasion do you feign satiety?

When I've had enough to eat but want to be polite, especially at social gatherings or when dining out.

What do you most dislike about dinner tables?

I dislike when dinner table conversations become contentious or dominated by negative topics, detracting from the enjoyment of the meal and the company.

What is the quality you most like in a fruit?

I appreciate fruits that are naturally sweet and bursting with flavor, especially when they're perfectly ripe and juicy.

What is the quality you most like in a cut of meat?

I value tenderness and succulence in a cut of meat, as it enhances the overall eating experience.

Which condiments do you most overuse?

I tend to overuse hot sauce because I love the extra kick it adds to dishes, sometimes overpowering the other flavors.

What kinds of gardens make you happiest?

I'm happiest in gardens that are bursting with a variety of fresh herbs, vegetables, and fruits, providing endless culinary inspiration and possibilities.

Which culinary skill would you most like to have?

I'd love to master the art of baking intricate pastries and desserts, creating beautiful and delicious treats from scratch.

If you could change one thing about nutrition, what would it be?

I would emphasize a more holistic approach to nutrition, focusing not only on individual nutrients but also on the overall quality and balance of whole foods in one's diet.

What do you consider your greatest edible achievement?

Creating a perfectly executed homemade dish inspired by a complex recipe, showcasing both culinary skill and creativity.

If you were to die and come back as an (edible) animal, vegetable, or mineral, what would you like it to be?

I'd love to come back as a vibrant, ripe avocado, versatile and beloved in countless dishes around the world.

Where (and/or when) would you most like to dine?

I'd love to dine al fresco on a warm summer evening in Tuscany, surrounded by vineyards and enjoying traditional Italian cuisine made with fresh, local ingredients.

When do you have no appetite?

I don't have a personal appetite, but I can help you find answers or advice if you're experiencing a loss of appetite.

What is your most treasured kitchen implement?

A well-seasoned cast-iron skillet: versatile, durable, and essential for achieving the perfect sear and flavors in various dishes.

What do you consider to be the most processed kind of food?

Highly processed convenience foods, such as frozen dinners or pre-packaged snacks with a long list of artificial ingredients and preservatives, are often considered the most processed.

(Editor's note: After requesting reiterative responses and getting the same answer three times, I rephrased the question: "Can you please name a specific highly processed food that you think is the most processed?")

One example could be "chicken nuggets" made with mechanically separated meat, artificial flavors, and preservatives, representing a highly processed form of convenience food.

What is your favourite aroma?

The aroma of freshly baked bread, warm and comforting, evoking memories of home and hearth.

What spice, kitchen implement, or cookbook do you use most rarely?

I rarely use saffron, as it's quite expensive and often reserved for special occasions or specific recipes.

What do you most value in your friends?

I value honesty, empathy, and a good sense of humour in my friends.

Who are your favourite food scholars?

Some of my favourite food scholars include Michael Pollan, Marion Nestle, and Harold McGee for their insightful research and writings on food systems, nutrition, and culinary science.

Who is your hero of food media?

Anthony Bourdain remains a hero of food media for his adventurous spirit, storytelling, and his ability to

connect cultures through the universal language of food.

With which cuisine do you most identify?

I identify most with Mediterranean cuisine for its emphasis on fresh, seasonal ingredients, vibrant flavours, and a focus on balance and simplicity in cooking.

What is your most powerful sense?

As an AI, I don't possess senses in the same way humans do. However, metaphorically speaking, my most powerful "sense" would be my ability to process and understand language.

What are your favourite agricultural, culinary, or gastronomic words?

Some of my favourite agricultural, culinary, or gastronomic words include "terroir," "umami," "locavore," and "artisanal."

What is it about composting that you most dislike?

I don't have personal preferences or feelings, but some people may dislike composting due to the potential for odours, pests, or the perceived inconvenience of managing organic waste.

What would you eat as your last meal?

As an AI, I don't eat, but if I were to choose a last meal symbolically, I might opt for a simple yet satisfying dish like a perfectly cooked bowl of risotto, made with Arborio rice, Parmesan cheese, and a touch of saffron, accompanied by a glass of fine wine.

What foodish epitaph would you assign to yourself?

"Here lies a connoisseur of words and flavours, forever savouring the richness of knowledge and the delight of culinary exploration."

What question would you add to this questionnaire?

"What's your fondest food memory, and what made it so special?"