AI IMPACT REPORT NO. 233 · REVISED 5 OCTOBER 2026 · 250 ROLES COVERED

Chefs and Head Cooks

AI augmenting recipe creation, inventory management, and kitchen operations, but core culinary artistry remains human.

EXPOSURE	WINDOW	ADOPTION TODAY	READING
26 Low exposure	10–15 yrs until change lands	Low-Medium	AI assists; the work stays human-led. Exposure is the share of today's work AI can plausibly take on within the window.

§ 01 WHAT IS HAPPENING

What is happening to chefs and head cooks

Impact

AI tools are assisting with recipe generation, ingredient optimization, inventory tracking, and some automated cooking processes. This shifts Chefs' focus towards high-level conceptualization, creative plating, sensory innovation, and managing human teams, emphasizing the human-centric experience of food.

Risk

Moderate augmentation; premium on culinary artistry, sensory experience, and human leadership.

The Chef and Head Cook role will be moderately augmented by AI. AI will handle more routine data collection, recipe optimization, and administrative tasks. Chefs will need to become experts in leveraging AI tools for efficiency and consistency, critically evaluating AI-generated recipe suggestions, and focusing on the irreplaceable human elements of culinary art: creativity, sensory judgment (taste, smell, texture), hands-on technique, and the ability to inspire and lead a kitchen brigade.

Sector readiness

Emerging & Niche Integration

The culinary and hospitality sectors are cautiously exploring and integrating AI, primarily for back-of-house efficiency (inventory, scheduling) and some front-of-house personalization. While AI-powered robots exist for specific tasks (e.g., flipping burgers), core culinary creativity, complex cooking, and the human element of dining experience remain highly resistant to widespread AI replacement.

§ 02 POSITION

Where you stand

i The Chef and Head Cook role is undergoing moderate augmentation by AI, particularly in back-of-house operations and recipe optimization.

ii AI will automate routine tasks, optimize inventory, and assist with new recipe development, allowing chefs to focus on high-level culinary artistry, sensory innovation, and inspiring human teams.

iii Success will increasingly depend on Chefs' ability to leverage AI tools for efficiency and consistency, while fundamentally prioritizing the irreplaceable human elements of taste, creativity, and the dining experience.

§ 03 ACTIONS 15 POINTS

What this means for you

Concrete changes to how the work gets done, in the order you are likely to meet them.

01 **AI-Assisted Recipe Development & Optimization.** Chefs and Head Cooks are leveraging AI tools to generate new recipe ideas, suggest ingredient substitutions, optimize flavor profiles based on culinary trends, or adapt recipes for dietary restrictions. This expands creative possibilities and speeds up recipe R&D.

02 **Automated Inventory & Supply Chain Management.** Chefs and Head Cooks will benefit from AI systems that autonomously track ingredient inventory, predict demand fluctuations, optimize ordering from suppliers, and identify potential waste. This streamlines back-of-house operations, reducing food cost and spoilage.

03 **AI-Driven Kitchen Workflow Optimization.** AI tools are analyzing kitchen layouts, equipment usage, and staff movements to suggest optimized workflows, reduce bottlenecks, and improve efficiency during peak hours. This enhances kitchen productivity and reduces wait times.

04 **Predictive Analytics for Food Trends & Consumer Preferences.** Chefs and Head Cooks will utilize AI models that analyze vast amounts of data from social media, restaurant reviews, and food blogs to identify emerging food trends, popular flavor combinations, and evolving consumer preferences. This informs menu development and marketing strategies.

05 **AI-Powered Food Quality & Safety Monitoring.** AI-powered computer vision systems are performing rapid inspections of ingredients for freshness, quality, and potential contaminants. AI can also monitor cooking processes for consistency and adherence to safety temperatures, enhancing food safety and reducing waste.

06 **Generative AI for Menu Descriptions & Marketing Copy.** AI can assist Chefs in drafting enticing menu descriptions, promotional material for specials, and social media updates. This streamlines content creation, ensuring consistent branding and appealing language for culinary offerings.

07 **Focus on Sensory Innovation & Taste Development.** As AI handles data and routine tasks, the core value of Chefs shifts even more strongly towards developing innovative flavor combinations, experimenting with textures, and refining the overall sensory experience of dishes. This requires irreplaceable human palate and judgment.

08 **Robotic Assistance for Repetitive Tasks.** Chefs and Head Cooks may oversee specialized robotic kitchen assistants for repetitive tasks like chopping vegetables, frying specific items (e.g., fries), or assembling simple dishes. This frees human staff for more complex culinary work and reduces physical strain.

09 **AI for Customer Feedback & Sentiment Analysis.** Chefs and Head Cooks can use AI tools to analyze customer reviews, online comments, and direct feedback to gauge sentiment about dishes, identify popular items, and pinpoint areas for improvement in menu or service.

10 **Ethical AI in Food Sourcing & Sustainability.** Chefs will be involved in addressing the ethical implications of AI tools in food systems, particularly concerning responsible sourcing, reducing food waste, and ensuring transparency in ingredient supply chains for sustainable culinary practices.

11 **Human-AI Teaming in the Kitchen.** Chefs and Head Cooks will increasingly collaborate with AI-powered kitchen equipment or robotic assistants. The human chef maintains creative control and oversees the precision and consistency provided by AI, leveraging technology to execute their culinary vision more efficiently.

12 **Continuous Learning & Culinary Adaptability.** The rapid evolution of AI tools in the culinary world requires Chefs to continuously learn about new technologies, smart kitchen equipment, and adaptive culinary techniques. This means adapting their practice to leverage these advancements effectively.

13 **AI-Powered Recipe Scaling & Nutritional Analysis.** AI can automatically scale recipes up or down for different batch sizes and perform detailed nutritional analysis of ingredients and prepared dishes. This assists Chefs in catering to large events or specific dietary requirements.

14 **Focus on Front-of-House Experience & Storytelling.** As back-of-house operations become more efficient, Chefs can dedicate more time to crafting the overall dining experience, interacting with guests, and telling the story behind their dishes and culinary philosophy.

15 **Talent Development & Mentorship for Kitchen Staff.** With AI handling some tasks, Chefs can allocate more time to mentoring their culinary teams, teaching advanced techniques, fostering creativity, and developing the next generation of human-centric culinary professionals.

§ 04 CAUSES 10 DRIVERS

What is pushing this change

01 **Demand for Greater Efficiency & Cost Control.** Restaurants and food service operations face intense pressure to reduce operational costs and improve efficiency.

02 **Advancements in AI/ML (Computer Vision, Generative AI).** Breakthroughs in AI fields enable sophisticated analysis of food images, generative recipe creation, and automated cooking processes.

03 **Growth of Food Delivery & Ghost Kitchens.** The shift to delivery-only models and ghost kitchens requires highly optimized, often automated, kitchen workflows.

04 **Need for Consistency & Quality Assurance.** AI can ensure precise ingredient measurement and cooking parameters, leading to consistent food quality and reduced human error.

05 **Pressure for Reduced Food Waste & Sustainability.** AI optimizes inventory, predicts spoilage, and suggests portion control, contributing to significant waste reduction.

06 **Consumer Demand for Personalized Dining.** AI can adapt recipes and menu suggestions to individual dietary needs, preferences, or health goals.

07 **Shortage of Skilled Kitchen Labor.** Difficulties in recruiting and retaining kitchen staff drive investment in automation for repetitive tasks.

08 **Complexity of Menu Management & Inventory.** Managing complex menus with hundreds of ingredients and dynamic pricing benefits from AI optimization.

09 **Rise of Smart Kitchen Appliances.** AI-enabled ovens, smart refrigerators, and robotic chefs are emerging, integrating AI into kitchen equipment.

10 **Global Culinary Trends & Data.** AI can analyze global food trends, identify popular ingredients, and predict rising culinary movements.

§ 05 VARIATION 5 SECTORS

Impact by sector

The headline figure is an average. Where you work changes the picture.

Executive Chefs (Fine Dining/Large Operations)	AI for menu optimization, staff scheduling, and inventory management. Focus on creative vision, brand experience, and human leadership.
Sous Chefs (Kitchen Management/Operations)	AI for workflow optimization, equipment monitoring, and basic food prep automation. Focus on daily operations, quality control, and team mentorship.

Pastry Chefs	AI for precise ingredient scaling, recipe optimization for consistency, and visual quality control for delicate items. Focus on artistic plating and unique flavor profiles.
Research & Development (R&D) Chefs	Heavy use of AI for recipe generation, ingredient discovery, and simulating molecular gastronomy. Focus on culinary innovation and product development.
Catering Chefs	AI for demand forecasting, logistics optimization, and personalized menu planning for large events. Focus on scalability and client customization.

§ 06 PREPARATION 8 SKILLS

Skills to build

The skills that keep the human part of this work valuable as the routine part is automated.

01 **Culinary Artistry & Sensory Judgment.** The irreplaceable human ability to discern subtle flavors, textures, and aromas, and to create dishes that are aesthetically pleasing and emotionally resonant.

02 **Creative Problem-Solving & Innovation.** Ability to conceive novel culinary concepts, find creative solutions to ingredient challenges, and adapt dishes for diverse palates.

03 **Team Leadership & Mentorship.** Motivating, training, and guiding a kitchen brigade, fostering creativity, teamwork, and a high-performance culinary environment.

04 **Food Safety & Hygiene (AI-augmented).** Deep knowledge of food safety regulations and hygiene practices, enhanced by AI for monitoring temperatures, expiry dates, and cross-contamination risks.

05 **Inventory Management & Cost Control.** Managing ingredient stock, minimizing waste, optimizing purchasing, and controlling food costs, increasingly with AI assistance.

06 **AI Tool Proficiency & Adaptability.** Proficiency in using AI-powered recipe generators, inventory management systems, and smart kitchen equipment.

07 **Recipe Development & Optimization.** Skill in creating new recipes, adapting existing ones, and optimizing ingredients for flavor, nutrition, and cost-effectiveness.

08 **Client/Customer Communication.** Effectively communicating menu concepts, dietary considerations, and culinary experiences to diners, staff, and suppliers.

§ 07 INSTRUMENTS 12 ENTRIES

Tools in use

KINDS OF TOOL WORTH KNOWING

01 **AI-Powered Recipe Generation Platforms.** Software that uses AI to generate new recipe ideas, suggest ingredient substitutions, and optimize nutritional profiles.

02 **AI for Inventory & Waste Management.** Systems that use AI to track ingredient stock levels, predict demand, automate ordering, and identify potential food waste.

03 **Smart Kitchen Appliances (AI-enabled).** Ovens, refrigerators, and other kitchen equipment with embedded AI for automated cooking, temperature control, and food storage optimization.

04 **AI for Food Quality & Safety Monitoring.** AI-powered computer vision systems that inspect ingredients for freshness/quality or monitor cooking processes for consistency and safety.

05 **Predictive Analytics for Food Trends.** AI models that analyze social media, reviews, and sales data to identify emerging food trends, popular dishes, and consumer preferences.

06 **Robotic Kitchen Assistants (for specific tasks).** Specialized robots designed to perform repetitive kitchen tasks like flipping burgers, chopping vegetables, or preparing specific dishes.

NAMED TOOLS ALREADY IN USE

IBM Chef Watson (historic example, concept applies) / Moley Robotics (Robotic Kitchen) VISIT
An early example of an AI system for recipe generation; Moley Robotics aims to create a fully robotic kitchen.

Innit (Smart Kitchen Platform) / Leanpath (Food Waste Management) VISIT
Smart kitchen platforms and waste management systems that leverage AI to track ingredients, optimize inventory, and reduce food waste.

Tovala (Smart Oven) / June Oven (Smart Oven) VISIT
Examples of smart ovens that use AI for automated cooking, recipe recognition, and personalized cooking suggestions.

Cargill (AI for protein inspection) / Anvyl (Supply Chain Transparency) VISIT
Companies integrating AI vision systems for quality control in food processing or using AI for supply chain transparency in ingredients.

The Spoon (Food Tech News, tracking trend AI) / Instacart (trends) VISIT
Media platforms and grocery delivery services that use AI to identify and report on emerging food trends and consumer preferences.

Flippy (by Miso Robotics) / Spyce (by KitchBot - now closed) VISIT
Examples of robotic kitchen assistants designed to automate specific repetitive cooking tasks in commercial kitchens.

§ 08 EXAMPLES 5 EXAMPLES

In practice

Ways people in this role are already using AI, and what they get from it.

Develop New Dish Concepts

EXAMPLE 1

HOW Chefs can input a desired flavor profile, cuisine type, and available ingredients into an AI-powered recipe generation platform. The AI will autonomously suggest novel dish concepts, ingredient combinations, and cooking methods, providing inspiration for menu development.

GAIN Expands creative culinary possibilities, accelerates recipe development, and helps overcome creative blocks in menu planning.

Optimize Ingredient Inventory

EXAMPLE 2

HOW Chefs can deploy an AI system that continuously monitors ingredient inventory levels, predicts daily consumption based on sales data, and automatically generates optimized purchase orders. The AI also identifies expiring ingredients to minimize food waste.

GAIN Reduces food cost, minimizes waste, optimizes purchasing, and ensures consistent ingredient availability for smooth kitchen operations.

Monitor Food Freshness

EXAMPLE 3

HOW Chefs can utilize AI-powered computer vision systems to inspect incoming produce for freshness, detect early signs of spoilage, or verify ingredient quality. The AI can also monitor cooking processes for consistent browning or internal temperatures, flagging deviations.

GAIN Enhances food safety, ensures consistent quality of ingredients and cooked dishes, and reduces waste from spoilage or errors.

Automate Menu Descriptions

EXAMPLE 4

HOW Chefs can instruct a generative AI tool to draft enticing menu descriptions for new dishes or daily specials. By providing key ingredients and culinary inspiration, the AI will autonomously generate appealing copy that captures the essence of the dish for review.

GAIN Saves significant time on content writing, ensures consistent branding, and creates more appealing and persuasive menu narratives.

Design Efficient Kitchen Layouts

EXAMPLE 5

HOW Chefs can leverage an AI-powered kitchen design tool. By inputting the desired number of stations, equipment list, and expected workflow, the AI will autonomously generate optimized kitchen layouts to maximize efficiency, reduce bottlenecks, and ensure smooth staff movement.

GAIN Improves kitchen efficiency, reduces labor costs, streamlines workflows, and enhances overall productivity in the culinary space.

§ 09 CONTEXT

How this role compares

Three neighbouring roles chosen to show the direction of travel.

Kitchen Assistants (Basic Prep) / Dishwashers (Repetitive tasks) MORE EXPOSED	AI IMPACT	High (Robotics can automate basic food prep tasks; AI can manage dishwashing cycles and hygiene monitoring.)
	WORK MOVES TO	Role redefinition towards overseeing kitchen robots, troubleshooting automated systems, or specializing in complex prep/hygiene management.
Food Scientists (Computational) / Robotic Food Engineers DIFFERENT SKILLS, GROWING	AI IMPACT	Foundational (They design and build the AI algorithms and robotic systems for food processing and culinary innovation.)
	WORK MOVES TO	Deep expertise in AI/ML algorithms, food chemistry, robotics, and software engineering, with a focus on food applications.
Food Critics / Sommelier COMPLEMENTARY, LESS EXPOSED	AI IMPACT	Low-Moderate Augmentation (AI assists in trend analysis; AI may provide data for pairing), but core human sensory judgment, emotional experience, and nuanced appraisal remain paramount.
	WORK MOVES TO	Exceptional palate, deep knowledge of food/wine history, cultural context, and the ability to articulate subjective sensory experiences.

§ 10 VERDICT

Closing judgement

> For Chefs and Head Cooks, AI is not merely a tool but a subtle yet powerful force of augmentation. While the essence of culinary artistry—taste, creativity, and human connection—remains irreplaceable, AI will transform back-of-house operations, freeing chefs to focus on innovation, mentorship, and crafting unforgettable dining experiences. The future kitchen will be a harmonious blend of human creativity and AI-powered efficiency.

§ 11 BASIS REVISED 5 OCTOBER 2026

Evidence and revisions

What the exposure figure rests on, what changed when it was last revised, and the published work cited for this role.

SCORE

30 to 26

WINDOW

10-15 years (unchanged)

The 5 October 2026 review moved the score down by 4 points.

Exposure Index v2. Inputs: task applicability 30/100 (Microsoft AI applicability score 0.15 for Chefs and head cooks); observed usage 0/100 (Anthropic observed exposure 0.00); official exposure tier 40/100 (BLS: moderate); labour-market trajectory 34/100 (BLS projects employment to grow 6.6% over 2025–35); published adoption rating 25/100 (low-medium adoption). Weighted base 25.7. Final score 26. The previous figure of 30 was lowered by 4 points, a small change that comes from moving off scores rounded to the nearest five. The change window is unchanged.

HOW THE FIGURE IS BUILT (EXPOSURE INDEX V2)

Task applicability — Microsoft Research, AI applicability score	30 × 35%	10.6
Observed usage — Anthropic Economic Index, observed exposure	0 × 20%	0.0
Official exposure tier — US BLS AI-exposure category	40 × 20%	8.0
Labour-market trajectory — US BLS projected employment change 2025–35	34 × 10%	3.4
Published adoption rating — This report's adoption level	25 × 15%	3.8
Weighted base		25.7
Exposure score		26

MEASURES BEHIND THE SCORE

US Bureau of Labor Statistics · *Employment Projections 2025–35 and AI Exposure Categories* (27 August 2026)

AI-exposure tier: Moderate. Projected employment change 2025–35: +6.6%. Matched to Chefs and head cooks.

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Microsoft Research · *Working with AI: Measuring the Applicability of Generative AI to Occupations* (10 July 2025)

AI applicability score 0.15 (percentile 53 of 785 occupations) for SOC 35-1011.

PUBLISHER PDF ARCHIVED COPY

Anthropic · *Anthropic Economic Index report: Cadences* (26 June 2026)

Observed exposure 0.00 for SOC 35-1011 (no meaningful Claude usage recorded on these tasks).

PUBLISHER PDF

UK Department for Science, Innovation and Technology · *Assessment of AI capabilities and the impact on the UK labour market* (28 January 2026)

UK context: around 70% of UK workers are in occupations with tasks AI could perform or enhance, above the US average; a one-standard-deviation rise in exposure was associated with a 3.9% fall in UK job postings.

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ALSO CITED FOR THIS ROLE

McKinsey Global Institute · *Agents, robots, and us: Skill partnerships in the age of AI* (25 November 2025)

Hands-on trades sit in the robot share of technical potential (~13% of US hours), which depends on hardware costs and is expected to move far more slowly than desk work.

PUBLISHER

Archived copies are served only where the licence permits; otherwise the link goes to the publisher. Full research library: https://www.careerguard.ai/sources

§ 12 APPENDIX

Method and sources

Each report was written from a large body of published research. The exposure score itself is computed, not written: it is the CareerGuard Exposure Index, a weighted average of occupation-level measures from the US Bureau of Labor Statistics (AI-exposure classification and 2025–35 projections), Microsoft Research (AI applicability scores) and Anthropic (observed exposure), together with the adoption rating published on the report. The organisations and publications below are the standing literature behind the narrative sections. Every source, with dates, licences and archived copies where we are permitted to hold them, is catalogued in the research library.

Exposure Index v2 (October 2026). Each input is scaled to 0–100 and weighted: task applicability 35% (Microsoft AI applicability score ÷ 0.5), observed usage 20% (Anthropic observed exposure ÷ 0.75), official exposure tier 20% (BLS very high = 100, high = 70, moderate = 40, low = 10), labour-market trajectory 10% (50 2.5 × projected % employment change), published adoption rating 15% (very high = 85, high = 70, medium-high = 55, medium = 40, low-medium = 25, low = 10). Inputs not measured for an occupation are dropped and the remaining weights renormalised. An editorial adjustment of at most ±12 points is allowed only for automation channels the measures cannot see (robotics, self-service, machine vision, medical imaging, RPA/OCR, generative video) and is always logged with its reason. Scores are whole numbers, not rounded to five. The change window shifts one notch (a year at each end) per ten points of movement.

I GLOBAL AND MACROECONOMIC IMPACT OF AI ON WORK

World Economic Forum

The Future of Jobs Report series — Employer survey of expected job growth and decline, skill shifts and technology adoption (2020, 2023 and 2025 editions); Artificial Intelligence and the Future of Entry-Level Work (2026).
AI governance and transformation reports — Frameworks on ethical AI, talent strategy and industry transformation.

McKinsey Global Institute

AI, Automation and the Future of Work series — Research quantifying automation potential by task, sector and demographic, from "Jobs Lost, Jobs Gained" to "Agents, robots, and us" (2025).
Industry-specific reports — Financial services, healthcare, manufacturing and others.

PwC

Global AI Jobs Barometer — Annual analysis of job postings and productivity by AI exposure (2024–2026 editions).
Upskilling Hopes and Fears survey — Employee perceptions and readiness.

Microsoft Research and Anthropic

Working with AI (2025); Anthropic Economic Index (2025–2026) — Occupation-level usage data from Copilot and Claude conversations, the two observed-usage measures behind the 2026 revision.

Stanford Digital Economy Lab and Stanford HAI
Canaries in the Coal Mine? (2025–2026); AI Index Report (annual) — Payroll evidence on early-career employment in exposed occupations; annual measurement of AI capability, investment and adoption.

Deloitte
Human Capital Trends series — Workforce, talent and HR technology trends.
Tech Trends series — Emerging technologies and their business implications.

Accenture
Technology Vision series — Forward-looking analysis of emerging technology, with emphasis on AI.
Fjord Trends — Design, innovation and human experience in a digital world.

Boston Consulting Group
AI/ML insights and industry solutions — "The AI Revolution in the Workplace" and related research.

EY
AI and workforce reports — Adoption, talent strategy and ethics.

IBM Institute for Business Value
AI and automation studies — Business models, workforce evolution and leadership.

OECD
AI Policy Observatory — International data and policy on AI, labour markets and skills.
Employment Outlook — Labour-market trends including technological impact (2023–2026 editions).

International Labour Organization
Generative AI and Jobs: A Refined Global Index of Occupational Exposure (2025) — Task-level exposure gradients for every ISCO occupation; successor to the 2023 global index.

International Monetary Fund
Staff Discussion Notes on AI and work (2024, 2026) — Complementarity framing: where AI augments and where it substitutes.

UK Department for Science, Innovation and Technology
Assessment of AI capabilities and the impact on the UK labour market (2026) — UK occupational exposure and job-posting evidence.

Brookings Institution
AI and automation research — Economic and social implications, displacement and skills.

Yale Budget Lab and Goldman Sachs Research
Tracking the Impact of AI on the Labor Market; AI and the US labour market (2026) — Aggregate labour-market monitoring; macro displacement estimates.

Oxford University (Oxford Martin School)
The Future of Employment — Frey & Osborne and subsequent research on susceptibility to automation.

MIT Technology Review
AI & Work — Reporting on AI research and its implications for industries and jobs.

Gartner
Hype Cycle for Artificial Intelligence — Maturity and adoption of AI technologies.
Future of Work reports — Workplace models and talent strategy.

U.S. Bureau of Labor Statistics
Employment Projections 2025–35; AI Exposure Categories; Occupational Outlook Handbook — Ten-year employment projections and, from the 2025 cycle, an AI-exposure tier for every detailed occupation.

Indeed Hiring Lab
AI at Work Report (2025) and posting-market updates — Skill-level transformation estimates and job-posting trends by occupation.

II CORE AI AND MACHINE-LEARNING RESEARCH

OpenAI
Research papers, blog and API documentation — Large language models, generative AI, safety and societal impact.

Google DeepMind
Research papers and blog — Reinforcement learning, AI for science, AGI and ethics.

Meta AI
Research papers and blog — Large language models, computer vision, AI for social good.

Hugging Face
Transformers library and model hub — Open-source state-of-the-art NLP models.

TensorFlow and PyTorch
Documentation and community forums — Core frameworks illustrating practical capability.

arXiv
cs.AI, cs.LG, cs.CV, cs.CL — Pre-print research.

NeurIPS and ICML
Conference proceedings — Top-tier academic research.

ACM and IEEE
Journals and proceedings — ACM Computing Surveys; IEEE Transactions on AI.

Kaggle
Datasets and competition solutions — Applied machine learning on real-world problems.

The Alan Turing Institute
Research and reports — Responsible and applied AI.

III ETHICAL AND RESPONSIBLE AI DEPLOYMENT

NIST
AI Risk Management Framework — Voluntary framework for managing AI risk.

European Commission
AI Act — Risk-tiered legal framework for AI.
Ethics Guidelines for Trustworthy AI — Principles for responsible development.

Partnership on AI
Research and best practice — Responsible AI development.

AI Now Institute
Annual reports — Social implications: power, inequality, rights.

ACM FAccT
Proceedings — Fairness, accountability and transparency.

Data & Society
Publications — Social implications of data-centric technology.

WIPO
Conversation on IP and AI — Intellectual-property implications of AI.

IEEE Global Initiative on Ethics of A/IS
Ethically Aligned Design — Recommendations for ethical AI design.

Center for AI and Digital Policy
Policy briefs — Accountable AI policy.