

# Hackathon 2023

## Team Ten

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# Food Waste



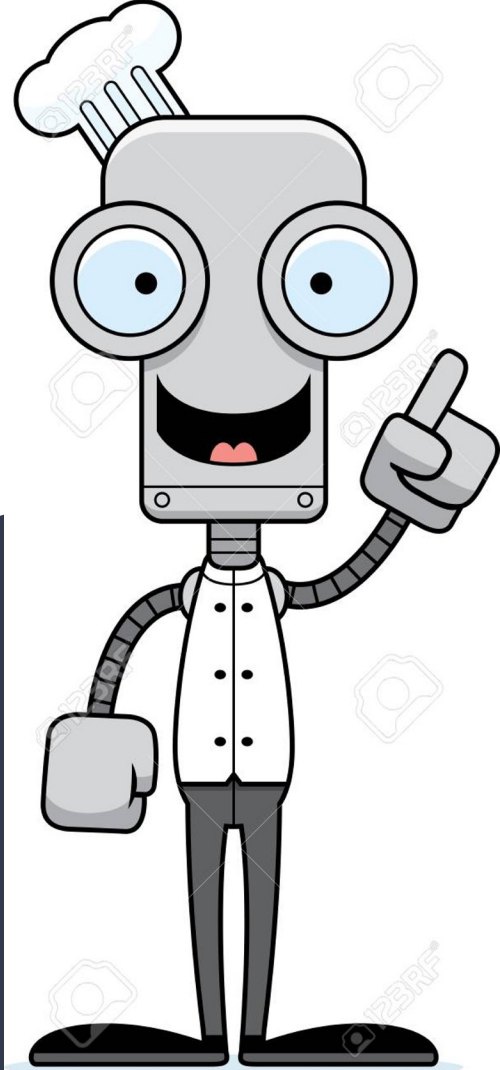
Over 40% of Americas produced food ends up being wasted,  
130 billion meals, \$408 billion.

Small and large scale

- Households
- Restaurants/Cafeterias
- Manufacturing/retail

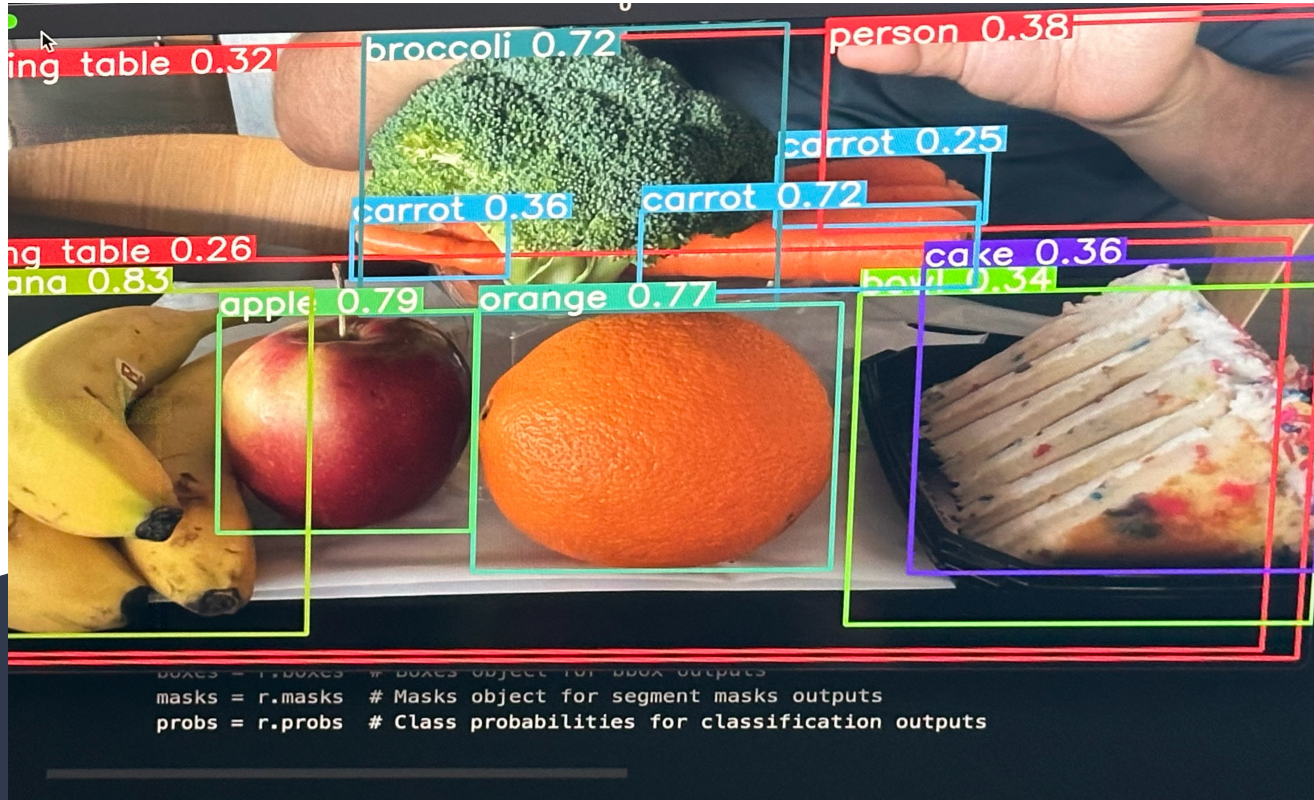
# Resourceful Recipes

Personalized recipes for your individual needs



# Live Demonstration

## YOLO real time object detection



# Real Implemented Design

- 🍏 User can upload photos or can hardwire a camera.
- 🍇 Low system hardware requirements.
- 🥦 Web based (requires internet)
- 🍳 Can cater to different people with different dietary needs.
- 🍕 Learn to cook diverse meals with real recipes.

## Resourceful Recipes

### Subtitle

Please upload photos below

Browse... test3.webp

Upload Image



Submit Query

Based on the ingredients you mentioned, here are three meals you can make:

#### 1. Stuffed Bell Pepper with Banana and Cherry Tomato Salsa:

- Cut the tops off the bell peppers and remove the seeds and membranes.
- In a skillet, sauté diced banana, yellow pepper, and cherry tomatoes. Season with salt, pepper, and your choice of
- Once cooked, stuff the bell peppers with the sautéed mixture and place them in a baking dish.
- Bake at 375°F (190°C) for about 20-25 minutes or until the peppers are tender.
- Serve the stuffed bell peppers with a refreshing salsa made from chopped cherry tomatoes, bell pepper, and a sq

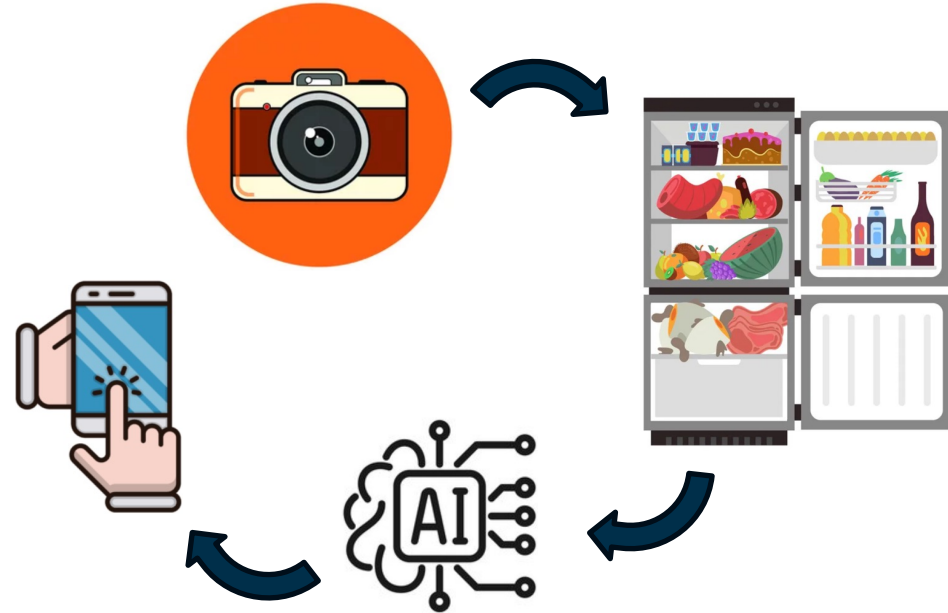
#### 2. Grilled Chicken Skewers with Bell Pepper and Yellow Pepper:

# Strategy

Commercial and household applications:

🍪 Restaurants, Cafeterias,  
Home chefs

🍰 Refrigerator companies





# References

<https://www.feedingamerica.org/our-work/reduce-food-waste#:~:text=How%20much%20food%20waste%20is,food%20in%20America%20is%20wasted.>