­

An AI-powered cuisine for smart consumption with enhanced nutrition

Cuisine 2.0



**Feasibility Study**

**Big Data Analytics**

**Polytechnics Mauritius Ltd**

**Final Year Capstone Project**

**Supervisor: Mr Zoubeir Aungnoo**

2021

Table of Contents

[Proposals 3](#_Toc67053691)

[Cuisine 2.0 - An AI Powered app on smart consumption for enhanced Nutrition 3](#_Toc67053692)

[Smart Automated Company Vehicle Management System 3](#_Toc67053693)

[Industrial Universal Object Defect Detection 3](#_Toc67053694)

# Proposals

## Cuisine 2.0 - An AI Powered app on smart consumption for enhanced Nutrition

*[Selected Project]*

**Description:**

A multiform technology to make old boring kitchens smart. It uses an AI engine for object detection on a in an IOT black box for keeping record of storage of food items in inventory. It also consists of a mobile app which can take out a grocery list whenever required, check inventory, suggest recipe based on available ingredients, list out missing ingredients for a recipe. Suggest healthy food recipes and tips as per the user preferences.

## Smart Automated Company Vehicle Management System

**Description:**

A smart vehicles management system for a company. It consists of vehicle plate number recognition to keep record of vehicles entering and leaving the company. It also consists of reserved parking management which can automatically lower the blockage for the vehicle of the reserved parking user.

## Industrial Universal Object Defect Detection

**Description:**

A production system to detect defect of products being produced. Using a trained model, a high-quality camera and a processor, this can be achieved. The system also classifies all products into batches for better identification.

# Aim of the Project

## Current problems

Food waste is a great issue all around the world.