

Kitchen Data Capture – Process Write-Up

Why I Chose This Field

I chose to collect kitchen data because food preparation involves many measurable variables: ingredients, nutrition, tools, and techniques. By capturing this information, we can analyze patterns that affect taste, health, and efficiency.

Setup

Since I use a **Mac**, I did **not use WSL (Windows Subsystem for Linux)**. Instead:

I installed **Miniconda** for macOS.

Created a conda environment using and installed useful libraries.

Data Collection

Each time a dish was prepared, I recorded:

- **Spices & Ingredients:** Name, quantity, units.
- **Vegetables/Meat:** Type and amount.
- **Water used, utensils, and cooking method.**
- **Nutrition estimates** using online tools.
- **Image of final dish.**

These properties were chosen because they impact taste, health, and preparation style.

Spreadsheet Files

I created **multiple files** for better organization.

Using separate files helped keep data clear and modular for future analysis or automation.

Conclusion

This assignment taught me how everyday cooking can be turned into useful, structured data. It was also a great way to practice data organization and Python environment setup.