

## LangChain Chains and Agents for Building Applications



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## What you will learn



Describe LangChain's chains for response generation



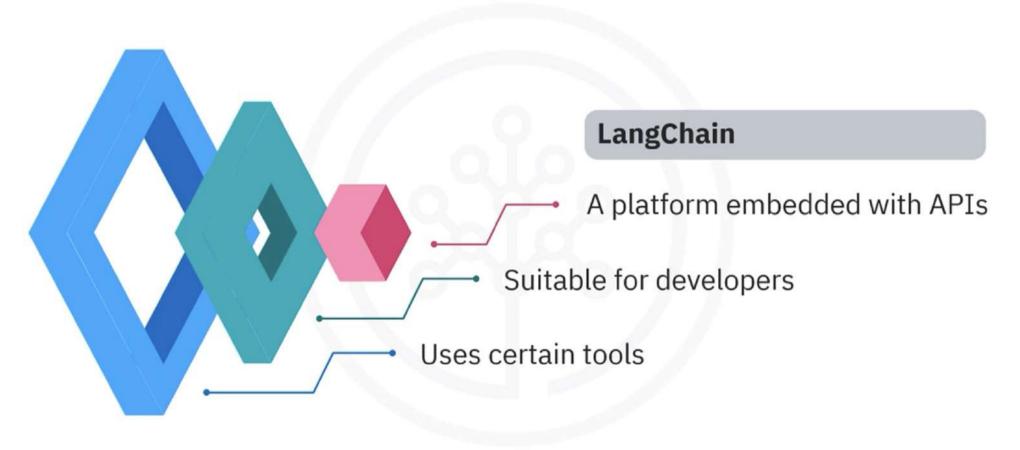
Describe memory storage in LangChain



Define agents in LangChain



### Introduction





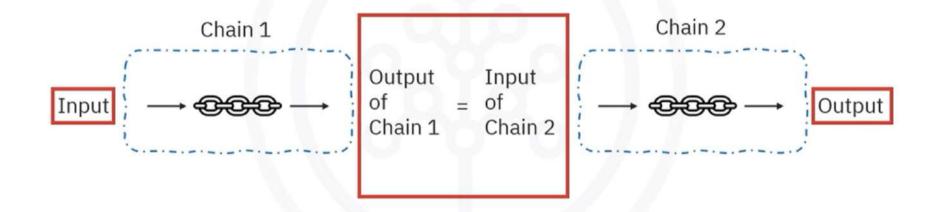






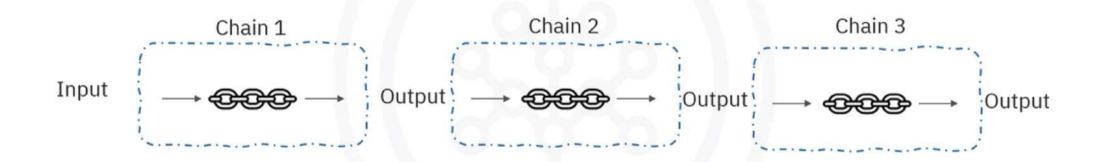


Refer to sequences of calls, whether to an LLM, a tool, or a data preprocessing step



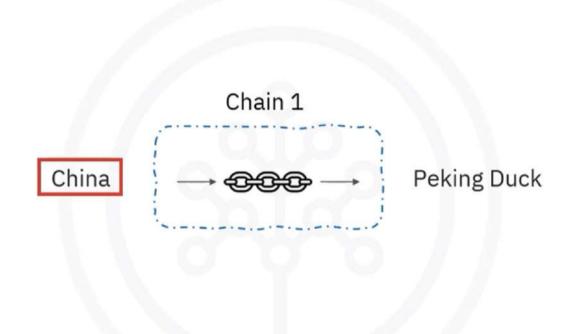










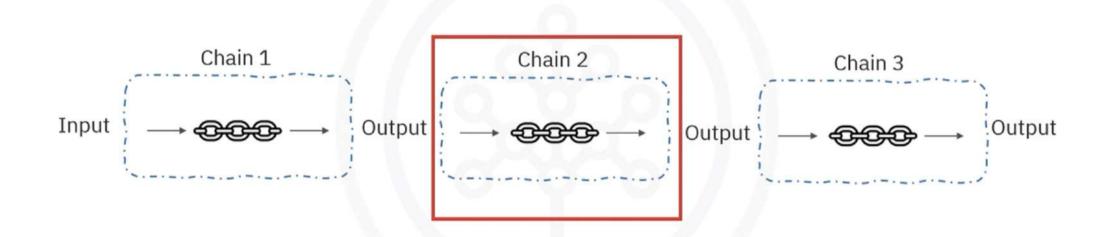








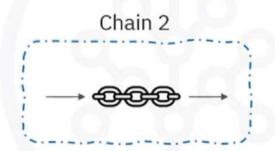








Peking Duck



(4 pound) whole duck, dressed

½ teaspoon ground cinnamon

½ teaspoon ground ginger

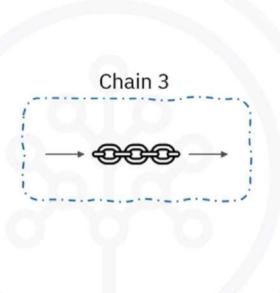
1/4 teaspoon ground nutmeg

1/4 teaspoon ground white pepper

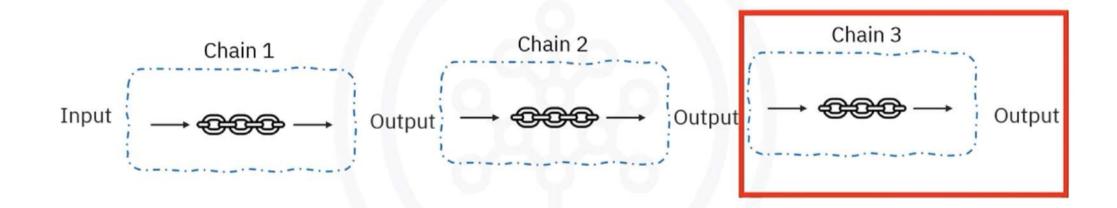














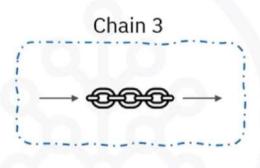
(4 pound) whole duck, dressed

½ teaspoon ground cinnamon

½ teaspoon ground ginger

1/4 teaspoon ground nutmeg

1/4 teaspoon ground white pepper



Three hours









```
# overall chain
overall_chain = SequentialChain(chains=[location_chain, dish_chain, recipe_chain],
input_variables=['location'],
output_variables=['meal', 'recipe', 'time'],
    verbose= True)

overall_chain.invoke(input={'location':'China'})
```





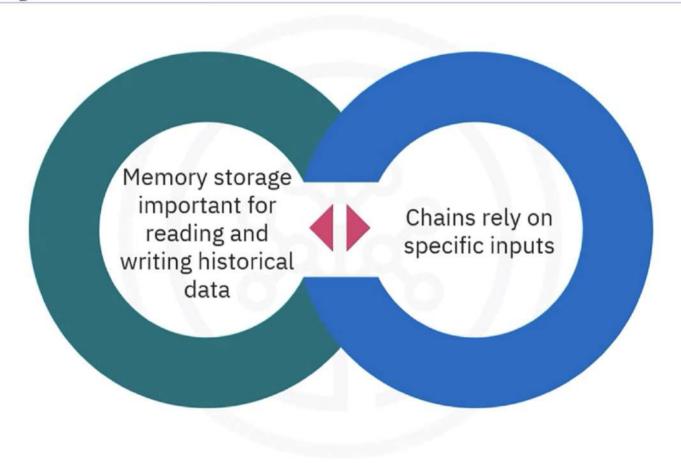
#### > Entering new SequentialChain chain...

```
> Finished chain.
{'location': 'China',
 'meal': '
                          A classic dish from China is Peking Duck. This dish '
         'is a famous duck dish from Beijing that has been prepared since the '
         'Imperial Era. The dish is prized for the thin, crisp skin, with '
         'authentic versions of the dish serving mostly the skin and little '
         'meat, sliced in front of the diners by the cook. Ducks bred '
         'specially for the dish are slaughtered after 65 days and seasoned '
         'before being roasted in a closed or hung oven.',
 'recipe': '\n'
           'To make Peking Duck at home, start by purchasing a special Peking '
           'Duck from a reputable source. Rinse the duck and pat it dry, then '
           'let it air dry for 24 hours in the refrigerator. This will help '
           'the skin become crispy when cooked.\n'
           'Next, prepare a marinade for the duck by combining hoisin sauce, '
           'soy sauce, rice vinegar, and five-spice powder in a bowl. Brush '
           'the marinade all over the duck, then let it sit at room '
           'temperature for 30 minutes.\n'
           'Preheat your oven to 375°F. Place the duck on a wire rack over a '
           'baking sheet and roast it in the oven for about 1 hour, or until '
           'the skin is crispy and the meat is cooked through.\n'
           'While the duck is cooking, prepare the pancakes by mixing together '
           'flour and water to form a thin batter. Heat a non-stick skillet '
           'over medium heat and brush it with a little oil. Pour a small '
           'amount of batter into the skillet and cook until the pancake is '
           'thin and slightly translucent. Repeat with the remaining batter.\n'
           '\n'
           'To serve, slice',
 'time': '\n'
         "To make Peking Duck at home, you'll need to plan ahead and allow for "
         '24 hours of air drying time for the duck. The actual cooking process '
         'will take about 1 hour. Preparing the marinade and pancakes will '
         'take an additional 30-45 minutes. So, all together, you should plan '
         'for about 1.5 to 2 hours to make Peking Duck from scratch.'}
```





## **Memory**







#### Memory

```
from langchain.memory import ChatMessageHistory
chat = mixtral_llm
history = ChatMessageHistory()
history.add_ai_message("hi!")
history.add_user_message("what is the capital of France?")
```



