

# **VRKITCHEN**

## **RISK MANAGEMENT PLATFORM FOR GASTRONOMY PRACTITIONERS**

**Ayşe Şimal Menekşe  
Hüseyin Alperen Elbiz  
Zeynep Sıla Mert  
Mert Kumbasar  
Işinsu Karagöz  
Tuna Yavuz**

**ADVISOR: Gül Tokdemir**



# OUR PURPOSE

Our main purpose is teach to gastronomy practitioners how to get precautions against major and minor real-world risks while they spend time and cook in kitchen.





# RISK MANAGEMENT

Our system includes multiple built-in hazard scenarios, such as stovetop fires, slippery floors, or improper food handling. These events are triggered during cooking tasks based on user actions. The goal is to create realistic challenges that train users to identify risks quickly and respond appropriately.

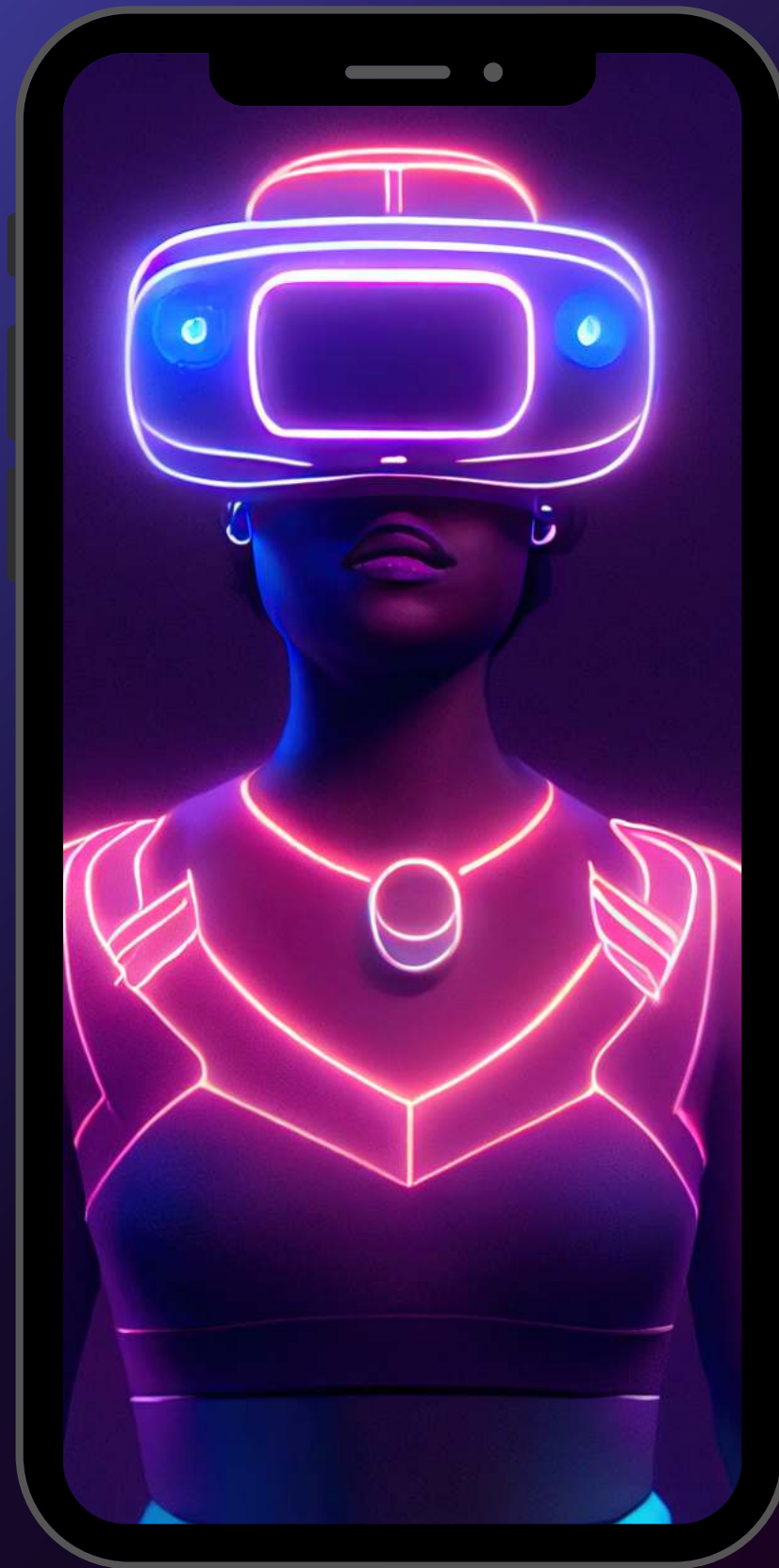




# AI POWERED GUIDANCE

Our system uses a cloud-based RAG model integrated with Unity to give real-time support during both cooking and hazard scenarios. As the user interacts with the VR kitchen, Unity sends data—like what step they're on or what they touched—to the AI.





Our system includes multiple built-in hazard scenarios, such as stovetop fires, slippery floors, or improper food handling. These events are triggered during cooking tasks based on user actions. The goal is to create realistic challenges that train users to identify risks quickly and respond appropriately.

The AI also tracks if users follow the instructions correctly, and gives feedback if something is missed—making the training more personalized and interactive.



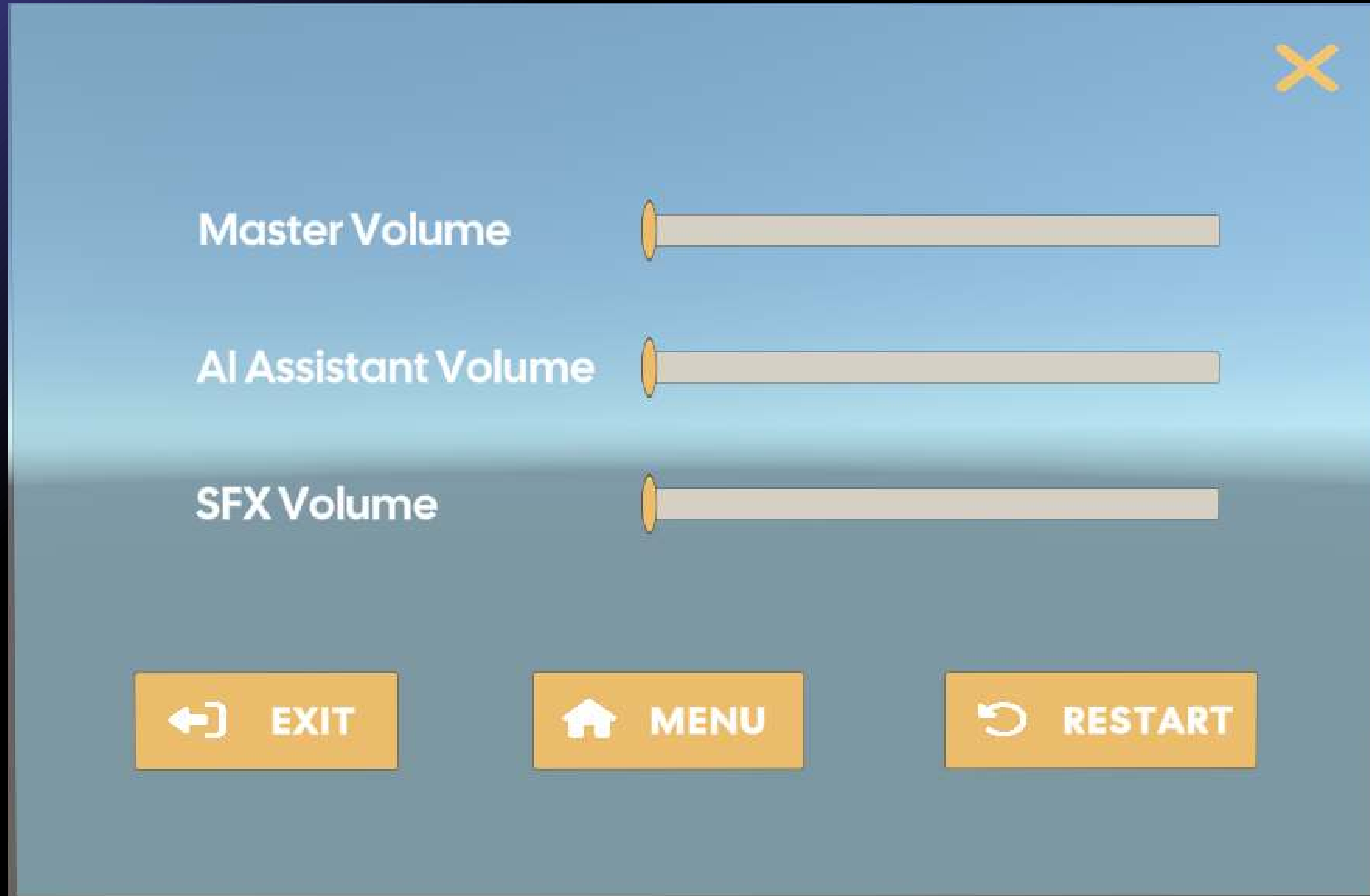
**DEMO**



# MAIN MENU

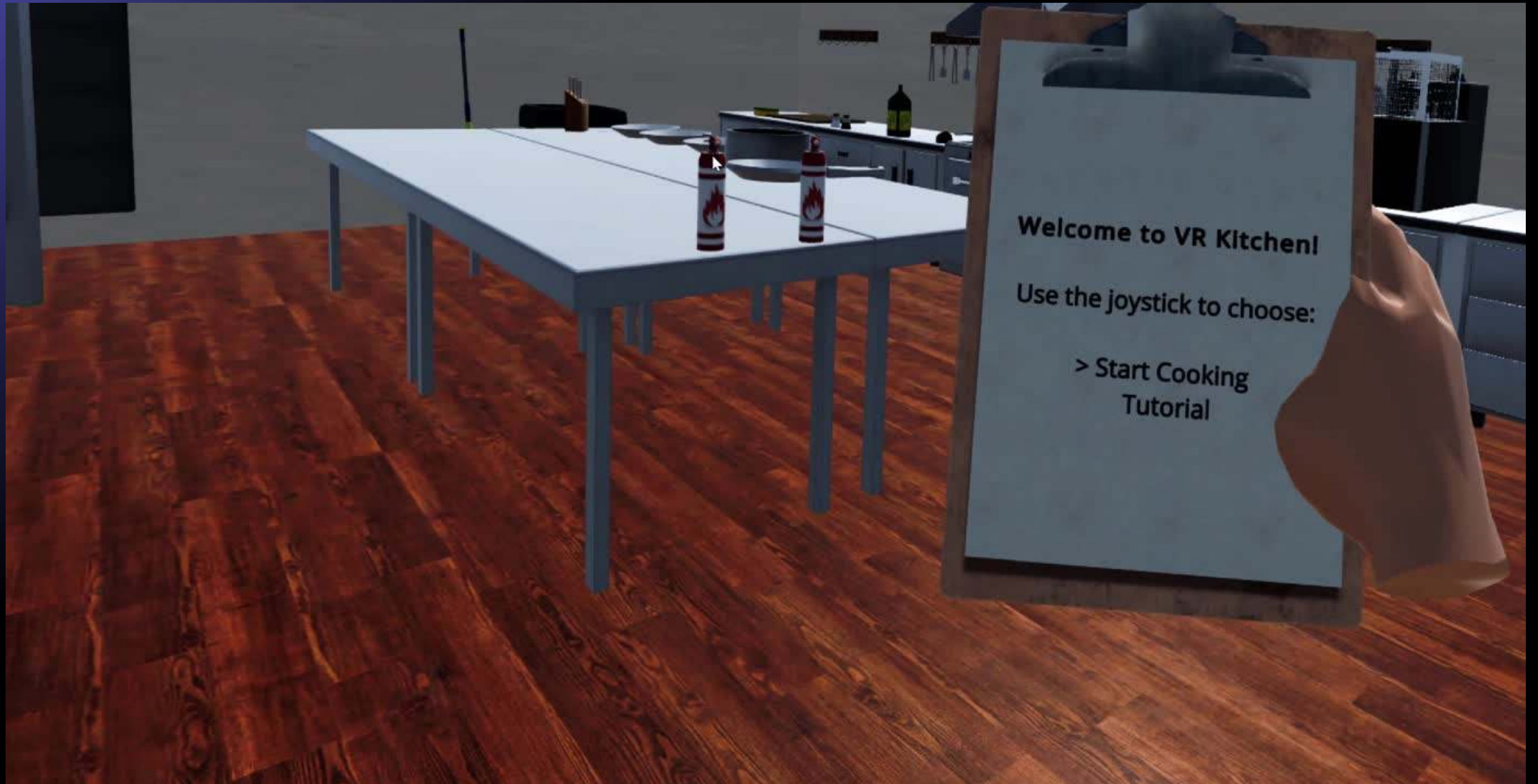


# PAUSE MENU

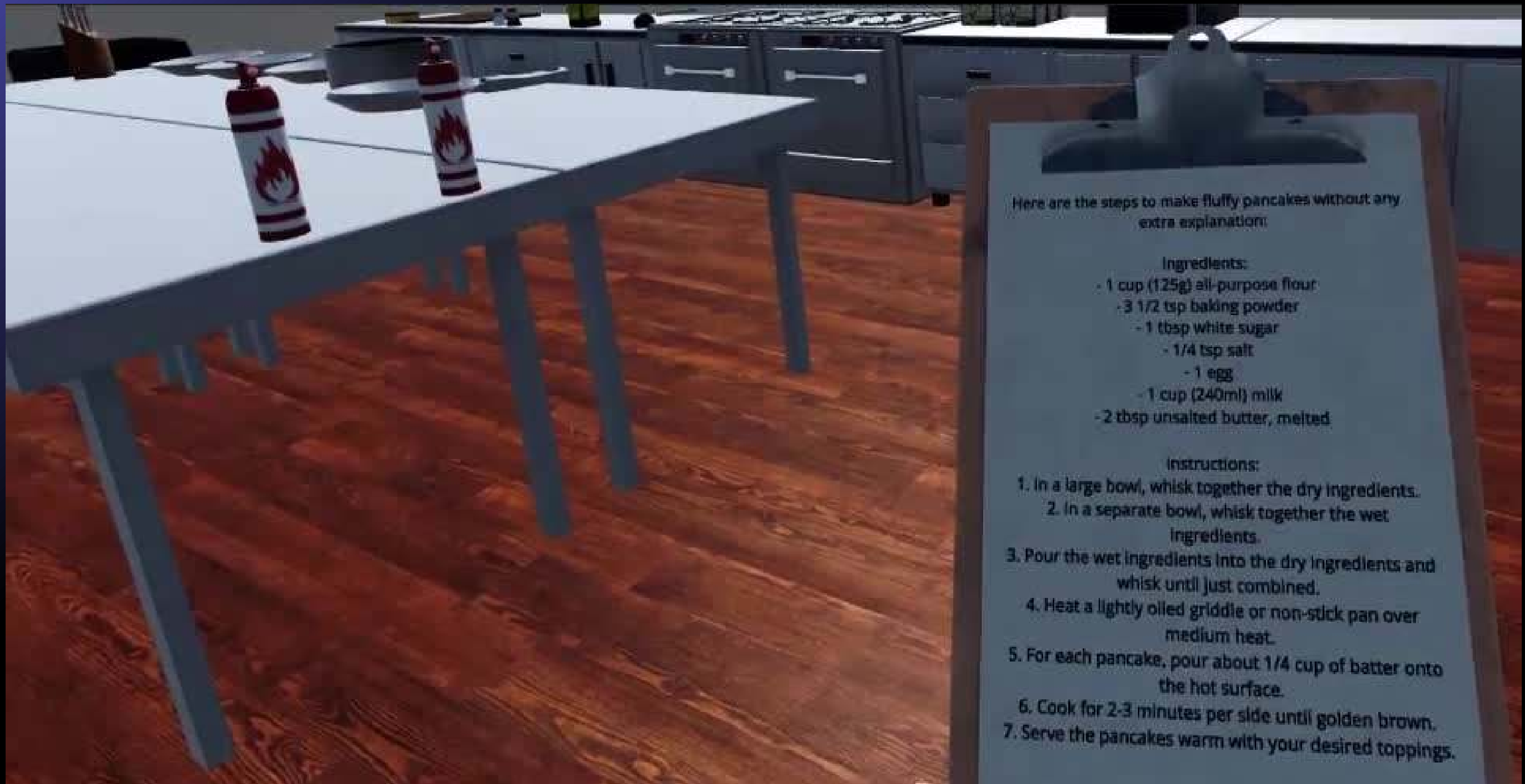




# TUTORIAL



# SPEECH TO TEXT



Here are the steps to make fluffy pancakes without any extra explanation:

#### Ingredients:

- 1 cup (125g) all-purpose flour
- 3 1/2 tsp baking powder
- 1 tbsp white sugar
- 1/4 tsp salt
- 1 egg
- 1 cup (240ml) milk
- 2 tbsp unsalted butter, melted

#### Instructions:

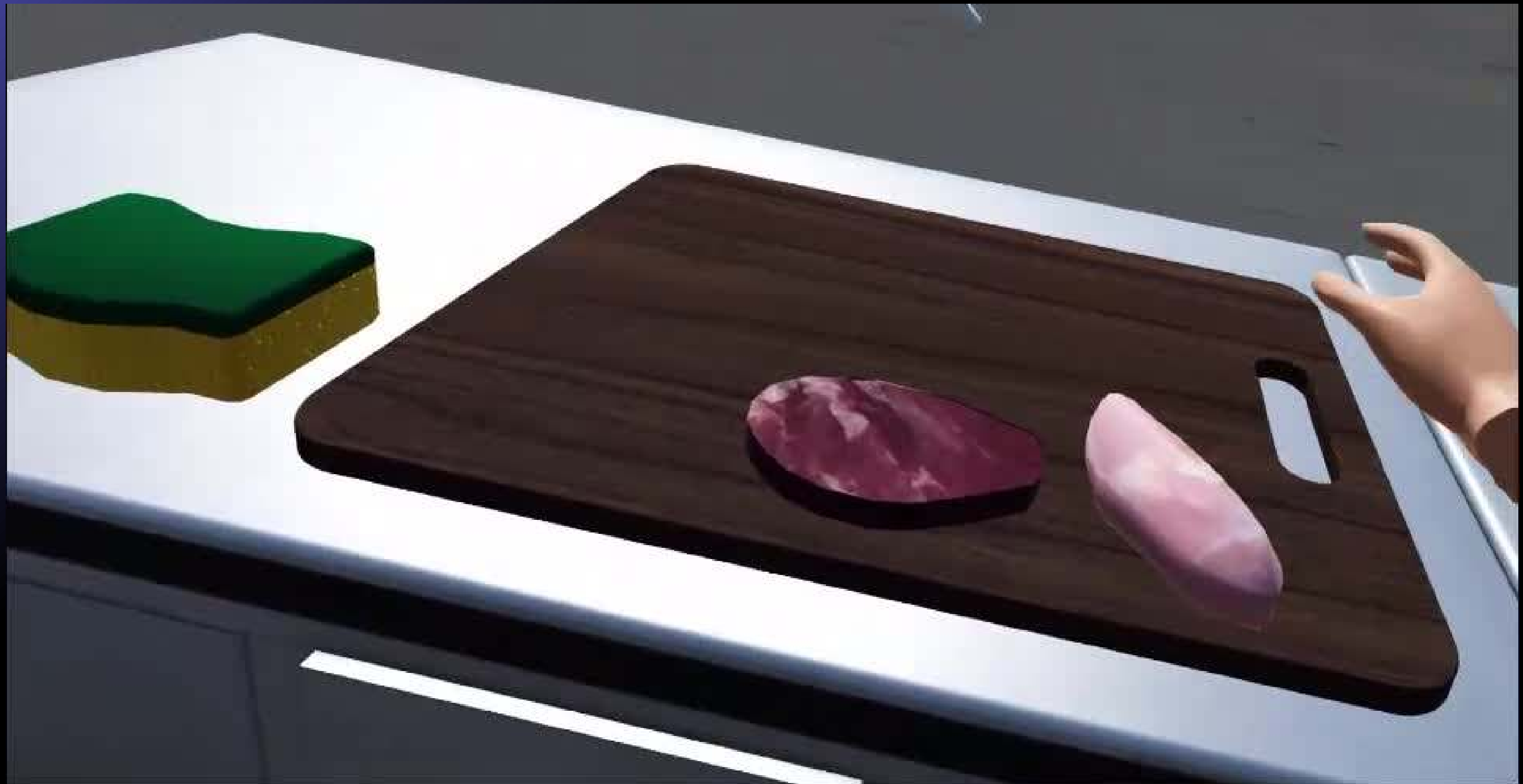
1. In a large bowl, whisk together the dry ingredients.
2. In a separate bowl, whisk together the wet ingredients.
3. Pour the wet ingredients into the dry ingredients and whisk until just combined.
4. Heat a lightly oiled griddle or non-stick pan over medium heat.
5. For each pancake, pour about 1/4 cup of batter onto the hot surface.
6. Cook for 2-3 minutes per side until golden brown.
7. Serve the pancakes warm with your desired toppings.



# RECIPE FOLLOWING



# CROSS CONTAMINATION

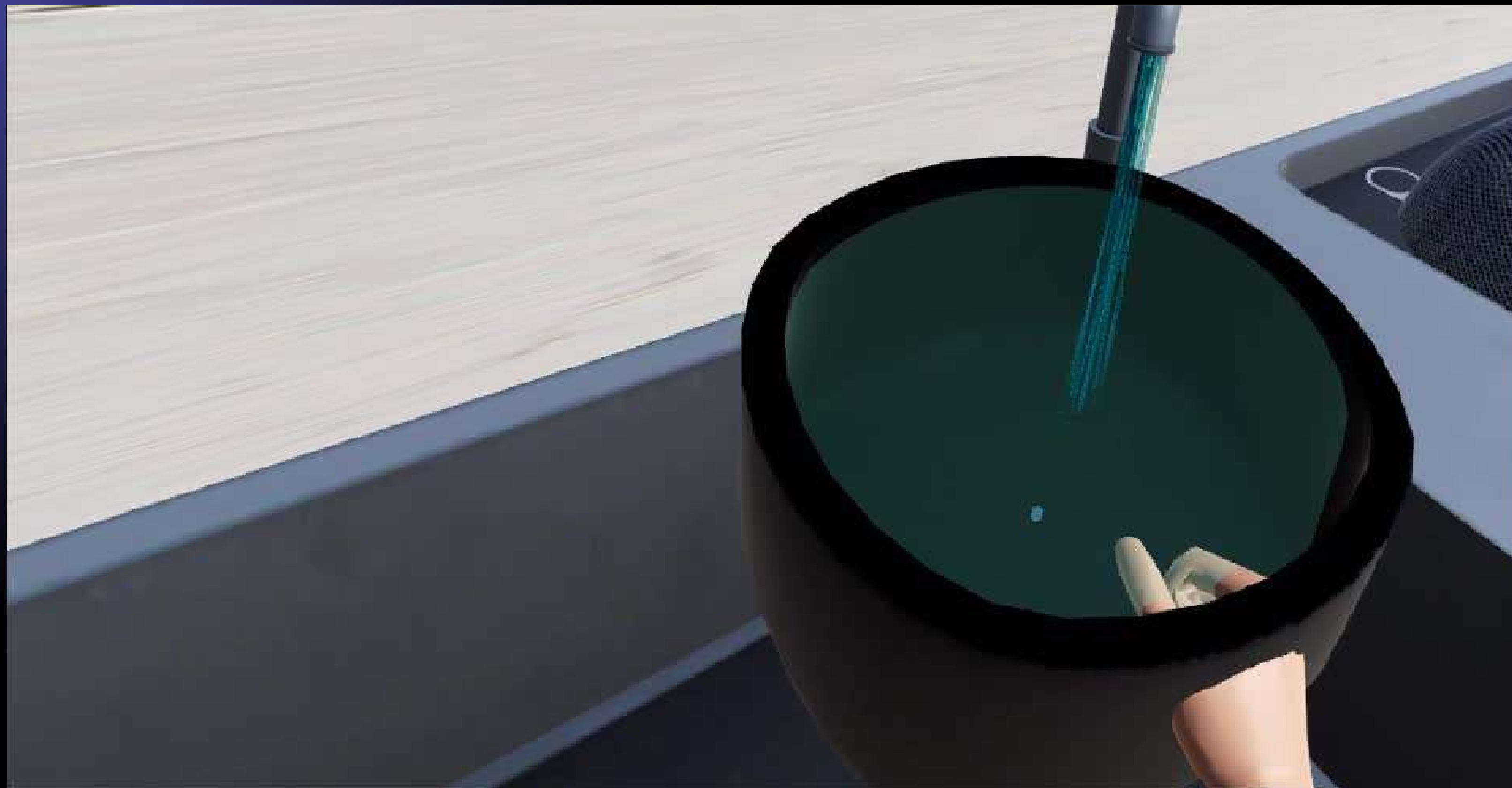




# GENERAL FIRE



# WATER SPILLAGE







**THANK  
YOU.**