

## Why Gemini-2.0-flash?

I tried many ‘true’ VLMs, such as BLIP, QWEN, and MINICPM, among others. However, all of them encountered errors, such as the ‘resampler’ issue or memory limit exceeded. Due to time constraints, I had to use an LLM like this, not a true VLM, but this is a really strong model that can easily learn such easy tasks with a few prompts and start generating new summaries for unseen cuisines quite accurately, as seen by the performance it showed on the test set. If given more time, I would spend some time modifying its prompts and number of examples, and I'm confident that it can show even better results.

## When was it right/wrong and why?

1. Real Name: Tiramisu

Generated Summary: “Make a coffee sponge cake; prepare a coffee buttercream frosting and a chocolate ganache. Layer the cake with frosting and ganache, and decorate as desired.”

Remarks: Though partially correct, it can be labeled as a model trying to fit the entire recipe under 3 lines. Here it missed one of the key ingredients, ladyfingers, for tiramisu.

2. Real Name: tacos al pastor

Generated Summary: “Marinate pork in a mixture of spices and herbs. Roast the pork on a spit until tender and slightly charred. Serve in warm tortillas or flatbreads with desired toppings.”

Remarks: Completely accurate recipe including all of the key ingredients and processes. One reason for this can be that in the chosen images, dishes are secluded from anything else, and there are few to no non-dish-related objects in the images, and hence the model can easily identify the dishes correctly. Also, the name helps a bit.

3. Real Name: Kimchi Fried Rice

Generated Summary: “Finely shred red cabbage and sauté with garlic, ginger, and aromatics. Stir in cooked rice and toss until heated through. Garnish with cilantro and fried onions.”

Remarks: Wrong. Here, the model must have been confused by the noisy title given to this dish, which was ~red\_cabbage\_rice\_fry~. Red cabbage isn't the ingredient used for this particular image of kimchi fried rice.

4. Real Name: Barbecue Ribs

Generated Summary: “Season and roast pork ribs until tender and slightly smoky. Serve with your favorite barbecue sauce.”

Remarks: Correct and accurate recipe summary that includes all of the dish's ingredients and process compactly. Again, this must be due to really clean images, which allowed the model to make better predictions.