

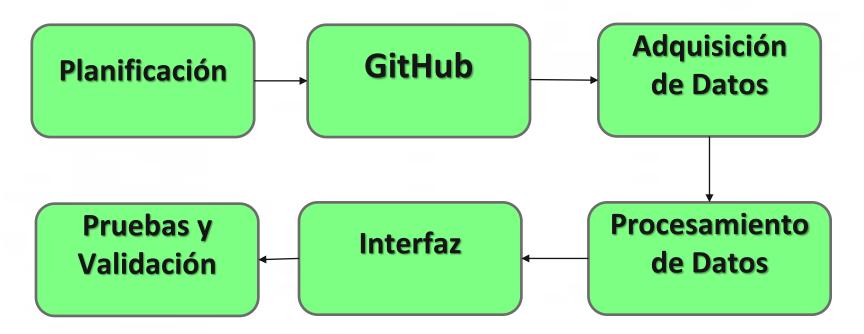


# BIENVENIDO AL PLANIFICADOR DE RUTINAS Y DIETAS

- Imad Rifai
- Fernando Martínez
  - Sergio Ortiz

Desarrollar un sistema que recomiende rutinas de ejercicio, dietas y productos en función de las preferencias y características del usuario.



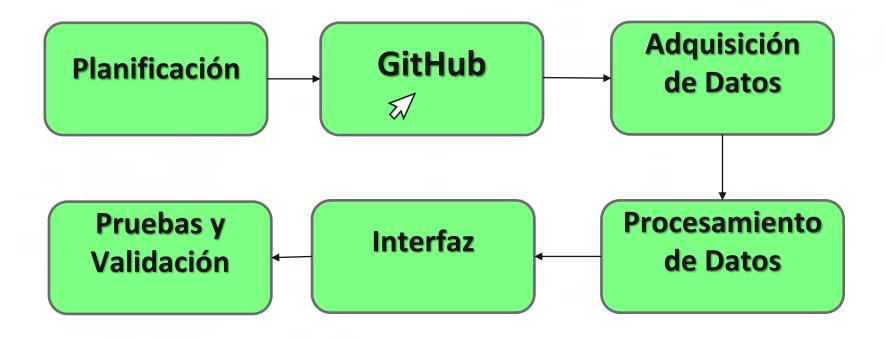




FUENTES Y HERRAMIENTAS

METODOLOGÍA

GENERAR PLAN

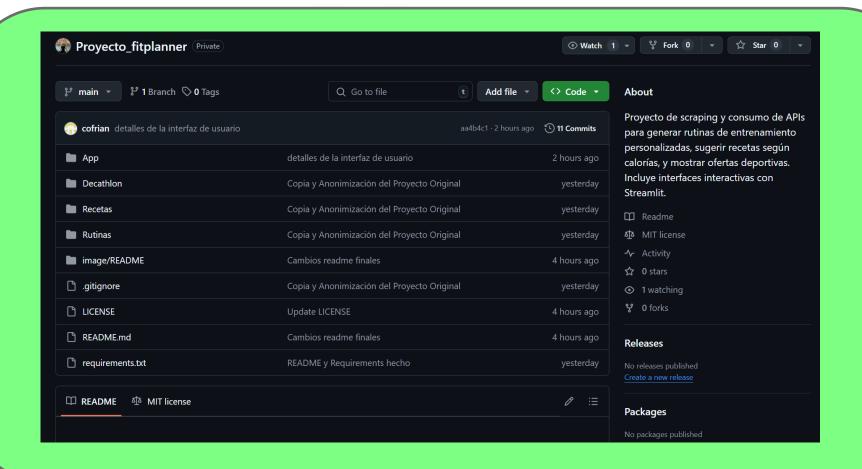




**FUENTES Y HERRAMIENTAS** 

METODOLOGÍA

**GENERAR PLAN** 



# PARA VER MÁS ESCANEE EL QR

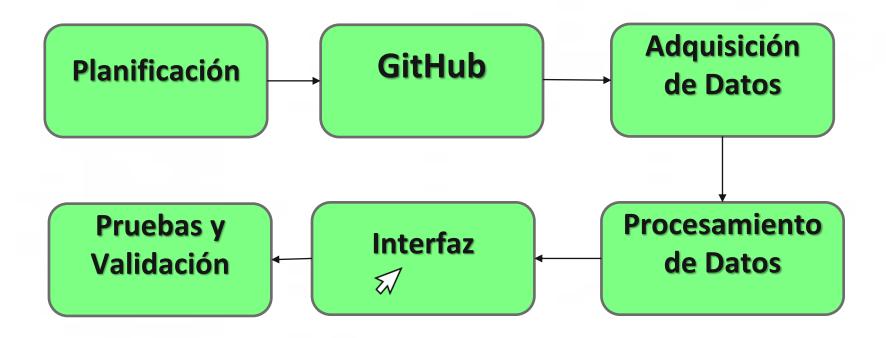




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GENERAR PLAN







# Streamlit

```
st.set_page_config(page_title="Tu Plan Personalizado",page_icon = 'image.jpg', layout="wide", initial_sidebar_state="collapsed")
logo = "image.jpg"
st.sidebar.image(logo, width=300 )

st.markdown("<h1 style='color: darkgreen;'> Bienvenido a tu App de Rutinas y Dietas Personalizadas (*), unsafe_allow_html=True)
st.subheader("Rellene el formulario para proceder con su plan personalizado:")
with st.form(key='user_form'):
nombre = st.text_input("¿Cuál es tu nombre?", "Usuario")
```



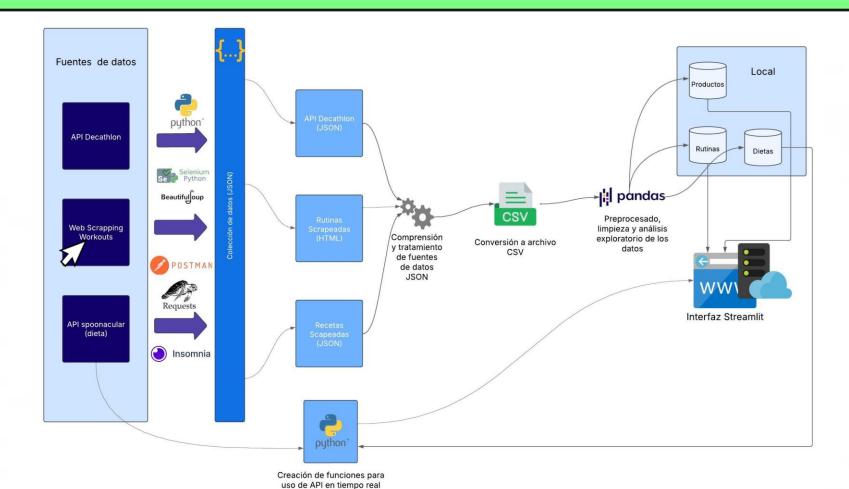
FUENTES Y HERRAMIENTAS

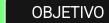
METODOLOGÍA

GENERAR PLAN









FUENTES Y HERRAMIENTAS

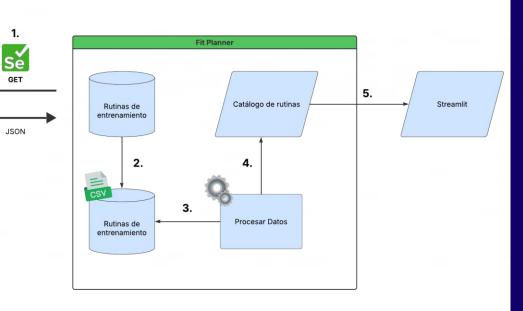
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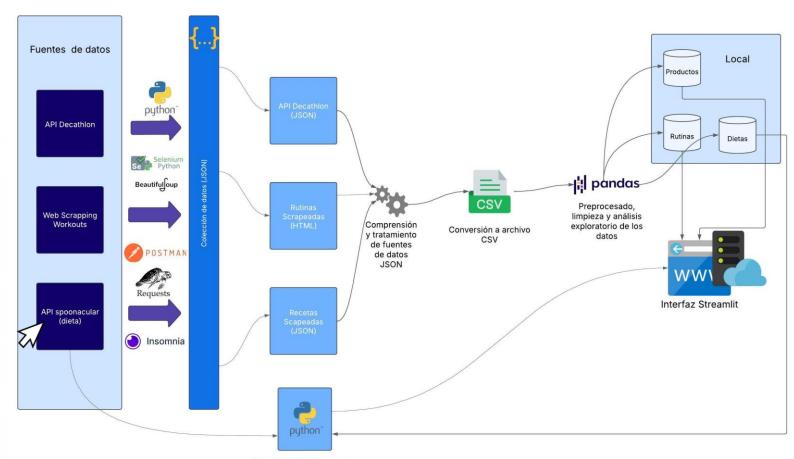
**JSON** 

METODOLOGÍA

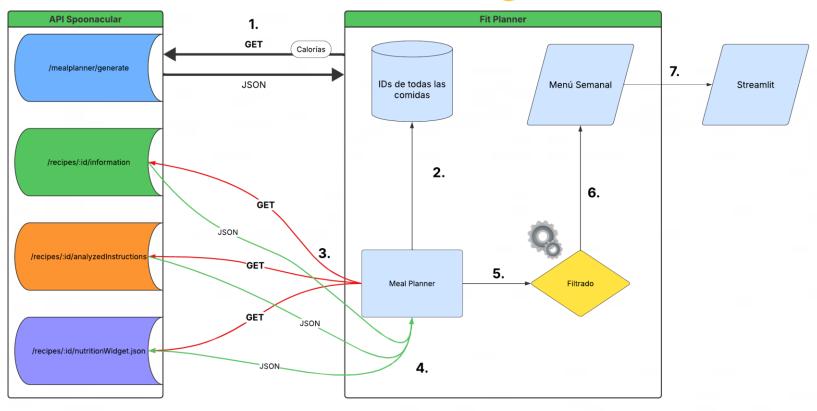
GENERAR PLAN

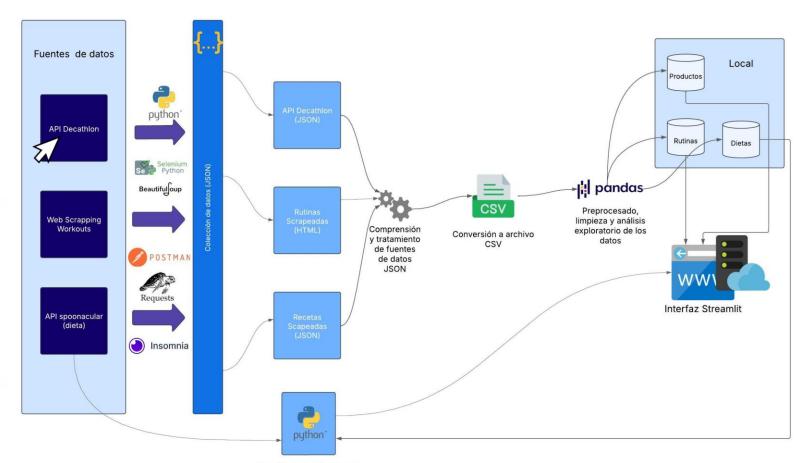




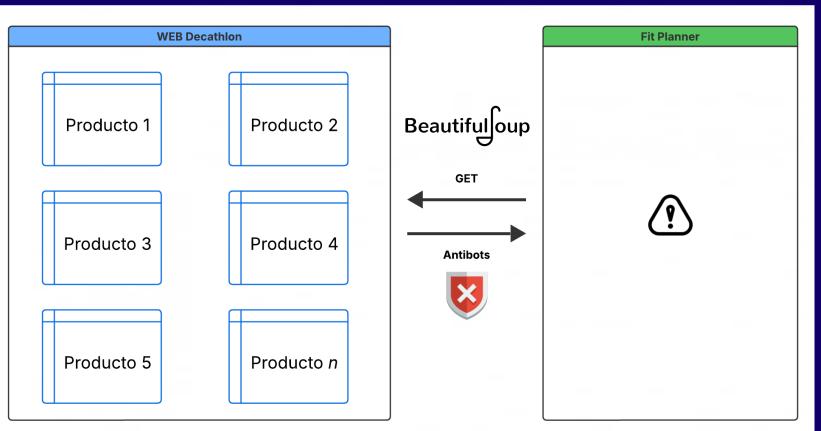














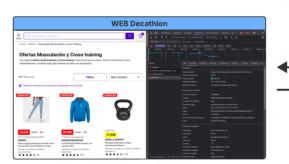
FUENTES Y HERRAMIENTAS

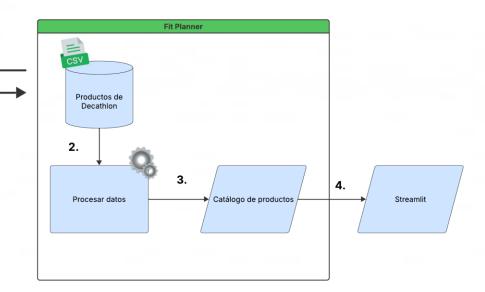
1.
POST

**JSON** 

METODOLOGÍA

GENERAR PLAN

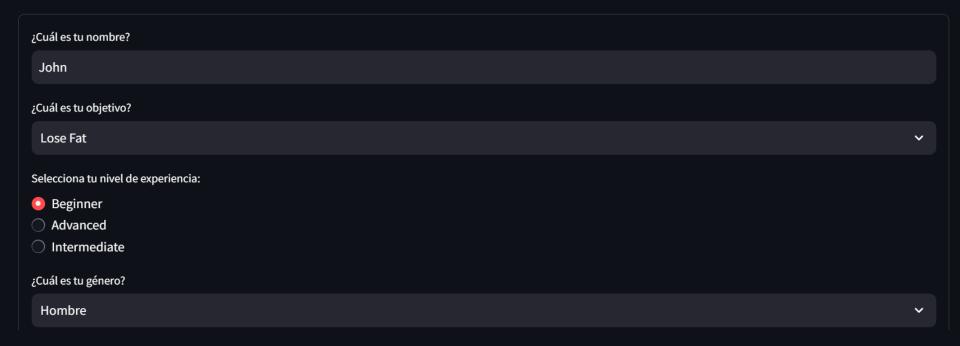




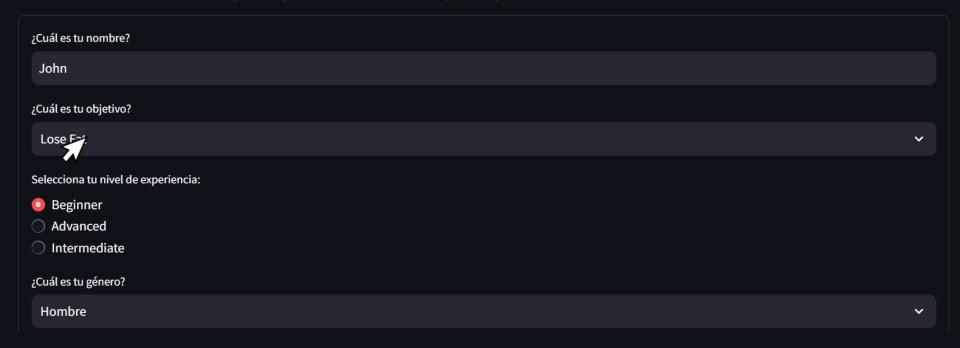


#### nienveniuo a tu App ue Kutinas y vietas

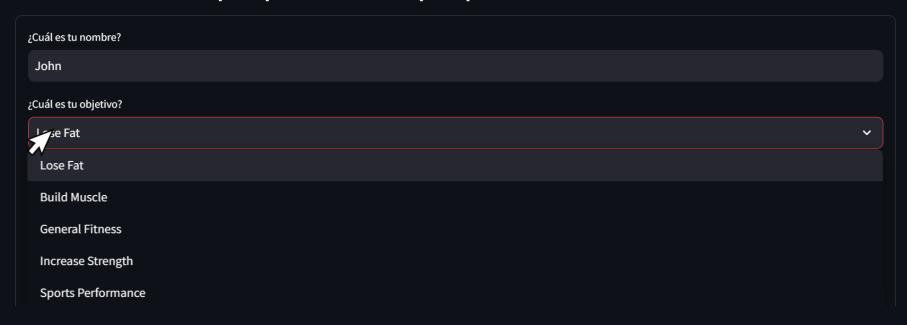
# Personalizadas 🥗

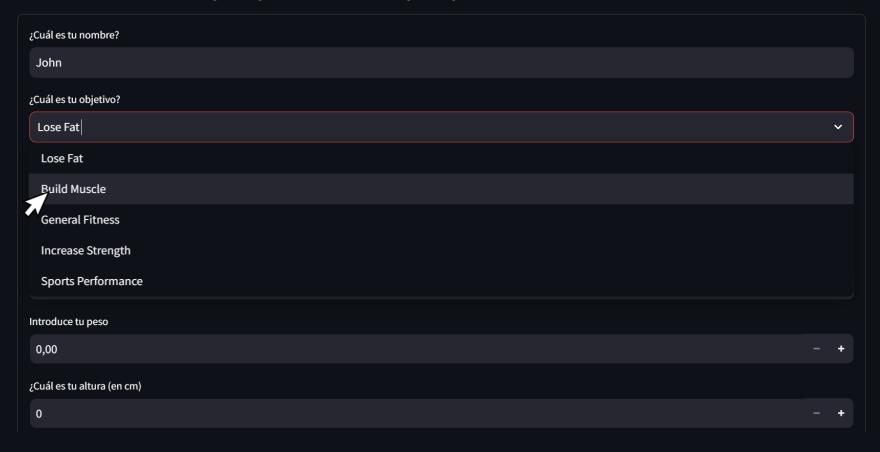


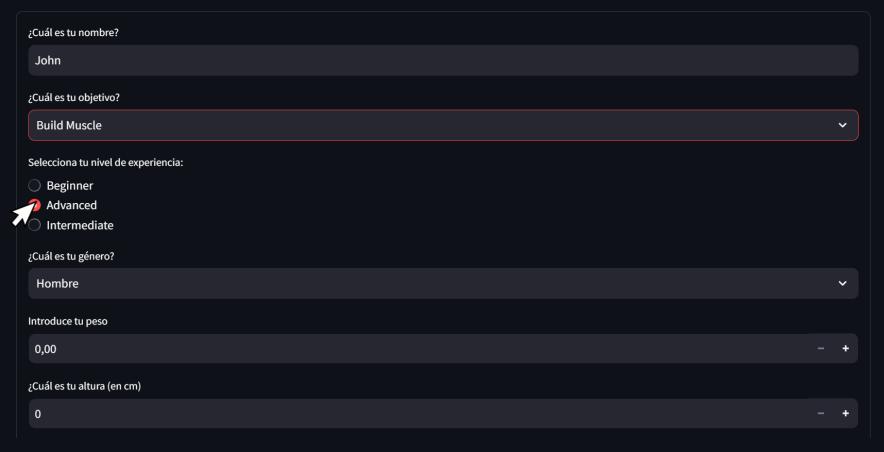




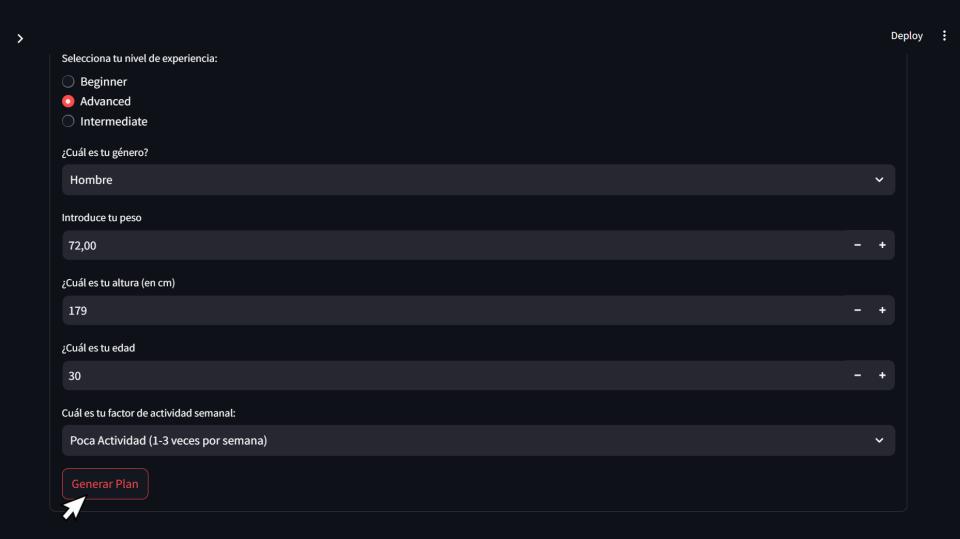








Deploy





# **Rutinas Adecuadas para Advanced**

Tu rutina ideal es del tipo Split: Branch Warren's Pre Olympia Workout & Sample Diet Plan

#### Detalles de la rutina:

\*\*Pranch Warren's Pre-Olympia Training Split: [['Back'], ['Exercise', 'Sets', 'Reps'], ['Incline T-Bar Row', '3', '10'], ['One Arm Dumbbell Row', '3', '8'], ['Barbell Row', '3', '8'], ['Lat Pull Down', '3', '15'], ['Seated Upright Row Machine', '3', '15'], ['Hammer Strength Pull Down', '3', '15'], ['Seated Low Cable Row', '3', '20'], ['Rear Delts On Pec Dec', '4', '10'], ['Bent Over Dumbbell Rear Laterals', '4', '10']]

\* - Branch Warren's Pre-Olympia Training Split: [['Chest'], ['Exercise', 'Sets', 'Reps'], ['Incline Bench Press', '2', 'Warmup'], ['', '3', '3x8-12'], ['Dumbbell Bench Press (Drop set on last set)', '3', '10'], ['Hammer Strength Incline Bench Press', '3', '10'], ['Weighted Dips w/Chains', '3', 'Failure'], ['Cable Crossover', '3', '15']]

- Branch Warren's Pre-Olympia Training Split: [['Arms'], ['Exercise', 'Sets', 'Reps'], ['Standing Dumbbell Curl', '3', '8'], ['Standing Barbell Curl', '3', '12'], ['Preacher Curl', '3', '12'], ['Tricep Pushdowns', '3', '15'], ['Seated Dip Machine', '3', '15'], ['Rope Triceps Pushdown', '4', '12']]
- Branch Warren's Pre-Olympia Training Split: [['Legs'], ['Exercise', 'Sets', 'Reps'], ['Leg Extensions', '2', '100'], ['Squat', '2', 'Light Sets'], ['', '2', 'Heavy Sets to Failure'], ['Hack Squat', '3', '10-15'], ['Leg Press', '3', '30'], ['Seated Leg Curl', '3', '15'], ['Standing Leg Curl', '3', '10'], ['Lying Leg Curl', '3', '12']]
- raining Split: [['Lower Back and Shoulders'], ['Exercise', 'Sets', 'Reps'], ['Deadlift', '3-4', 'Warmup'], ['', '4-5', '5-8'], ['Military Press', '2', 'Warmup'], ['', '3', '10'], ['Squat', '3', '12'], ['Side Lateral', '3', '8-12'], ['Dumbbell Front Raise', '3', '8'], ['Upright Row', '3', '12']
- Duración: 6 weeks, y la debes realizar 4 días/semana 🧰



- Protein Powder
- BCAA's
- Fish Oil

Suplementos recomendados con descuentos en Decathlon

# Suplementos recomendados con descuentos en Decathlon

Proteína de suero



**BCAA** 

EAA



18.05€ ⇔





15.5€



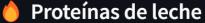
14.99€

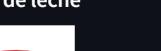
Whey gold protein - 500g Fresa de Nutrisport de la marca NUTRISPORT con un descuento del 16.0%

42.0%

BCAA + Glutamina - 500g Ponche de Frutas de Iron Addict Labs de la marca IRON ADDICT LABS con un descuento del

Master Amino - 300g Blue Dragon de MM Supplements de la marca MMSUPPLEMENTS con un descuento del 40.0%







#### Proteína



#### Protección de barra



# Otros productos recomendados con descuentos

sudadera



<del>69.08€</del> → 61.99€

Sudadera con capucha de la marca Rip curl RADIATE para hombre en color amarillo. de la marca RIP CURL con un descuento del 10.0%

camiseta manga larga



elástico



<del>32.9€</del> **→** 26.32€

Power Band - Banda de resistencia - Elastic Fitness - Extra Light - Naranja de la marca TUNTURI con un descuento del 20.0%

Whey isolat



Electroestimulador



<del>469.99€</del> **→** 328.99€

Electroestimulador SP 4.0 de la marca COMPEX con un descuento del 30.0%

**Vitaminas** 

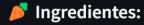




# Meal Planner para unas 2697 calorías diarias aprox

#### Lunes

**★** Desayuno: Breakfast Biscuits and Gravy



2 teaspoons Baking powder, 1/2 cup butter, 3 tablespoons All-purpose flour, 2 teaspoons Fresh sage leaves, 1/4 teaspoon Ground allspice, 1/2 teaspoon Paprika, 1 1/2 pounds Pork sausage, 1 1/2 teaspoons salt, Salt and freshly ground black pepper, 1 3/4 cups Unbleached all-purpose flour, Unsalted butter, or as needed, 4 cups whole milk, cup Plain yogurt

#### 🔍 Preparación: 🖘

1. Preheat the oven to 425F. Cover a baking sheet with a piece of parchment paper. 2. Make the biscuits: sift the flour, baking powder, and salt together into a large bowl. Using two knives or a pastry blender, cut in the butter until the texture rangers from cornmeal to the size of small peas. (These two steps can be done quickly in a food processor.) Using a fork, gradually mix in the yogurt, then the milk, until the dough is quite soft and somewhat sticky. Work quickly without overworking the dough. Turn it out onto a lightly floured surface and knead it briefly, just long enough to get it to hold together. 3. Roll it out so it is about 1 1/4 inches thick, and cut it into 2 i 4. While the biscuits are baking, prepare the sausages: place all the sausage ingredients in a large bowl and mix thoroughly, using your fingers. To test the seasoning, fry a tiny patty and taste; adjust if necessary. 5. Place the patties in a large heavy or nonstick skillet over medium-high heat, and cook until they are crisp and brown on the outside and cooked through inside, about 8 minutes per side. 6. Transfer the sausage patties to a warmed platter and keep warm.

#### Información nutricional:

🌢 Calorías: 1163 | 🖋 Carbs: 61g | 🤛 Grasas: 82g | 🤚 Proteína: 42g

#### (Comida: Instant Pot Chicken Tacos

#### **Ingredientes:**

½ teaspoon black pepper, 3- 4 medium chicken breasts, ¼ cup freshly squeezed lime juice (from about 1 medium lime), 1 small purple onion chopped, 1 (14-ounce) can salsa, 2 Tablespoons taco seasoning

#### Preparación:

1. Season both sides of the chicken with pepper and taco seasoning. 2. Place chicken into the bottom of the Instant Pot. 3. Top chicken with onion and salsa. 4. Secure Instant Pot lid into the lock position. 5. Place the lid onto the Instant Pot and turn on the Poultry setting. Set for 12 minutes. 6. Once finished, allow the Instant Pot to naturally release pressure for 20 minutes. 7. Remove chicken from the Instant Pot and shred. 8. Sprinkle with lime juice. 9. Serve over rice or with tortillas for some amazingly easy and delicious tacos.

#### Información nutricional:

💧 Calorías: 546 | 🔗 Carbs: 7g | 🧇 Grasas: 11g | 💪 Proteína: 97g

### 🔝 Cena : Brown Butter and Sage Ravioli

#### 🗽 Cena : Brown Butter and Sage Ravioli

#### **Ingredientes:**

½ cup unsalted butter, 12 sage leaves, torn, pinch nutmeg, salt and pepper to taste, lemon juice from half a lemon, ¾ cup parmesan, 9 ounces fresh cheese ravioli

#### Preparación:

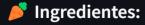
1. Cook ravioli according to package directions. 2. Meanwhile, in large saut pan, melt butter over medium-low heat. 3. Add sage leaves and let the butter brown, about two minutes. 4. You will see brown specks that have formed on the bottom of the pan. 5. Be careful to not burn the butter, otherwise the taste will be altered. 6. Add ground pepper, salt and nutmeg. 7. Take off heat and add lemon juice. 8. Once ravioli is cooked, add pasta to the brown butter mixture and toss with cheese.

#### Información nutricional:

🥚 Calorías: 984 | 🥜 Carbs: 55g | 🧽 Grasas: 71g | 🤚 Proteína: 32g

#### **Martes**

\* Desayuno: Crab Cakes Eggs Benedict





METODOLOGÍA



**OBJETIVO** 

#### 🔀 Cena : Brown Butter and Sage Ravioli

**ORGANIZACIÓN** 

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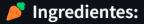
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FUENTES Y HERRAMIENTAS

METODOLOGÍA

**GENERAR PLAN** 



# MUCHAS GRACIAS ¿PREGUNTAS?

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