**User**

Primary Users –

* New to cooking home chefs. Such as students leaving home for the first time and are looking for a safe way to prepare food.
* Busy individuals who are looking for efficiency and safety in cooking
* Culinary students looking to perfect their craft.

**Characteristics of these users**

* Moderate tech skills. Familiar with the basic functions of smartphones and tablets.
* Have access to WiFi.
* Motivated by convenience and safety when it comes to cooking.
* Prefer to let technology automate process within their life.

**Task**

1. Monitor the cooking process

* Connect thermal sensor to the app.
* Insert thermometer into food.
* Receive and monitor notifications showing cooking is complete.

1. Recipe Helper

* Use the Ai chef helper to assist with recipes and step-by-step instructions

1. Meal planning

* Use smartphone to take a picture of the contents of a pantry of refrigerator.
* The system will detect what the user has
* The system will respond with an appropriate recipe with given ingredients.

**Task characteristics**

* Requires a small amount of interaction from the user.
* Some tasks are inactive like waiting on a notification, whilst others are active like taking pictures and inserting the thermometer sensor.

**System**

**Components**

1. Mobile Phone

* The way you control the app
* Connects to thermometer and handles the Ai elements
* Displays recipes and guidance

1. Thermometer

* Measures food temperature
* Sends data to application over WiFi

1. Ai assistant

* Provides assistance to the user with recipes and techniques
* Ability to detect if food is cooked by taking a picture.
* Guides user on recipes that will suit their dietary needs

1. Image Recognition

* Identifies items in a pantry of refrigerator
* Suggests recipes
* Detect if food is cooked properly.

**System Requirements**

* Reliable WiFi connection.
* Accurate Temperature sensing.
* At least 12 Megapixels camera for clear images.

**Environment**

* Typically used in kitchens which are hot and humid.
* Users may have dirty or greasy fingers so the system must support larger buttons, or be controlled using the physical smartphone buttons.
* Smartphone may be placed on a counter far away from the user. Recipes and other pivotal information like timers, must be visible and large