

# Reci-py Recommender

Minimizing food  
waste



## MOTIVATION



❖ Food wastes

- ❖ Have decent meal while using ingredients that needs to be gone



**“The average college student generate 142 pounds of food waste a year, according to Recycling Works, a program in Massachusetts.”**

**-NPR.org**





Kaggle Food



## RECIPE DATASET

- ❖ Name
- ❖ Estimated time to cook
- ❖ ID of the recipe
- ❖ List of ingredients
- ❖ Etc

## INTERACTION DATASET

- ❖ User ID
- ❖ Recipe ID
- ❖ Rating of recipe give by a user
- ❖ Description/comment of the recipe  
made by the reviewer

## Methods

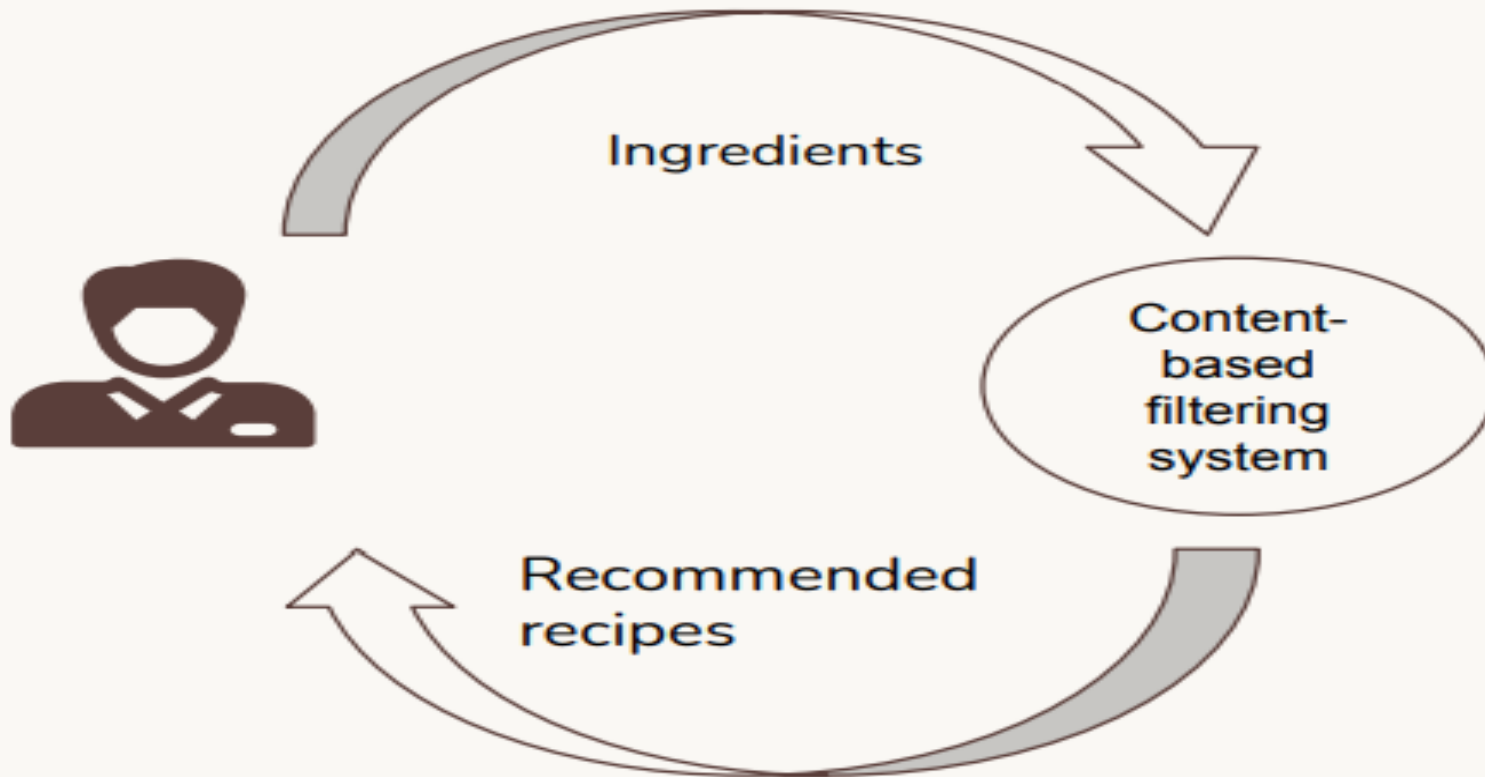
### CONTENT BASED FILTERING SYSTEM

- Comparing similarities between recipes using list of ingredients

### COLLABORATIVE FILTERING SYSTEM

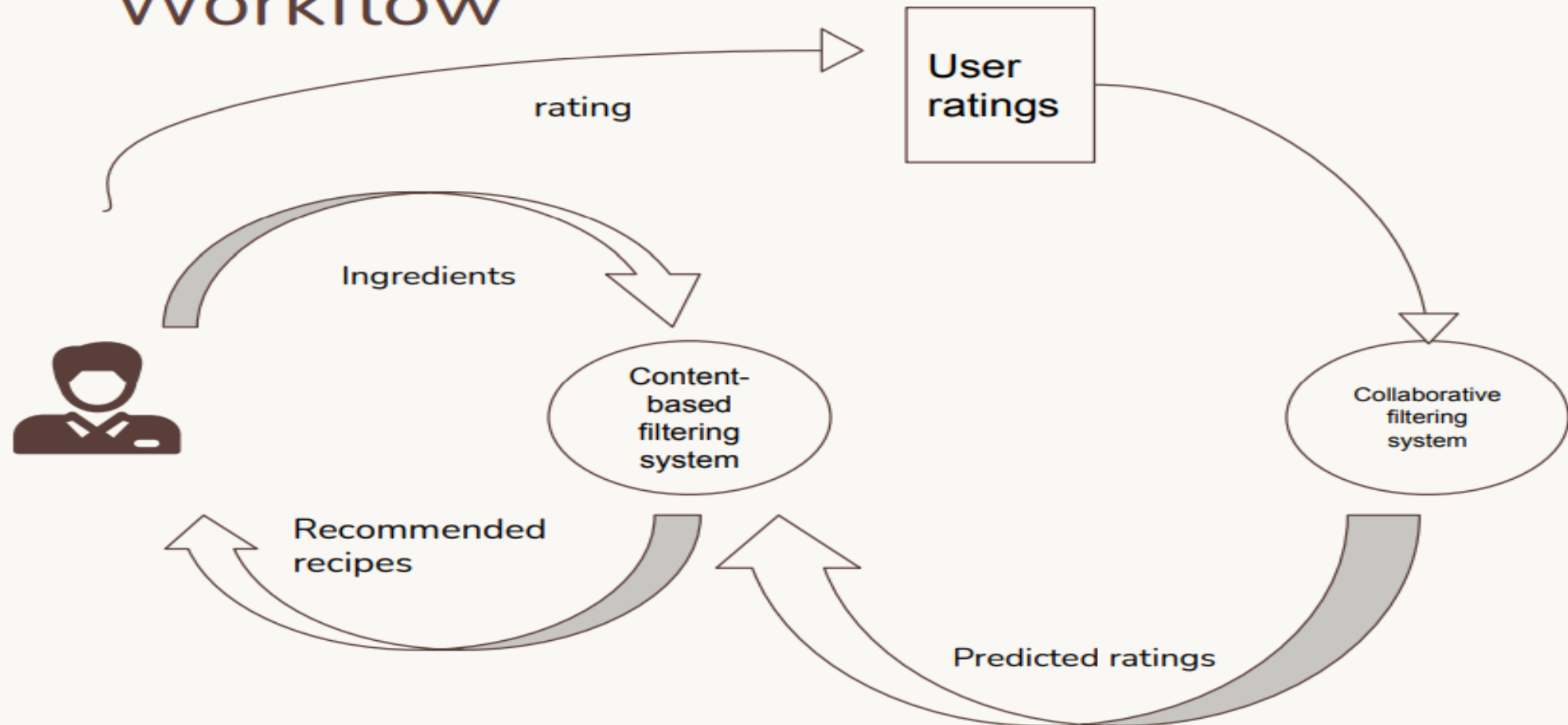
- Predicting user preference using other users' interaction with recipes

# WORK FLOW



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## Workflow





# Results



## Example input ingredients

- Chicken breast, eggs, bacon, pepper, salt, lettuce, onion, garlic

## Recommended recipe

Zucchini squash and bacon saut

**40 minutes**

## Ingredients:

- Zucchini
- Bacon
- Onion
- Tomatoes
- Garlic
- Salt & pepper

## Steps:

- cut bacon into approximately 1-inch size pieces and fry until crisp
- add chopped onion and saut for a few minutes to lightly brown
- add sliced zucchini , minced garlic , salt , pepper and stir
- cover and lower heat
- simmer on low heat , stirring occasionally until squash gets soft
- add quartered tomatoes and simmer for 5-10 minutes more

# FUTURE WORKS

Implementing image recognition to automate ingredient input

Utilizing more data for the recommendation

Cooking time, recipe description tags, and nutritions informations

Implement substitution ingredients to further decrease the food waste

Scape image of food made from the recipe to show user

A series of several thin, white, parallel diagonal lines extending from the top right corner towards the center of the slide.

**THANK YOU**

- DORIA SHARMA
- KRUNAL SONI
- SAMBRIT