Meal Plan Generator

SEDEV210 - Programming for Data Science Masters of Science in Data Science

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\mathbf{C}	\mathbf{ont}	ents	
1	Rat 1.1 1.2 1.3	Data Requirements	2 2 2
2	Feat 2.1 2.2 2.3	Product Flow Diagram Meal Criteria 2.2.1 Keto Meals 2.2.2 Organic Meals 2.2.3 Non-Organic Meals 2.2.4 Vegetarian Meals	$\frac{2}{4}$ $\frac{4}{5}$ $\frac{5}{5}$ $\frac{5}{5}$
3	The	Dataset	6
4	Usa 4.1 4.2	Installation	6 6
5	Out 5.1 5.2 5.3	User Preferences	7 7 7

1 Rationale

Meal Plans have increased in popularity over the past years. The benefits of which is the reduced mental load in deciding and planning meals which will free up time and make it easier for consumers to be able to meet their health or fitness goals. Meal plans offer targeted diets that would assist consumers in ensuring that they are aligned to their targets, may it be to reduce weight, to gain muscle, or to improve their overall health with a well-rounded meal.

The proposed system will take in the information that the users will provide regarding their biodata and their targets to determine which plan would best suit them. It will provide recommendations on the types of foods that they should focus on to be able to meet their desired goals.

1.1 Data Requirements

The biodata required would be the biological gender of the consumer, age, fitness level, current weight, and target weight. These questions will be prompted at the beginning of their application to provide the information needed to perform the prediction proposed. The data will also require a person's current activity level to be able to account for the daily requirements of each individual.

1.2 Food Mapping

Food information is stored within the program that contains information regarding the types of food and their caloric impact/portion size. The program will cross-reference the types of food with the needs of the user to build the meal plan provided for the selected duration.

1.3 Algorithm-Based Meal Planning

By using the biodata provided, the system will be able to calculate the optimal meal plan for the customer. Taking into consideration the person's current activity level and their goals, the system will be able to account for the number of calories each individual needs to either maintain a calorie deficit or support an increase in muscle gain.

2 Features

2.1 Product Flow Diagram

The process begins with the user inputting the customer's profile, which includes the customer's name, age, and gender. After capturing these details, the user proceeds to input the customer's preferences. These preferences cover various aspects such as the customer's fitness objective, where options include:

• Weight Gain

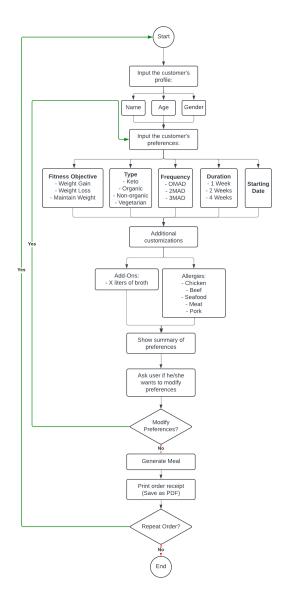


Figure 1: Product Flow Diagram

- Weight Loss
- Maintain Weight

Next, the user selects the type of diet, with options like:

• Keto

- Organic
- Non-organic
- Vegetarian

The frequency of meals is then chosen, offering the customer the choice between:

- OMAD (One Meal a Day)
- 2MAD (Two Meals a Day)
- 3MAD (Three Meals a Day)

Following this, the user sets the duration of the meal plan, which can be:

- 1 Week
- 2 Weeks
- 4 Weeks

and specifies the starting date for the plan.

Additionally, the user can customize the meal plan further by adding specific preferences like the amount of broth or indicating any allergies (such as chicken, beef, seafood, meat, or pork). Once all preferences are entered, a summary of these preferences is shown. The user is then asked if they would like to modify any of the preferences. If modifications are needed, the user is taken back to the preferences input step.

If no modifications are needed, the process continues with generating the meal plan. The user then has the option to print the order receipt and save it as a PDF. Finally, the user is asked if they would like to repeat the order. If they choose to repeat, the process starts over; if not, the process ends.

2.2 Meal Criteria

2.2.1 Keto Meals

- Low-carb, high-fat diet preference
- Aiming for weight loss, blood sugar management, or cognitive benefits
- Interested in keeping carbohydrate intake at or below 5-10% of total daily intake

2.2.2 Organic Meals

- Prioritizes consumption of ingredients without synthetic pesticides, herbicides, or GMOs
- Prefers sustainably sourced, environmentally friendly foods
- Concerned about the purity and quality of food, avoiding synthetic additives

2.2.3 Non-Organic Meals

- Budget-conscious, preferring more affordable options
- Less concern about organic sourcing, prioritizing taste or convenience
- No specific dietary restrictions related to organic food

2.2.4 Vegetarian Meals

- Follows a vegetarian diet, avoiding meat but consuming dairy, eggs, and other animal by-products
- Prefers plant-based meals for ethical, environmental, or health reasons
- Interested in meals rich in fruits, vegetables, grains, nuts, and seeds, without meat-based ingredients

2.3 Meals vs Calories

The following is a general guideline for the number of calories per meal based on the user's fitness objective:

Table 1: Suggested Calorie Count Based on Fitness Objective and Daily Meal Frequency

Fitness	OMAD (One	2MAD (Two	3MAD (Three	
Objective	Meal a Day)	Meals a Day)	Meals a Day)	
Weight	2,500 - 3,500+ calo-	1,250 - 1,750+ calo-	833 - 1,167+ calo-	
Gain	ries	ries/meal	ries/meal	
Weight	1,200 - 1,800 calo-	600 - 900 calo-	400 - 600 calo-	
Loss	ries	ries/meal	ries/meal	
Weight	1,800 - 2,400 calo-	900 - 1,200 calo-	600 - 800 calo-	
Maintain	ries	ries/meal	ries/meal	

3 The Dataset

The dataset contains the following columns:

Meal	Type	Main Ingredient — Carbohydrate (%)	Protein (%)	Fat (%)
Herbed Chicken with Mushrooms	Keto	Chicken	10	30
Greek Meatballs	Keto	Beef	10	30
Fried Salmon Patties	Keto	Seafood	10	30
Turmeric Fish	Keto	Seafood	10	30

The calorie count and essential nutrients calculation is based on the dataset provided. Each meal entry includes the type of meal, the main ingredient, and the percentage composition of carbohydrates, proteins, and fats. This information is used to calculate the total calorie count and the distribution of essential nutrients for each meal.

The dataset has 414 available meals to choose, ranging from vegetarian, keto, organic and non-organic meals.

4 Usage

4.1 Installation

Run the following command to clone the repository:

git clone https://github.com/PeteCastle/meal-plan-generator

Ensure you have the required dependencies installed:

pip install -r requirements.txt

To generate the meal plan document, you need to have a Latex distribution installed on your machine. You can download the latest version of MikTex from the following link: MikTex

Not installing Latex compiler won't prevent you from using the program - only during the generation of the document

4.2 Execution

Run the following command to execute the program:

python main.py

The Dataset

The dataset contains the following columns:

Meal	Type	Main Ingredient	Carbohydrate	Protein (%)	Fat (%)
			(%)		
Herbed Chicken with	Keto	Chicken	10	30	60
Mushrooms					
Greek Meatballs	Keto	Beef	10	30	60
Fried Salmon Patties	Keto	Seafood	10	30	60
Turmeric Fish	Keto	Seafood	10	30	60

5 Output

- 5.1 User Preferences
- 5.2 Meal Plan Output (CMD)
- 5.3 Meal Plan Output (Document)

```
Welcome to the Meal Plan Generator
What is your name?
Francis Mark
Hello, Francis Mark
How old are you?
What is your gender?
[1] Male [2] Female
Type the number of your choice: 1
What is your weight objective?
[1] Weight Loss [2] Muscle Gain [3] Maintain
Type the number of your choice: 2
What type of meal plan would you like?
[1] Keto [2] Organic [3] Non-Organic [4] Vegetarian
Type the number of your choice: 1
Enter the month
[1] January
                                        [7] July
[8] August
[9] September
[10] October
  2] February
 [2] February
[3] March
[4] April
[5] May
[6] June
                                        [11] November
[12] December
Enter the day
Starting date: November 2, 2024
How long would you like to subscribe?
[1] 1 week [2] 2 weeks [3] 4 weeks
Type the number of your choice: 3
How many meals would you like to have per day?

[1] One Meal A Day

Type the number of your choice: 3

Three Meals A Day
 Do you have any allergies?
 to you have any arrengies?

[3] Chicken [2] Beef [3] Pork [4] Seafood [5] Meat
Type the numbers of your choices, separated by commas:
                    SUMMARY OF PREFERENCES
                   Starting date: November 2, 2024
Ending date: November 30, 2024
Meal type: Keto
Objective: Muscle Gain
                    Frequency:
                    Allergies:
  Would you like to modify your preferences?
  [1] Yes [2] No
```

Figure 2: Sample CMD Output asking the user to input his meal preferences.

```
Muscle gain
YOUR MEAL PLAN
 Meal Type:
Objective:
Objective: mustle dain Frequency: Three Meals A Day Date Covered: November 2, 2024 - November 30, 2024 Total Costs: Php 60000.00
                          672.0 calories | 3.7g of cargs | 26.1g of protein | 52.3g of fat |
Keto Lasagna (Meat-Free)
694.0 calories | 9.0g of cargs | 27.0g of protein | 54.0g of fat |
Ginger - Lime Stir Fry (Meat-Free)
708.0 calories | 9.2g of cargs | 27.5g of protein | 55.1g of fat |
                          rs, 2024
Cheese-Burger Meatloaf with BBQ Mayo (Beef)
729.0 calories | 9.4g of cargs | 28.3g of protein | 56.7g of fat |
Healthy Chicken Salad (Chicken)
730.0 calories | 9.5g of cargs | 28.4g of protein | 56.8g of fat |
Mushroom Zoodle Pasta (Meat-Free)
                          To, 2024
Tarragon Chicken Apples (Chicken)
695.0 calories | 9.0g of cargs | 27.0g of protein | 54.0g of fat |
Beef and Pumpkin Soup (Beef)
765.0 calories | 9.9g of cargs | 29.7g of protein | 59.5g of fat |
Ginger-Lime Stir Fry (Meat-Free)
688.0 calories | 8.7g of cargs | 26.0g of protein | 51.9g of fat |
                             Creamy Dijon Chicken (Chicken)
                             Creamy Dijon Cincken (Chicken)
681.0 calories | 8.8g of cargs | 26.5g of protein | 53.0g of fat |
Blackened Fish with Zucchini Noodles (Seafood)
765.0 calories | 9.9g of cargs | 29.7g of protein | 59.5g of fat |
Coconut Fish with Napa Cabbage (Seafood)
740.0 calories | 9.6g of cargs | 28.8g of protein | 57.5g of fat |
                           r 8, 2624
Good Shepherd's Pie (Meat-Free)
708.0 calories | 9.2g of cargs | 27.5g of protein | 55.1g of fat |
Turmeric Salmon With Coconut Crisp (Seafood)
697.0 calories | 9.0g of cargs | 27.1g of protein | 54.2g of fat |
Taco Salad with Salsa Dressing and Guacamole (Beef)
712.0 calories | 9.2g of cargs | 27.7g of protein | 55.4g of fat |
                            r 11, 2024

Chicken Meatballs and Zucchini Pasta (Chicken)

717.0 calories | 9.3g of cargs | 27.9g of protein | 55.8g of fat |

Skillet Chicken Parmesan (Chicken)

666.0 calories | 8.6g of cargs | 25.9g of protein | 51.8g of fat |

Blue Cheese Salad (Meat-Free)

687.0 calories | 8.9g of cargs | 26.7g of protein | 53.4g of fat |

12 2024
                             Bun-less Bacon, Eggs and Cheese (Pork)
757.0 calories | 9.8g of cargs | 29.4g of protein | 58.9g of fat |
No Bean Keto Chili (Meat-Free)
                              733.0 calories | 9.5g of cargs | 28.5g of protein | 57.0g of fat | Creamy Dijon Chicken (Chicken)
```

Figure 3: Sample CMD Output of the Meal Plan.

Meal Plan

Franmcissss

August 24, 2024

Meal Type: Organic Objective: Maintain

Frequency: Two Meals A Day

Date Covered: September 1, 2024 - September 15, 2024

Total Costs: Php 16000.00

September 2, 2024

Eggplant and Chicken Cakes | Creamy Chicken & Squash

Chicken

Pasta Chicken

611 calories 15.8g of carbs 47.5g of protein 15.8g of fats

646 calories
 16.7g of carbs
 50.2g of protein
 16.7g of fats

September 3, 2024

Hash Brown with Bacon and

Eggs

Meat-Free

Pork

659 calories
17.1g of carbs
51.2g of protein
17.1g of fats

Gomoku Gohan

620 calories 16.1g of carbs 48.2g of protein 16.1g of fats

1

Figure 4: Sample Document Output of the Meal Plan. Only the first page is shown for demonstration purposes.