# Cornell Tech & Samsung

Team BlueMoon



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## The more you cook, the healthier you live. - Public Health Nutrition

## Cooking expands your **intake** of **healthy** foods. - Harvard Health

## How might we improve the cooking experience?

### **Meet Samantha**



Female
36 years old
Software Engineer
Lives in New York

#### **Pain Points**



I want personalized recipe recommendations to suit my family's health needs



I would also like to **avoid food wastage** but I keep forgetting about items.



I generally **plan** a week before to budget my groceries.

## Samsung Fridge Assistant

A recipe recommendation app that suggests recipes based on the ingredients in your fridge, your user profile and preferences.

User asks for recipe recommendation

Fridge sees what is inside

Suggests recipes

User selects recipe

User starts cooking

## Success metric

How **pleased** are our customers with their **cooking** experience?

### Validation

Take Pic

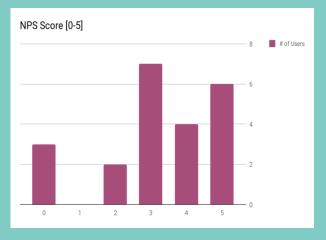
#### Text Recipe

#### Receive Feedback

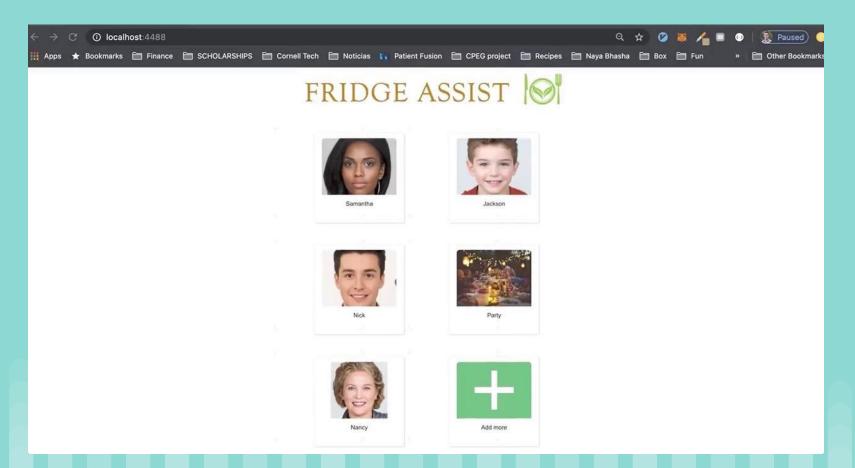








#### Demo



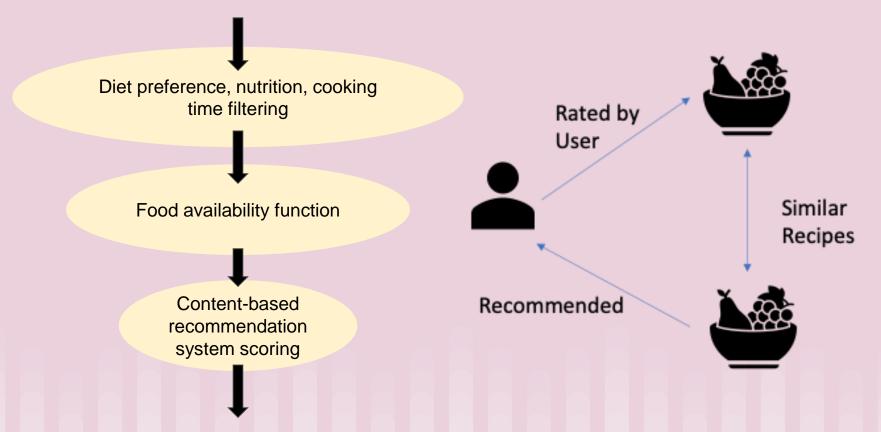
### Tech stack







## Recommender System



## Why should Samsung do this?

Samsung bought SmartThings (IoT)

Samsung has 22.3% of the Fridge Market

## Roadmap



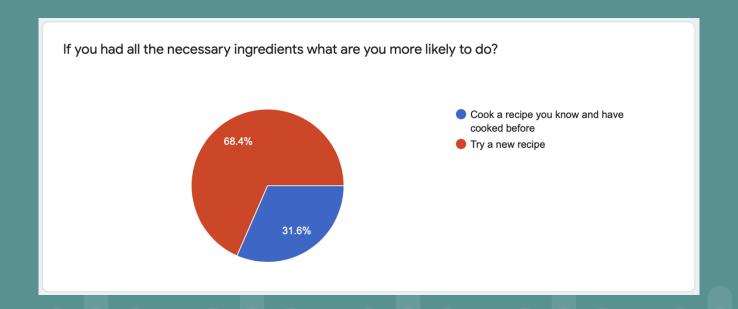
- 0. Validate
- 1. Use real user data
- 2. Add features
- 3. Integrate

## Vision

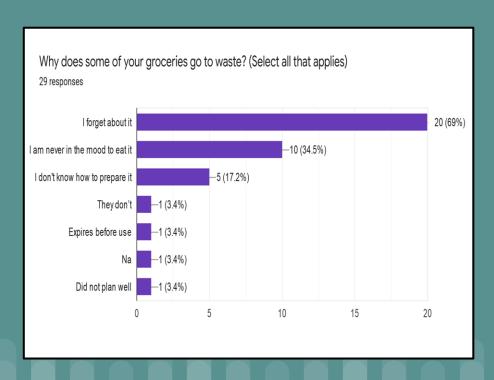


## Thank you

## Survey stats



### **Problems Identified**



- In US, food waste is estimated at between 30-40 percent of the food supply.
- The main reason people have food wastage is due to forgetting about it
- The second most prominent reason is people not in the mood for the food