

Project Development Phase Model Performance Test

Date	23 February 2026
Team ID	LTVIP2026TMIDS78841
Project Name	Flavour Fusion: AI-Driven Recipe Blogging
Maximum Marks	

Model Performance Testing:

Project team shall fill the following information in model performance testing template.

S.No.	Parameter	Values	Screenshot
1.	Model Summary	<p>- The Flavour Fusion system uses Google Gemini 1.5 Flash, a pre-trained Generative AI large language model, to generate customized recipe blog content. The model processes natural language input such as recipe topic and word count and generates structured and meaningful recipe blog posts. The model is integrated using Google Generative AI API and deployed using a Streamlit web application interface.</p>	
2.	Accuracy	<p>Training Accuracy – Not Applicable (Pre-trained model used) Validation Accuracy – The model generates accurate and relevant recipe blog content based on user input with high consistency and correctness.</p>	<p>Tips and Tricks for Chocolate Cake Perfection:</p> <ul style="list-style-type: none"> Ingredient Quality Matters: Use good quality cocoa powder (Dutch processed for a darker, richer cake) and pure vanilla extract for the best flavor. Don't Overmix: Overmixing develops gluten, which can lead to a tough, dry cake. Mix until just combined after adding each set of ingredients. Room Temperature Ingredients: Eggs and milk at room temperature emulsify better, creating a smoother, more uniform batter and a finer crumb. Hot Coffee is Key: Don't skip the hot coffee! It deepens the chocolate flavor without making the cake taste like coffee. It also helps to bloom the cocoa powder and contributes to the cake's incredible moisture. If you truly dislike coffee, hot water can be used, but the depth of flavor won't be quite the same. Cool Completely: Patience is a virtue when it comes to cooling. Frosting a warm cake is a recipe for disaster, as the frosting will melt and slide off. Sift Your Dry Ingredients: Especially for cocoa powder and powdered sugar, sifting prevents lumps and ensures a smooth batter and frosting. Storage: Store the cake covered at room temperature for up to 3 days, or in the refrigerator for up to 5 days. Bring to room temperature before serving for the best texture and flavor. <p>Serving Suggestions:</p> <p>This decadent chocolate cake is a showstopper on its own, but you can elevate it further with a sprinkle of flaky sea salt on top, a dollop of fresh whipped cream, a scoop of vanilla bean ice cream, or a handful of fresh berries like raspberries or strawberries for a bright contrast. A glass of cold milk or a strong cup of coffee makes the perfect accompaniment.</p> <p>Enjoy the process of baking this magnificent chocolate cake, and savor every rich, moist, and utterly delicious bite!</p>

3.	Fine Tunning Result(if Done)	Validation Accuracy -Fine Tuning – Not performed. The system uses a pre-trained Gemini 1.5 Flash model without additional training or fine-tuning.	
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