

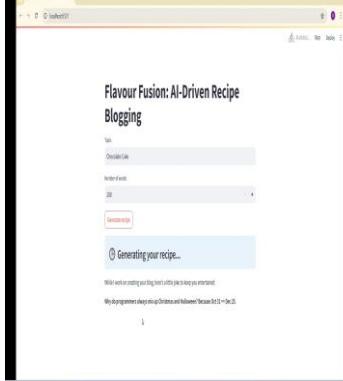
Project Development Phase

Model Performance Test

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| 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 | <ul style="list-style-type: none"> - 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. |  |
| 2. | Accuracy | <p>Training Accuracy – Not Applicable (Pre-trained model used)</p> <p>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 can lead to a tough, dry cake. Mix just until the batter is smooth. Room Temperature Ingredients: Eggs and milk at room temperature emulsify better, creating a smoother, more uniform batter and a fluffier crumb. Hot Coffee Is Key: Don't skip the hot coffee. It deepens the chocolate flavor without making the cake taste like coffee. If you don't drink 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. Sift Your Dry Ingredients: Sifting flour, cocoa powder, and powdered sugar, lifting 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 divine on its own, but you can elevate it further with a sprinkle of fresh berries, some whipped cream, a scoop of vanilla bean ice cream, or a handful of fresh berries like strawberries or blueberries 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>  |

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| 3. | Fine Tuning 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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