



Adventures in Cooking

Served to you by:
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Purpose of this Project

The goal of this project is to find a large culinary based dataset, and utilize tools presented during the course to create a recommender algorithm and launch a useful application of the recommender.



Ingredients Used

1 qt Python, 2 cups Pandas, 12 oz Scikit-Learn, $\frac{1}{4}$ cup Numpy, 1lb Flask, $\frac{1}{2}$ cup Google Colabs.

My RAW dataset was downloaded from, and can be found on [kaggle](#).



Ratings Based Recipe

- 1) Create Pandas dataframe of interactions data which contains ratings and reviews.
- 2) Perform EDA.
- 3) Run multiple Models
 - a) SVD - Singular Value Decomposition
 - b) SVD++
 - c) NMF - Non-Negative Matrix Factorization
- 4) Review findings and create recommendations.

Ingredient Based Recipe

- 1) Import and combined interactions and ratings data.
- 2) Perform EDA and formatting.
- 3) Run TF-IDF (Term Frequency - Inverse Dense Frequency) model.
- 4) code and execute recommender algorithm.
- 5) Review recommendations.

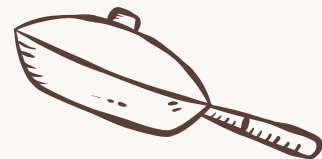


*And Now,
the Moment You've All Been Waiting for...*



Introducing the Recomatic!

- patent pending



Future Developments

Improve ingredient based algorithm

Tweak grocery list.

Install rating based recommender on app..

Add gui for registration and ratings.

More recipes!



Thank You

Questions?

CREDITS: This presentation template was created by Slidesgo, including icons by Flaticon, and infographics & images by Freepik



Plan B

Adventures In Cooking

The Recomaker thinks you may like one of these!

Add to grocery list!

delicious chicken tikka skewers

boneless skinless chicken breast salt lemon juice plain yogurt garlic clove minced ginger
ground cumin chili powder ground coriander turmeric butter

cut the chicken into 1 cubes sprinkle with salt and lemon juice and leave for approx 10 minutes
for the marinade combine yogurt garlic ginger and ground spices in a bowl until mixed well
thread chicken on to skewers and brush liberally with marinade cover and refrigerate for at
least 2 hours better overnight barbecue or grill brushing with butter or oil turning frequently
until cooked through approx 15 minutes nbyou can also do this with chicken portions like
drumsticks and thighs adjust cooking time accordingly

cherry almond pie

sugar cornstarch sweet cherry almond flavored liqueur baked pie crust flour butter flaked

Grocery List

('boneless

skinless

breast

salt

lemon

juice

plain

yogurt

garlic

clove

minced

ginger

ground

cumin

chili

powder

ground

coriander

turmeric

butter',

'sugar

cornstarch

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