Ideation Phase Brainstorm & Idea Prioritization Template

Date	30 October 2023
Team ID	NM2023TMID03207
Project Name	Indian food EDA
Maximum Marks	4 Marks

Brainstorm & Idea Prioritization Template:

Brainstorming provides a free and open environment that encourages everyone within a team to participate in the creative thinking process that leads to problem solving. Prioritizing volume over value, out-of-the-box ideas are welcome and built upon, and all participants are encouraged to collaborate, helping each other develop a rich amount of creative solutions.

Use this template in your own brainstorming sessions so your team can unleash their imagination and start shaping concepts even if you're not sitting in the same room.

3 IDEA LISTING AND GROUPING

1. Recipe Data Analysis:

Analyze a dataset of Indian recipes to discover popular ingredients, cooking methods, and regional variations. Create word clouds to visualize frequently used spices, ingredients, and cooking techniques.

3.Food Trends Over Time:

Analyze how Indian food trends have evolved over the years by examining historical recipes and ingredients.

Plot the popularity of certain dishes or spices over time.

5.Nutritional Analysis:

Evaluate the nutritional content of common Indian dishes and compare them in terms of calories, protein, fat, and other nutrients.

Generate
visualizations to
show the
nutritional
balance of
different meals.

7. Restaurant Reviews:

Analyze customer reviews from Indian restaurants to find insights about popular dishes and service quality.

Visualize sentiment scores and identify key positive and negative aspects mentioned in reviews.

9. Recipe Recommender System:

Develop a recommendation system that suggests Indian recipes based on a user's preferences, dietary restrictions, and available ingredients.

Preprocess the data by cleaning, normalizing, and structuring it. This may involve standardizing ingredient names, categorizing recipes by cuisine or type, and removing duplicates.

2. Regional Cuisine Comparison:

Compare the culinary traditions of different Indian states and regions using data on popular dishes, ingredients, and flavors. Visualize the prevalence of vegetarian and non-vegetarian dishes in various regions.

4.Ingredient Pairings:

Identify common ingredient pairings in Indian cuisine using association analysis techniques.

Create network graphs to visualize ingredient relationships in recipes.

6.Social Media Sentiment Analysis:

Analyze social media data to understand how people perceive and discuss Indian food. Explore sentiment trends related to Indian cuisine on platforms like Twitter or Instagram.

8. Food Allergen Analysis:

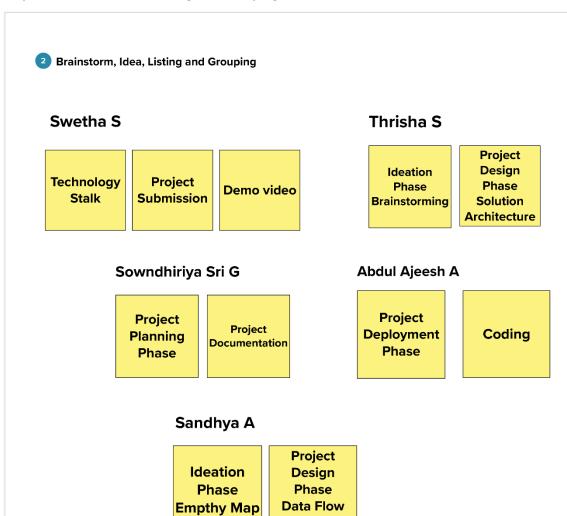
Investigate the presence of common food allergens in Indian recipes and dishes.

Create allergyspecific dietary recommendations for individuals with allergies.

10.Ingredients and Climate:

Explore the connection between climate and ingredient availability in India, and how this impacts regional cuisines.

Analyze data on seasonal ingredient usage



Diagram

Step-3: Idea Prioritization

