

customize your own favorite dishes

Customized Food Cooking Technology

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Scenario**

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Part One

Future Scenario

| Background Settings

- Food supply is no longer a problem
- people are looking for flavor and nutrition

Part Two

Technology Speculation

| 4 Sections

1. Get the requirements
 - need — associate cases / scan physical statement
 - want — brain wave detection / speech recognition
2. Custom recipes
 - AI learns different recipes & ingredients
 - suggest / select the production method
3. Cook the food
 - biological manufacturing — precision synthesis and production optimization
 - high-end technologies — achieve precise regulation at the molecular level
4. Extended function
 - VR & AR — show comprehensive information

Part Three

Sci-fi work Comparison

| Star Trek

- replica technology
 - the user describes the food they want and it is generated out of thin air in a short time
- same
 - customized food production
- differences
 - theory
 - direct molecular level construction
 - raw material processing
 - purpose
 - Making food itself (replication)
 - Pursuing taste and nutrition (customization)



Part Four

Visualization Image

文心一言



AI 作图

Customized Food Cooking Technology

Part 1 —— Future Scenario

- background settings:

- 食物供应问题不再是难点
- 人们开始追求风味与营养

Part 2 —— Technology Speculation

2.1 step 1 —— 获取需求

- 需要 vs 想要:

- 需要 —— 关联病例 / 实时扫描身体状态
- 想要 —— 脑波检测 / 语音识别

2.2 step 2 —— 定制菜谱

- 个性化服务:

- AI综合学习各种食谱与食材
- 推荐 / 辅助筛选制作方式

2.3 step 3 —— 烹饪食物

- 智能烹饪:

- AI总体把控
- 生物制造（如细胞培养、发酵工程） —— 精准合成与生产优化
- 生物工程、纳米技术等高端科技 —— 实现分子级别的精准调控

2.4 step 4 —— 扩展功能

- 信息展示 —— VR、AR:

- 食物来源 —— 区块链溯源与供应链管理
- 烹饪过程 —— 动画化食品加工制作流程

根据上述内容，生成一张图片（Utilize AI tools to create an image that visualizes the future city or urban life as you imagine it）

Reference

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Thank you for listening

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