Monch-Kronch Rating System

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Abstract

This paper details the intricacies of Andrew Jivoin's Monch-Kronch rating system. It is designed for applications ranging from entertainment to the field of nutrition.

1 Inspiration

On 30 October 2018, Andrew Jivoin began posting pictures of food and drinks on Instagram under the alias @monchkronch. Before posting, he determined he needed to bring something new to the table that made him stand out as an internet celebrity. Because of this, all of his pictures are accompanied by a Monch-Kronch rating. We shall now explore what exactly the Monch-Kronch rating entails.

2 Monch-Kronch Rating Function

Monch-Kronch rating is a value that expresses how **monchy** or **kronchy** a food is. Let's build up to a definition of the Monch-Kronch rating function.

Definition A unit of a consumable item is **monchy** if it is soft and easy to chew.

Example 2.1 An example of a monchy food is a piece of untoasted white bread.

Figure 2.1: Untoasted white bread

Definition A unit of a consumable item is **kronchy** if it is crunchy, and possibly difficult to chew.

Example 2.2 An example of a kronchy food is a hard corn taco shell.

Figure 2.2: Hard corn taco shell

Now that we have a notion of what kinds of foods are monchy and kronchy, we can mathematically define the unit Jivoin.

Definition **Jivoin** is a single unit of monchiness or kronchiness. It is almost always followed by the word "monchy" or "kronchy". This unit described the ratio of how much more monchy a food is than kronchy (or vice versa).

Definition The **Monch-Kronch rating function** is the function $\mathcal{MK}(m, k)$, where m is how monchy a food is and k is how kronchy a food is, defined in the following manner:

$$\mathcal{MK}(m,k) = \begin{cases} m \div k \text{ Jivoins monchy} & \text{if } m > k \\ k \div m \text{ Jivoins kronchy} & \text{if } k > m \\ 1 \text{ Jivoin} & \text{if } m = k \end{cases}$$

The input of the function is two real numbers. The output is in the interval $[1, \infty)$.

Example 2.3 A piece of untoasted white bread is 10 Jivoins monchy.

Example 2.4 A hard corn tortilla taco shell is 10 Jivoins kronchy.

3 Analog to the rating function

While the Monch-Kronch rating function applies perfectly to mostly solid foods, it fails to apply to liquid-based foods, such as water, soups, and smoothies. This leads us to the Slurp-Schlurp scale. Since the definition of this function can be easily explored as an exercise for the reader, I'll simply provide some examples of slurpy and schlurpy consumables.

Example 3.1 A strawberry banana smoothie from Costco is 3 Jivoins schlurpy.

Example 3.2 A glass of water is ∞ Jivoins slurpy.

If you're struggling with the construction of the Slurpy-Schlurp rating function, please email me at the email provided above.

4 Conclusion

The Monch-Kronch rating scale has wide applications to the food industry. While it is currently only used as a way to document the texture of foods on a single Instagram account, one day it can be included with the nutrition information of consumable goods so prospective customers know exactly what to expect when they bite into their food.