CAPSTONE PROJECT

NUTRITION AGENT

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OUTLINE

- Problem Statement
- Technology used
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PROBLEM STATEMENT

Problem:

People struggle to get personalized nutrition advice tailored to their health goals, preferences, and lifestyle.

Solution:

An Al Nutrition Agent that uses NLP and RAG to provide personalized meal plans, food swaps, and health tips—adapting to user needs in real time.



TECHNOLOGY USED

- IBM cloud lite services
- Natural Language Processing (NLP)
- Retrieval Augmented Generation (RAG)
- IBM Granite model



IBM CLOUD SERVICES USED

- IBM Cloud Watsonx.ai Studio
- IBM Cloud Watsonx.ai Runtime
- IBM Cloud AgentLab
- IBM Granite Foundation Model



WOW FACTORS

This agent will simplify access to personalized nutrition, improve dietary habits, support health goals, and make expert nutritional advice available to everyone—by adapting to individual needs, preferences, and lifestyles through natural conversation.

Unique Features:

- Interaction via voice and text in local languages
- Personalized meal plans based on goals, health, and preferences
- Adaptive food suggestions based on continuous user feedback
- Smart food swaps with simple nutritional explanations
- Allergy-aware and culturally inclusive recommendations
- Multimodal input: text, voice, and future support for food label or meal image interpretation

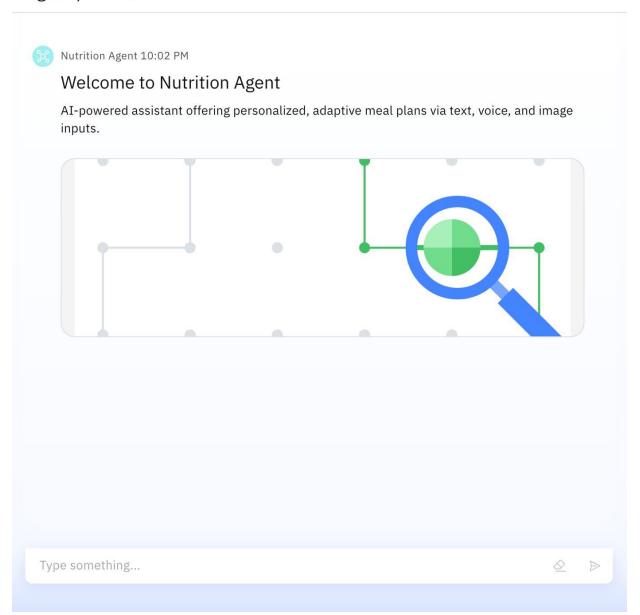


END USERS

- 🕴 🗸 Individuals seeking personalized diet plans
- Patients with specific health conditions (e.g., diabetes, obesity)
- Students, athletes, and fitness enthusiasts
- Dieticians & health coaches needing scalable tools
- Mean Homemakers and caregivers planning balanced meals
- Users in rural or underserved areas needing accessible nutrition guidance



Agent preview





Agent preview



AR You: 10:03 PM

Is brown rice healthier than white rice?



Nutrition Agent 10:03 PM

Brown rice is generally considered healthier than white rice due to its higher nutritional content. Here's a breakdown:

- 1. Fiber: Brown rice has more fiber, which aids in digestion and helps maintain a feeling of fullness.
- 2. Nutrients: It contains more vitamins and minerals, including magnesium, selenium, and manganese, which are partially removed when white rice is refined.
- 3. Glycemic Index: Brown rice has a lower glycemic index, meaning it causes a slower, more controlled rise in blood sugar levels compared to white rice.

However, white rice is often easier to digest and can be a good option for those with digestive issues.

For more detailed information, you can refer to this article from Healthline: Healthline -Brown Rice vs White Rice: Differences and Health Benefits.

Note: Always consult with a healthcare provider or a registered dietitian for personalized dietary advice.

► How did I get this answer?

S

Type something...





Agent preview



You: 10:03 PM

What's a good alternative to bread?



Nutrition Agent 10:03 PM

If you're looking for alternatives to bread, there are several options that can provide similar versatility in meals while varying in nutritional content:

- 1. **Lettuce Wraps**: Use large lettuce leaves like romaine or butter lettuce to create wraps for sandwiches or burgers. This is a low-carb option that's high in fiber and vitamins.
- 2. **Portobello Mushrooms**: These can be used as burger substitutes, offering a meaty texture and earthy flavor without the carbs.
- 3. **Cabbage Leaves**: Similar to lettuce wraps, cabbage leaves can be used for various fillings, providing a crunchy texture and good amounts of vitamins C and K.
- 4. **Zucchini or Squash Slices**: Thinly sliced zucchini or squash can be used as a base for open-faced "sandwiches." They're low in carbs and high in fiber and vitamins.
- 5. **Rice Cakes or Celery Sticks**: For those who miss the texture of bread, rice cakes or celery sticks can be topped with spreads like hummus or avocado.
- 6. **Cauliflower Rice**: This is a low-carb alternative that mimics the texture of rice. It can be used as a base for stir-fries or as a side dish.

Remember, the best alternative depends on your personal dietary needs and preferences. If

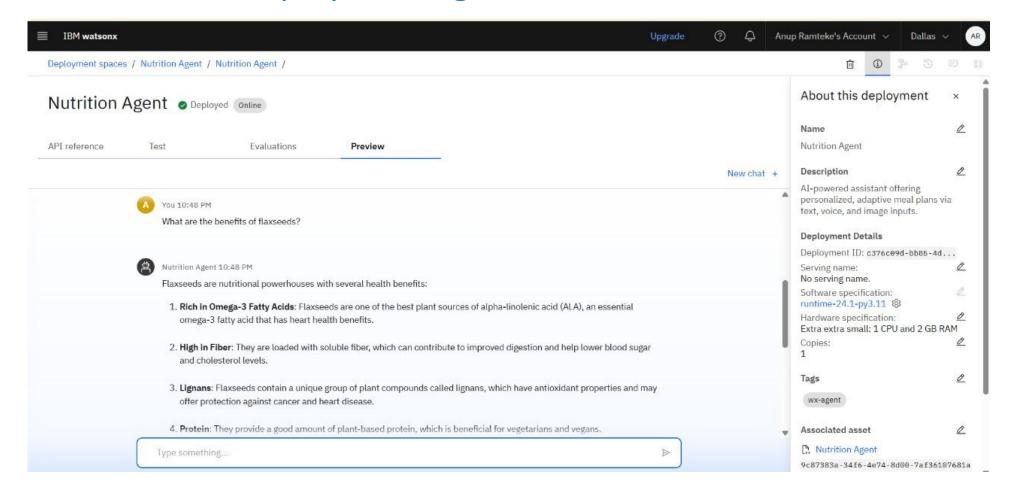
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Deployed AI Agent





CONCLUSION

- Provides personalized, adaptive nutrition advice using AI and RAG
- •Helps users make healthier food choices aligned with their goals
- •Enables interaction in locl languages for broader accessibility
- •Bridges the knowledge gap using trusted dietary and health data
- •Promotes well-being through balanced, culturally relevant meal planning



FUTURE SCOPE

- Image-based food recognition (e.g., meal photos, grocery labels)
- Integration with health trackers and wearable devices
- Linkage with government nutrition programs (e.g., ICDS, Ayushman Bharat)
- Predictive nutrition planning using AI/ML (e.g., based on habits & goals)
- Offline access for rural and low-connectivity areas



IBM CERTIFICATIONS

In recognition of the commitment to achieve professional excellence



Anup Ramteke

Has successfully satisfied the requirements for:

Getting Started with Artificial Intelligence



Issued on: Jul 20, 2025 Issued by: IBM SkillsBuild



Verify: https://www.credly.com/badges/b3dc1480-f478-4938-b532-6da3c2d34126



IBM SkillsBuild

Completion Certificate



This certificate is presented to

Anup Ramteke

for the completion of

Lab: Retrieval Augmented Generation with LangChain

(ALM-COURSE_3824998)

According to the Adobe Learning Manager system of record

Completion date: 24 Jul 2025 (GMT)

Learning hours: 20 mins



Git hub link: https://github.com/anup0611/Nutrition-Agent/tree/main



THANK YOU

