**Quickeree**

**Problem**

**Solution**

**Unique Features**

1. **Weight and portions manual entry & AR –**
2. **Quality Detection - detects faulty ingredients,**
3. **Live waiting time and alerts**
4. **Cuisine- According to mood/ requirements – weight loss/gain, party,**
5. **quick recipes**
6. **Ingredient detailing- marination, refrigerate**
7. **Allergy or food choices – Keto diet.**
8. **Calories and nutrition Intake**
9. **Manual entry – single fruit (SOMETHING NOT DETECTED) {image labelling}**
10. **Subscription – one month free, loyalty points, vouchers,**
11. **Chat support – chatbot & problem scanning, subscription, etc**
12. **Elderly friendly/ User friendly interface- non tech savvy people**
13. **Voice commands - voice assistant chefy, cookie,**
14. **Recipe comparison –**
15. **Add to favourites – ratings**
16. **Meal plan – 7 days, 1 month , bulk**
17. **Daily blogs , nutrition articles, short stories,**
18. **How the finally cooked food should look like – e.g. consommé , croissants, souffle are one of the difficult dishes. So the app will finally show how the final product should look like.**

**PRO’S**

1. **University students**
2. **Who are new to cooking**
3. **Digital recipe book**
4. **Educating customers**
5. **Highly engaging app -**

**Future Scope**

1. **Food Quality Detection**
2. **Next Gen food - plant-based meat products**. Its plant-based products look and taste like meat and are developed using agricultural food ecosystems helping consumers to have foods that are rich in protein and nutrients.
3. **Sustainable Future – Ingredients with low carbon footprint , food waste reduction**
4. **Ghost Kitchen – it makes it easy for businesses to operate from non commercial places and deliver directly to customers**
5. **Inventory Management – Retailers and Restaurant owners.**
6. **IoT- can be paired – e.g. smart refrigeration, in oven treatment, self ordering, environment monitoring for fire alarm, Robotic arms – packaging, chopping, cutting**
7. **Cloud kitchen – food delivery , online payment**
8. **Alternatives – non availability ( POS integration)**
9. **Food sortation – according to needs and recipe history e.g. chefy will ask if you have enough garlic as you used it 10 times or used 500 gms in last 7 days.**
10. **Web £.0 & Web extension to monitor ingredient intake**

