



Your personal cooking assistant

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Problemstellung

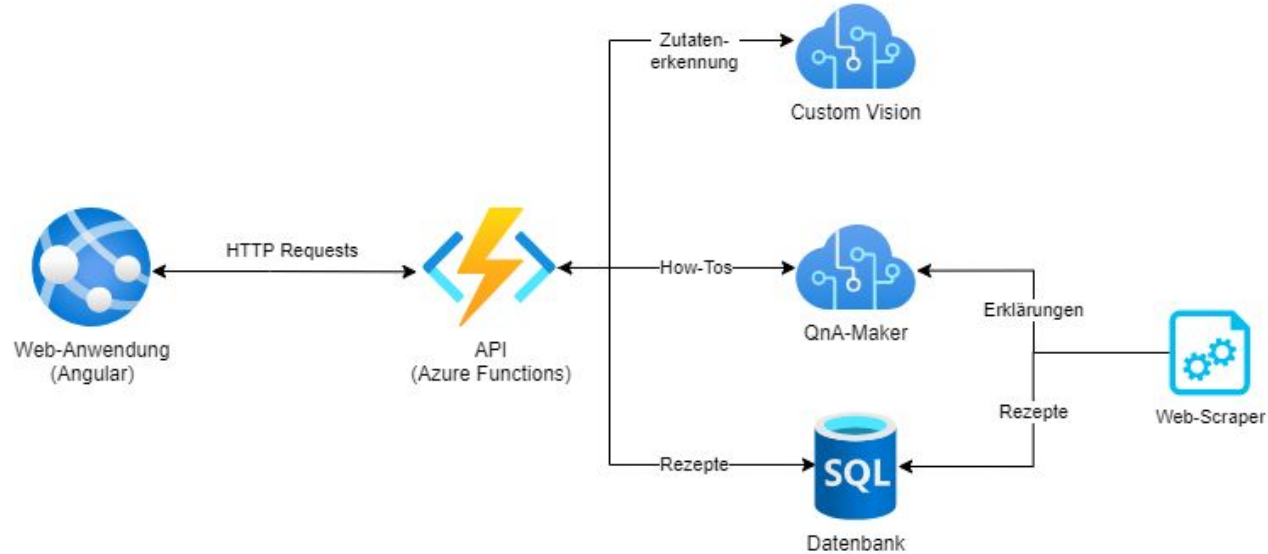
- Übriggebliebene Zutaten im Kühlschrank
- Lebensmittelverschwendung vermeiden
- Planlosigkeit und Ideenlosigkeit
- Neue Inspirationen finden



Konzept

- Suchassistent
 - Automatische Erkennung von Zutaten
 - Manuelle Ergänzungsmöglichkeit
 - Eingabe weiterer Präferenzen
- How-To Chat-Bot
 - Anleitungen für die richtige Zubereitung
- Web-Scraper
 - Parsen der Daten von verschiedenen Webseiten (Rezepte, How-Tos)

Aufbau





Custom Vision

- Portal für eigene Objekterkennungs-KI
- Bilder hochladen und Objekte taggen
- Trainingsdaten:
 - Minimum: 15 Bilder pro Objekt
 - Empfohlen: 50 Bilder
- Trainiertes Modell wird gepublished
- Perry:
 - 27 verschiedene Objekte
 - 997 Bilder

Filter

Iteration

Workspace

Tags

Tagged

Untagged

Showing: all tagged images

Search For Tags:

☐ aubergine 16 ...☐ avocado 33 ...☐ butter 40 ...☐ ginger 15 ...☐ mushroom 36 ...☐ quinoa 15 ...☐ rice 27 ...☐ salad 62 ...☐ spaghetti 27 ...☐ zucchini 71 ...

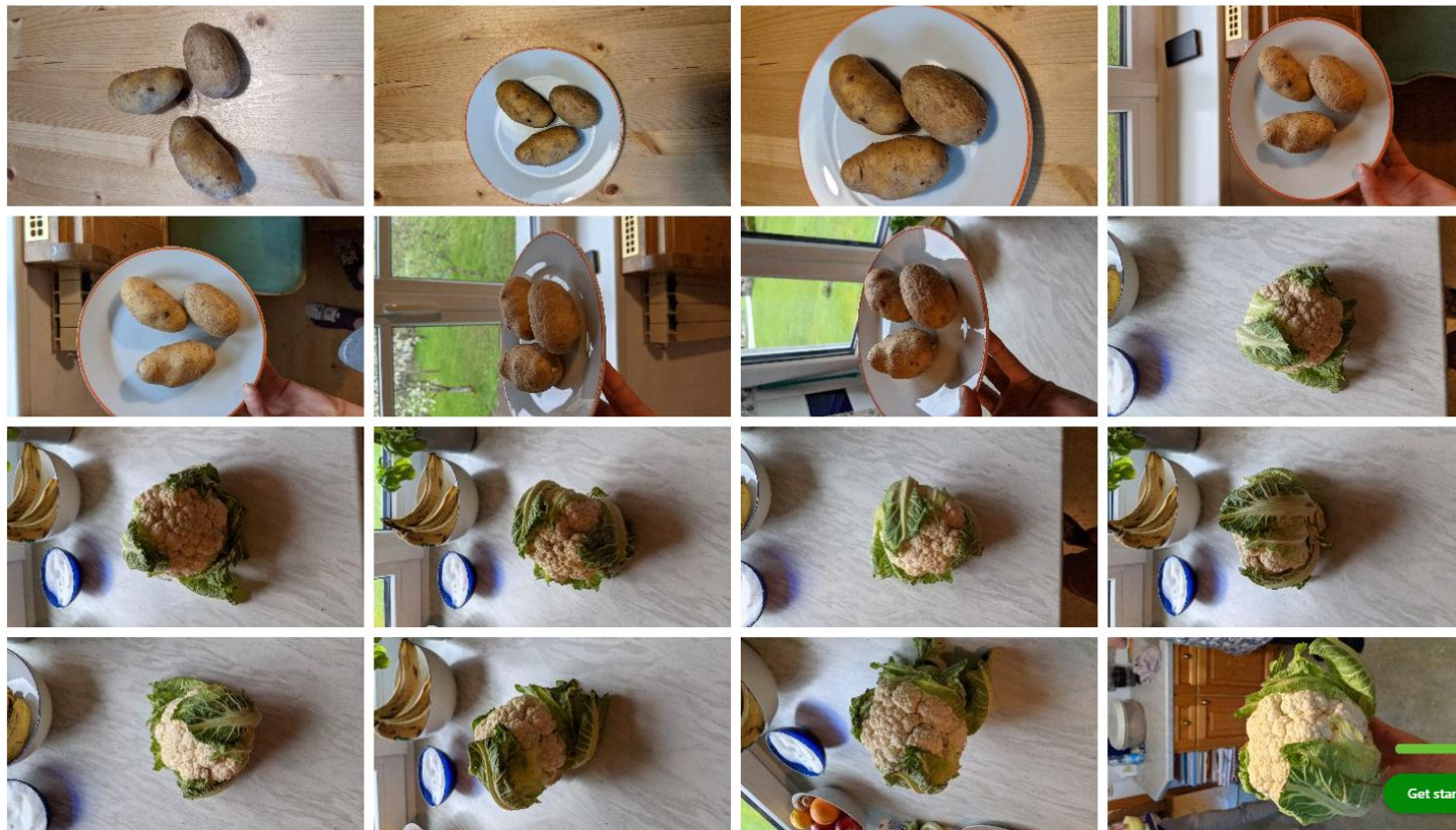
Show 36 more

Add images

Delete

Select all

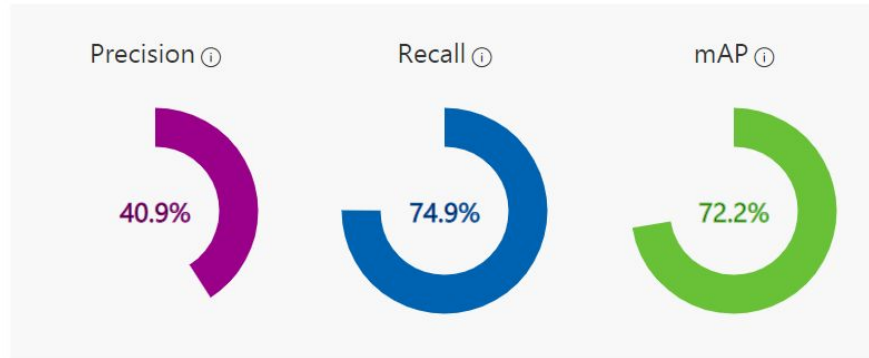
< 1 2 3 4 5 >



Iterationen

Iteration 1

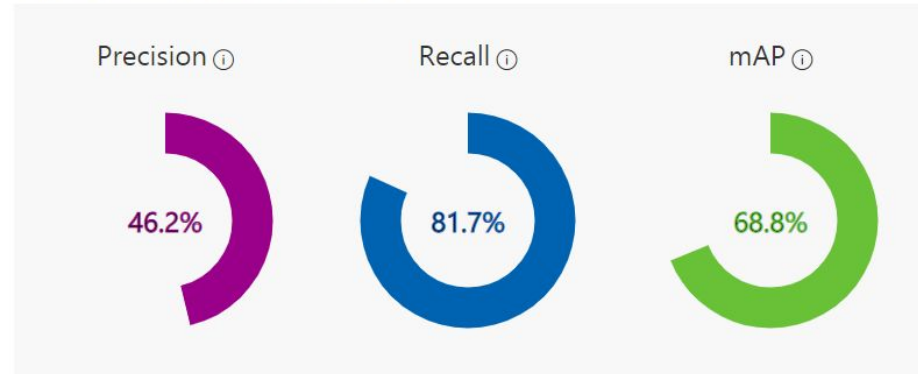
Finished training on 4/30/2021, 9:45:23 PM using **General [A1]** domain
Iteration id: 618922d2-2437-4d9e-9341-7f1f6f6cf5ea
Published as: **Iteration1**



Ergebnis nach Training mit 15 Tags pro Objekt

Iteration 2

Finished training on 6/10/2021, 8:42:08 AM using **General [A1]** domain
Iteration id: 31ab144b-eb9b-45ff-a877-d1ab9367cc34



Ergebnis nach Training mit allen verfügbaren Bildern



QnA-Maker

- Chat-Bot für Fragen bezüglich der Zutaten (Aufbewahrung, Zubereitung, etc.)
- Azure QnA Maker (Cognitive Service, Search Service)
 - Knowledge Database mit gescrapten Daten
 - Datenquelle <https://www.bbcgoodfood.com/glossar>
 - Erstellen eines Azure Bots nicht möglich
- Chat-Service in Angular mit Speicherung im Sessionstorage

Chitchat

Botty McBotface

Clear chat X

Welcome to the how-to chat! You can ask my any questions concerning ingredients and their preparation! Start writing e.g. 'How to cut onions?' or 'What are tomatoes?'.

01-07-2021 11:52:26

Who created you?

01-07-2021 11:52:38

People created me. But not the way people created you.

01-07-2021 11:52:39

Basic information

Botty McBotface

Clear chat X

people created you.

01-07-2021 11:52:39

What are apples?

01-07-2021 11:53:25

Grown in temperate regions, apples are one of the most widely cultivated tree fruits. There are over 7,000 varieties in existence, many of which are grown in Britain but, despite that, only around 12 varieties are commonly sold in UK supermarkets, of which many are imported. Colours range from red, to yellow and green, but all varieties fall into one of two categories: eating, also sometimes called dessert apples (including Cox's Orange Pippin, Golden Delicious, Granny Smiths, Braeburn, Gala, Pink Lady and Jonagold) or cooking, with the latter being more tart.

Preparation

Botty McBotface

Clear chat X

How to cut champignons?

01-07-2021 11:54:01

First, slice away the top of the onion (leave the root on), then remove the papery skin and any brown outer layers. To chop the onion, cut in half from top to bottom. Put the cut-side flat on the work surface, then make a series of cuts horizontally, then vertically, but without cutting through the root. Holding the onion very firmly, slice the onion. It should fall away in small pieces as you go. Continue cutting until you reach the root, which you can now discard. To slice, trim the root off and a little off the base (to hold it steady on the chopping board), then cut away the slices moving from the root end towards the top. You can then separate each slice into rings, if you like. All onions are best prepared

Die Demo auf die alle gewartet haben

- Zutaten Erkennung
- Rezepte Vorschlagen
- Zubereitung Unterstützen





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