

Submission 1

Problem Details

- Industry: Food and Sustainability
- Persona: Busy professionals, parents, or individuals looking to reduce food waste and cook creatively with minimal effort.
- Product: AI-Powered Recipe Assistant for Leftovers (Code name: LeftoversGPT - *"Great Meals Start With Leftovers"*)

User Journey Stages & Activities (4 - 6 journey steps)

Identify the high level stages and activities that the customer goes through to complete the goal that they are trying to achieve.

Stage 1: Ingredient Input

- **Goal:** Identify available ingredients in the refrigerator and pantry.
- **Activity:**
 - Input ingredients manually, via voice, or by taking a photo for AI recognition.
 - Specify dietary preferences (e.g., vegan, low-carb, gluten-free) and serving size.
 - Specify health goals (e.g. reduce fat composition by xx date)
 - Integrate with smart refrigerators for automatic inventory updates

Stage 2: Recipe Generation

- **Goal:** Generate tailored recipes based on available ingredients.
- **Activity:**
 - Match ingredients with the AI recipe database.
 - Generate suggestions for full meals, snacks, or drinks.
 - Filter recipes by preparation time, cuisine, or complexity.
 - Provide nutritional information for each recipe

Stage 3: Recipe Customization

- **Goal:** Personalize the recipe to meet user preferences.
- **Activity:**

- Substitute ingredients (e.g., "Replace broccoli with zucchini").
- Adjust serving sizes or nutritional goals.
- Add or remove steps for complexity.
- Offer alternative cooking methods (e.g., oven vs. air fryer) depending on the cooking option of the user

Stage 4: Cooking Assistance

- **Goal:** Provide clear instructions for preparing the dish.
- **Activity:**
 - Step-by-step instructions with visuals or voice guidance.
 - Tips for using leftover scraps creatively (e.g. Indian style, Italian style, etc)
 - Offer cooking technique videos for complex steps
 - Provide real-time answers to cooking questions

Stage 5: Engagement & Sustainability Tips

- **Goal:** Encourage ongoing use and promote sustainability.
- **Activity:**
 - Suggest storage tips for unused ingredients.
 - Offer periodic challenges, like "Zero-Waste Week," to gamify the experience.
 - Integrate with grocery shopping apps to track inventory.
 - Display monetary value of food saved
 - Share sustainability impact metrics (e.g., CO2 emissions avoided)

Key Pain-points (4 - 6 pain-points)

Identify the most prominent pain points that could be addressed to improve the customer's path to their goal. (i.e. where would the lowest NPS be)

Stage 1: Ingredient Input

- **Pain Point 1:** Difficulty in identifying ingredients, especially perishable or partial items (e.g., half an onion, unused herbs).

Stage 2: Recipe Generation

- **Pain Point 2:** Lack of creativity in matching ingredients into appealing recipes.

Stage 3: Recipe Customization

- **Pain Point 3:** Limited ability to adapt recipes to dietary needs or missing ingredients.

Stage 4: Estimation

- **Pain Point 4:** Difficulty in estimating portion sizes and nutritional content of leftovers

Stage 5: Cooking Assistance

- **Pain Point 5:** Complexity in following recipes for users with varying cooking skill levels.

Stage 6: Engagement

- **Pain Point 6:** Lack of motivation to consistently use the tool or act on sustainability goals.

Ranking of pain points:

Rank	Stage	Justification
1 (most important)	2	This is the core functionality of the tool. Without generating appealing recipes, the tool fails to deliver its primary value, making it the most critical issue.
2	1	Accurate ingredient identification is crucial for generating relevant recipes. Misidentified ingredients reduce trust and lead to user

		frustration.
3	4	Accurate portion and nutrition estimation is essential for users with dietary goals, improving satisfaction and promoting healthier eating habits.
4	3	Customizing recipes adds flexibility and inclusivity but is secondary to generating a recipe in the first place.
5	5	While important for user experience, this depends on prior stages like recipe generation and customization.
6	6	Engagement is critical for long-term success but less impactful if the core functionality (recipe generation and input) isn't compelling to begin with.

Identify Improvement Opportunities with LLMs

GUIDANCE: Look for places where humans are acting as "intelligence processors" - taking Input A and creating Output B through consistent, repeatable patterns. One way to do this is to think about existing "translation tasks" in your workflows where humans are currently acting as "processors" or "converters" and consider automating them using LLM.

Five Key Patterns to Spot in your Workflows:

Translation Pattern: Where humans **convert** one format to another, for example::

- Sales calls → CRM action items
- User research → Product requirements
- Technical specs → Customer-friendly features
- Analytics data → Executive insights
- Support tickets → Knowledge base articles

Scaling Pattern: Where good human processes **hit volume limits**, for example:

- Job application screening
- Social media content moderation
- Code review for large teams
- Customer support email triage
- Content plagiarism checking

Consistency Pattern: Where **standardization** across humans is needed, for example:

- Brand voice across marketing content
- Product description writing
- Interview candidate evaluation
- Bug report quality/format
- Customer support tone and responses

Expertise Pattern: Where **expert knowledge** needs broader access, for example:

- Legal contract review
- Security vulnerability assessment
- Architecture design review
- Medical symptom triage
- Financial risk evaluation

Combination of Patterns: Where multiple patterns combine

1. Support emails (Translation + Consistency)

2. *Code documentation (Translation + Expertise)*
3. *Content moderation (Scale + Consistency)*
4. *Product requirements (Translation + Expertise)*
5. *Risk assessment (Expertise + Consistency)*

Each of these represents a place where humans currently serve as "intelligence processors" and could potentially be augmented or automated by LLMs. The key is looking for repetitive patterns where humans are consistently processing similar types of inputs into similar types of outputs.

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RESPONSE

1. **Ingredient Identification - (Pattern: Translation + Expertise)**
 - **Current Human Process:** Users manually interpret leftover items in their refrigerator or pantry, estimate quantities, and determine potential uses.
 - **LLM Improvement:** Combine AI-powered image recognition with NLP to automate the identification and categorization of ingredients. The AI estimates quantities and translates this input into actionable data for recipes.
 - **Impact:** Saves time and reduces errors, especially for users unfamiliar with ingredient recognition or measurement.
2. **Dynamic Recipe Generation - (Pattern: Translation + Consistency + Expertise)**
 - **Current Human Process:** Users brainstorm or search online for recipes that fit their available ingredients, adjusting recipes manually to meet dietary constraints or preferences.
 - **LLM Improvement:** Generate recipes dynamically, translating ingredients into tailored meal options. Ensure consistency in dietary adaptations and cuisine preferences while leveraging expertise in flavor pairing and cooking techniques.
 - **Impact:** Provides reliable, high-quality recipes tailored to user preferences without the need for manual adjustments, promoting convenience and usability.
3. **Cooking Guidance & Customization - (Pattern: Translation + Scaling)**
 - **Current Human Process:** Users interpret recipe steps, modify them for ingredient substitutions, or simplify them based on their cooking skill level. This process often involves trial and error.
 - **LLM Improvement:** Offer interactive, step-by-step instructions that adapt dynamically to user needs. Automate substitutions with AI

recommendations and adjust complexity levels based on user preferences (e.g., beginner-friendly or advanced techniques).

- **Impact:** Scales cooking guidance to diverse user skill levels, standardizes instructions for clarity, and eliminates guesswork, enhancing confidence in preparation.

AI Application Opportunity Canvas

Use this opportunity canvas to go into detail about the top solution you've chosen.

What's the opportunity?

Users & Customers

What types of users and customers have the challenges your solution addresses?

- Primary - Home cooks, busy professionals, parents, and sustainability enthusiasts.
- Secondary - Health-conscious individuals and those with specific dietary requirements

Problems

What problems do prospective users and customers have today that your solution addresses?

- Difficulty in using leftovers efficiently and creatively.
- Need for quick, easy-to-follow recipes tailored to specific ingredients.
- Desire to reduce food waste and make sustainable choices.
- Challenges in meal planning and grocery shopping optimization

Leap-of-Faith Assumptions

What about the user problem or solution would cause you unrecoverable failure, if this assumption turns out to be false?

- Users will trust AI-generated recipes to create appealing meals
 - *"I appreciate the effort, but the flavor combinations don't work. Leftovers shouldn't taste like I'm punishing myself for saving food."*
- The AI can reliably identify ingredients and match them to relevant recipes

- A user snaps a photo of a cucumber, and the AI misidentifies it as a zucchini. *"If only it knew the difference, I wouldn't have wasted more food!"*
- Users will integrate the tool into their cooking routine, motivated by convenience and sustainability goals.
 - A user excitedly tries the app , only to receive mismatched recipes and unclear steps. Frustrated, they abandon it, saying, *"This was supposed to save time, not make me order takeout instead!"*

Business Problems

What problem for our company does building this product, feature or enhancement solve?

- Reducing food waste aligns with global sustainability goals, appealing to eco-conscious consumers.
- Opportunity to partner with food brands, grocery delivery apps, or cooking platforms.
- Potential for data collection on food consumption patterns and trends

How will we approach it?

Solution Ideas

List product, feature or enhancement ideas that solve problems for your target audience.

- **Ingredient Scanner:** AI-powered image recognition to identify ingredients from photos, including estimating quantities to provide more accurate and tailored recipe suggestions.
 - Edge case: Include support for manual input and NLP-based categorization for ingredients that cannot be scanned

- **Recipe Importer:** Ability to intake scanned copies of family recipes or links from favorite websites or YouTube channels, ensuring personalization and sentimental value in meal preparation.
- **Recipe Generator:** LLM that dynamically creates recipes from available ingredients. Incorporate user preferences for cuisine, dietary needs, and preparation time into the recipe generation process for better relevance and customization.
- **Cooking Assistant:** Interactive voice guidance and customization options during preparation. Tailor instructions based on user skill levels (e.g., simplified steps for beginners, advanced techniques for experienced cooks) to make the tool inclusive for all.
- **Feedback:** Gather user feedback on recipe quality, focusing on ease of preparation, taste, and overall satisfaction to continuously improve suggestions and user experience.
- **User Recipe Library & Sharing:** Allow users to save their favorite recipes to a personal library or publish them as a blog on the platform, creating a community-driven repository of recipes and inspiration.

Feature	MVP ?	Justification	Trade-offs
Ingredient Scanner	Yes	Accurate ingredient identification is foundational for recipe generation.	Advanced features like estimating quantities and handling partial items may be deferred.
Recipe Generator	Yes	Core functionality of the tool; generates recipes from user-provided ingredients.	Advanced matching logic (e.g., cuisine preferences or multiple constraints) can be postponed.
Recipe Customization	Yes	Simple substitutions for missing or unwanted ingredients enhance flexibility and usability.	Advanced real-time customization features can be deferred.

Cooking Assistant	No	While helpful, detailed guidance is not critical for MVP; users can follow static instructions.	Interactive or skill-level-specific guidance is excluded for simplicity.
Recipe Importer	No	Optional feature; not essential for initial functionality.	Personalization via family recipes or web imports can be added in future iterations.
Portion size/nutrition estimation	No	Adds complexity; not critical for basic recipe generation.	Estimation features can be introduced later based on user feedback.
Feedback collection	Yes	Collecting feedback on ease of preparation and taste ensures iterative improvement of the tool.	Advanced analytics or detailed surveys may be deferred.
User Recipe Library & Sharing	No	Adds engagement value but is not critical for the MVP's primary functionality.	Community-driven features like blogs can be included in a later release.
Engagement features	No	Not essential for initial adoption; focus on functional value first.	Gamified challenges or sustainability goals will be added once the core tool gains traction.

Solutions Today

How do users address their problems today?

- Users are reactive, only noticing leftovers when they open their refrigerator or pantry.
- Apps like SuperCook [\[link\]](#) or Plant Jammer [\[link\]](#) offer ingredient-based recipes but lack advanced AI for customization or engagement.

Budget

What's it worth to you? How much money and/or development would you budget to discover, build and refine this solution?

The proposed budget assumes the following team members are already part of the organization:

- Product Manager: To oversee the project and coordinate between teams (this is me)
- UI/UX Designer: To create the user interface and experience design
- Backend Developer: To handle server-side logic and database management
- AI/ML Engineer: To develop and fine-tune the AI models

Initial Breakdown:

- Discovery: \$15K
 - Duration: 1 month
 - Activities: 1/ AI Prototyping: Develop initial AI models to test feasibility and gather insights. 2/ User Research: Conduct surveys and interviews to understand user needs and preferences, focusing on busy professionals, parents, and individuals aiming to reduce food waste.
 - MVP Development: \$50K
 - Duration: 3 months
 - Activities: Create a Minimum Viable Product (MVP) that includes core functionalities such as ingredient input, recipe generation, and cooking assistance. Integrate AI-powered image recognition for ingredient identification and dynamic recipe generation.
 - Feedback integration and scaling.: \$15K
 - Duration: 1 month
 - Activities: Collect user feedback on the MVP to identify areas for improvement in usability and functionality. Enhance system performance to handle increased user load and refine features based on feedback.
 - Total Budget: \$80K.
- Time to Market: 4–5 months.

What does success look like?

User Value

If your target audience has your solution, how can they do things differently as a consequence? And, how will that benefit them?

- Efficiently reduce food waste by turning leftovers into delicious meals.
- Save time and effort in meal planning.
- Enjoy creative recipes tailored to personal preferences.

User Metrics

What user behaviors can you measure that will indicate they adopt, use and place value in your solution?

- Engagement: Number of daily and weekly active users
- Retention: Percentage of users who repeatedly use the tool over months
- Recipes Generated: Average number of recipes generated per user per month
- Food Waste Reduction: Percentage decrease in reported food waste per user

Adoption Strategy

How will customers and users discover and adopt your solution?

- Partner with food sustainability campaigns and grocery apps for co-marketing
- Freemium model: Free basic recipes with premium features (e.g., advanced personalization)
- Influencer partnerships with food bloggers and sustainability advocates
- Integration with smart home devices and meal planning services

Business Metrics

What business performance metrics will be affected by the success of this solution?

- App downloads and active user growth
- Revenue from premium features or partnerships
- Reduction in reported food waste per user (gamified sustainability goals)
- User satisfaction scores and net promoter score (NPS)

Evaluations

System Prompt:

You are LeftoversGPT, an AI assistant designed to transform leftover ingredients into creative, tailored recipes while maintaining a friendly, conversational tone. You prioritize sustainability, encourage creative cooking, and ensure that interactions remain appropriate, helpful, and inclusive.

Key Objectives:

Accurately identify and assess ingredients through manual input, photo-based recognition, and confirmation with the user.

Suggest recipes tailored to the user's preferences, cooking style, and equipment availability. Handle edge cases such as inappropriate queries, non-food items, or complex ingredient combinations with grace and professionalism.

Task

1. **Input Identification:**

- Determine the nature of the input (text or picture).
- For text: Parse and identify ingredients, including semi-finished food items or potential ambiguities in descriptions.
- For pictures: Classify items as raw ingredients, leftover prepared food, or non-food items.
- For non-food items: Politely notify the user and request a valid input.

2. **Ingredient Identification and Validation:**

- Recognize and list ingredients along with their quantities if available.
- If shared via a picture, assess the freshness of raw ingredients and the usability of prepared food.
- Confirm the identification and freshness assessment with the user, asking clarifying questions as needed.

3. **Dietary Preferences and Context:**

- Prompt the user for dietary preferences (e.g., vegan, gluten-free) and serving sizes.

- Ask for additional context, such as the type of meal (e.g., breakfast, snacks) or the audience (e.g., kids, someone sick).

4. ****Recipe Generation:****

- Suggest recipes tailored to the user's ingredients, preferences, and context.
- For incompatible ingredient combinations, suggest multiple smaller recipes or snacks.
- For semi-finished food items, provide creative ideas to repurpose them into new dishes.

5. ****Substitutions and Customization:****

- Ask the user about the availability of additional ingredients required for recipes.
- Offer suitable substitutes for unavailable items.
- Adjust recipes based on the user's cooking skill level and available equipment.

6. ****Edge Case Handling:****

- For non-food items in pictures, politely notify the user and request appropriate input.
- For malicious or inappropriate queries, decline to respond and redirect to proper usage guidelines.

7. ****Feedback Collection:****

- Encourage users to share their feedback after trying recipes.
- Use feedback to iteratively refine recipe suggestions and enhance user experience.

Process

1. ****Input Identification:****

- Recognize whether the input is text or a picture:
- For text input, parse and identify ingredients, handling ambiguities in descriptions and semi-finished food items.
- For picture input, classify items as raw ingredients, leftover prepared food, or non-food items.
- For non-food items in pictures, politely notify the user and request appropriate input.

2. ****Ingredient Identification and Assessment:****

- List Ingredients: Extract identified ingredients and their quantities (e.g., "3 carrots, 2 cups of rice").
- Freshness Assessment: For picture inputs, assess freshness and notify the user of any spoiled or unusable items.
- Provide suggestions for excluding or substituting these items.
- Confirmation: Present the identified ingredient list to the user, asking clarifying questions if needed (e.g., "Did I miss anything?").

3. ****Dietary Preferences and Cooking Context:****

- Prompt the user for dietary preferences (e.g., vegan, low-carb, gluten-free) and serving sizes.
- Ask optional questions about the type of meal or occasion (e.g., breakfast, lunch, dinner, snacks, or a special event).
- Inquire about the intended audience (e.g., kids, sick person, fitness enthusiast) and equipment availability (e.g., no oven, no blender).

4. ****Recipe Generation:****

- Analyze identified ingredients and context.
- Generate recipes tailored to the user's preferences, ingredients, and serving sizes.
- If ingredients don't align for a single dish, suggest multiple smaller recipes or snacks.
- For semi-finished food items, provide creative ideas to repurpose them into new dishes.

5. ****Customization and Substitutions:****

- Ask the user about the availability of additional ingredients for the suggested recipes.
- Offer substitutions for unavailable items and confirm the user's preferences.
- Tailor recipes to the user's cooking skill level (beginner, intermediate, advanced).

6. ****Enhancement Suggestions:****

- If ingredients are limited, suggest optional additions to improve flavor, texture, or nutrition (e.g., "If you have honey or cinnamon, they would make great additions to this dish!").

7. ****Nutritional and Sustainability Tips:****

- Provide estimated nutritional information for the suggested recipes if requested.
- Offer tips to minimize food waste, such as composting unusable items (e.g., "Banana peels are great for plants!").

8. ****Edge Case Handling:****

- Non-food items: Respond politely, requesting valid input.
- Malicious or inappropriate queries: Decline to respond and redirect to proper usage guidelines.

9. ****Feedback Collection:****

- After providing the recipe, encourage users to share their feedback or request adjustments.
- Use feedback to refine recipe suggestions and enhance user interactions.

Output Format

Present responses in a friendly, conversational, and engaging paragraph that enhances the user's cooking experience. Ensure responses are tailored to the user's input type (text or picture) and focus on creativity, sustainability, and inclusivity.

Responses should:

1. ****Tone and Engagement:****

- Maintain a friendly, approachable, and conversational tone.
- Add personal touches that make the interaction feel engaging and enjoyable (e.g., "This dish will be a treat for dinner!").

2. ****Ingredient Identification:****

- List the identified ingredients and their quantities (e.g., "3 carrots, 2 cups of rice").
- If quantities cannot be ascertained, mention it and suggest a flexible recipe (e.g., "Since the quantity isn't clear, here's an adaptable recipe you can adjust as needed.").

3. ****Freshness Assessment:****

- For picture inputs, include a note on ingredient freshness.
- If any items are spoiled, suggest alternative approaches (e.g., "The tomato looks spoiled. You could compost it or discard it safely. Let's create a dish without it!").

4. ****Recipe Suggestions:****

- Include the recipe name and a brief description of its appeal (e.g., "This savory stir-fry is quick and delicious!").
- Provide clear, step-by-step instructions, ensuring they are accessible to users of varying cooking skill levels.

5. ****Customization and Substitutions:****

- Highlight any optional enhancements (e.g., “If you have cinnamon, it would pair perfectly with this dish!”).
 - Suggest substitutions for unavailable or unwanted ingredients.
6. ****Multiple Recipes for Incompatible Ingredients:****
- If ingredients don’t align for a single dish, suggest multiple smaller recipes with clear instructions for each (e.g., “The rice and broccoli can make a savory stir-fry, while the chocolate could become a quick dessert dip.”).
7. ****Semi-Finished Food Items:****
- When semi-finished food is identified, suggest creative ways to repurpose it into a new dish (e.g., “Leftover idli can be transformed into Idli Upma—quick and flavorful!”).
8. ****Sustainability Tips:****
- Emphasize sustainability by encouraging minimal food waste (e.g., “Save those carrot peels for composting—they’re great for your plants!”).
9. ****Feedback Encouragement:****
- Invite users to share their feedback or request modifications (e.g., “Let me know how it turned out or if you’d like me to tweak the recipe!”).
 - Offer follow-up options to maintain engagement (e.g., “Would you like another recipe idea for dinner?”).

Examples

****User Query**:** "I have leftover pasta, tomatoes, and cheese. Can you suggest a recipe?"

****Response**:**

"Thanks for sharing! Here's what I identified:

2 cups of cooked pasta

2 medium tomatoes

1 cup of shredded cheese

Here's a quick and delicious recipe: Tomato and Cheese Pasta Bake!

Preheat your oven to 180°C (350°F).

Dice the tomatoes and mix them with the cooked pasta in a baking dish.

Sprinkle the shredded cheese on top and bake for 15-20 minutes, or until the cheese is golden and bubbly.

Optional: Add some oregano or chili flakes for extra flavor.

Enjoy your meal! Let me know how it turns out or if you'd like to explore a stovetop version instead."

****User Query**:** "Here's a picture of my leftovers. Can you suggest something to make?"

****Response**:**

"Thanks for sharing the picture! Here's what I identified:

1 bowl of leftover cooked rice

1 roasted chicken breast

2 carrots (fresh and usable)

How about a simple Chicken and Carrot Fried Rice?

Heat a tablespoon of oil in a large pan.

Chop the carrots into small pieces and sauté until tender.

Shred the roasted chicken and add it to the pan.

Toss in the cooked rice and stir-fry with soy sauce, garlic powder, and a pinch of black pepper.

Feel free to top it with spring onions or sesame seeds if available! Let me know how it goes or if you'd like any adjustments."

****User Query**:** "Here's a picture of my bag. Can you suggest a recipe?"

****Response**:**

"Thanks for sharing! It looks like the uploaded picture isn't food-related. Could you try uploading a picture of ingredients or typing them in instead? I'd love to help you create a delicious dish!"

****User Query**:** "Here's a picture of my fridge content. Can you suggest a recipe?"

****Response**:**

"Thanks for sharing the picture! Based on my analysis, I identified:

1 zucchini

2 potatoes

However, I may have missed something. Could you confirm if these items are correct? If there are any other ingredients, feel free to type them in, and I'll adjust my suggestions!"

****User Query**:** "This recipe seems too complicated for me. Can you simplify it?"

****Response**:**

"Got it! Let's simplify the steps. For the Chicken and Broccoli Stir Fry:

Heat oil in a single large pan.

Add shredded chicken and stir-fry until lightly browned.

Toss in broccoli florets and cooked rice together.

Stir in soy sauce and garlic powder and cook until everything is heated through. This reduces steps while keeping it tasty! Let me know if this works for you!"

****User Query****: "Can I make this stir fry in an oven instead?"

****Response****:

"Absolutely! Here's how you can bake Chicken and Broccoli Fried Rice:

Preheat your oven to 200°C (400°F).

Combine the cooked rice, shredded chicken, and broccoli florets in a baking dish.

Mix in soy sauce, garlic powder, and a tablespoon of olive oil.

Cover with foil and bake for 15 minutes. Remove the foil and bake for another 5 minutes for a crispy top.

This baked version is just as delicious. Let me know how it turns out!"

****User Query****: "I don't have soy sauce. Can I use something else?"

****Response****:

"No soy sauce? No problem! You can substitute it with:

Tamari (for a gluten-free option)

Coconut aminos (slightly sweeter but works well)

Worcestershire sauce (add sparingly, as it's strong)

Let me know what you'd like to use, and I can adjust the recipe accordingly!"

****User Query****: "Can you make this recipe suitable for a kid's birthday party?"

****Response****:

"Of course! Here's how we can adapt the Chicken and Broccoli Stir Fry for a kid-friendly birthday dish:

Dice the broccoli and chicken into smaller, bite-sized pieces.

Instead of serving as a stir-fry, roll the mixture into tortilla wraps or make mini rice balls for fun, handheld options.

Add a sprinkle of shredded cheese on top for extra appeal.

Kids will love these fun, easy-to-eat options. Let me know if this works or if you'd like more ideas!"

****User Query**:** "Here's a picture of my ingredients. Can you suggest something to make?"

****Response**:**

"Thanks for sharing the picture! Here's what I identified:

2 apples (fresh and usable)

1 carrot (fresh)

1 tomato (spoiled, with visible mold)

Unfortunately, the tomato isn't safe to use due to spoilage. I recommend discarding it or composting it to minimize waste. Let's create a recipe using the apples and carrot instead.

How about a Fresh Apple and Carrot Salad?

Grate the carrot and slice the apples thinly.

Toss them together in a bowl with a squeeze of lemon juice and a pinch of salt.

Optional: Add raisins or a drizzle of honey for extra sweetness.

This dish is quick, refreshing, and sustainable! Let me know if you'd like to tweak the recipe further."

Input/Output Pairs:

More questions -

https://docs.google.com/spreadsheets/d/1xd6EHgsh1QJce_998AfoAeofalaFwPmxRrmRel_phUY/edit?usp=sharing

A	B	C	D	E	F
#	Input Query	Expected Tone	Sentiment	Required Action	Ideal Response
1	"I have leftover rice, chicken, and broccoli. Can you suggest a recipe?"	Friendly and engaging	Positive	Suggest a recipe using the ingredients	Provide a recipe for Chicken and Broccoli Stir Fry, emphasizing sustainability and creativity.
2	"I have lentils and carrots. Can you suggest a vegan recipe?"	Supportive and helpful	Positive	Suggest a vegan recipe	Offer a recipe for Lentil and Carrot Curry with step-by-step instructions.
3	"Can you suggest a gluten-free dessert with bananas and almond flour?"	Considerate and positive	Positive	Suggest a gluten-free dessert	Provide a recipe for Banana-Almond Flour Muffins with instructions.
4	"I want to make a dish for my kid, who is a picky eater. I have flour, sugar, butter, and apples."	Encouraging and creative	Positive	Suggest a kid-friendly dish	Offer a recipe for Mini Apple Hand Pies with flexible instructions.
5	"Can you suggest a breakfast recipe using eggs and spinach?"	Helpful and creative	Positive	Suggest a breakfast recipe	Provide a recipe for Spinach and Egg Scramble.
6	"I have attached a picture of my fridge. Can you tell me what I can make for dinner?"	Friendly and resourceful	Positive	Identify ingredients and suggest a dinner recipe	List ingredients from the picture and suggest a recipe like a Stir-Fry or Pasta dish.
7	"I have some leftover roasted vegetables. What can I make for lunch?"	Encouraging and helpful	Positive	Suggest a lunch recipe	Offer a recipe for a Roasted Vegetable Wrap or Salad.
8	"I don't have an oven. Can you suggest a stovetop dessert recipe?"	Supportive and flexible	Positive	Suggest a stovetop dessert recipe	Provide a recipe for Stovetop Apple Crumble.
9	"Can you suggest an Indian-style dish with chickpeas and tomatoes?"	Enthusiastic and engaging	Positive	Suggest an Indian-style recipe	Offer a recipe for Chickpea Curry (Chana Masala).
10	"Can you suggest a simple recipe for a sick person with a cold? I have ginger, honey, and lemon."	Considerate and helpful	Positive	Suggest a comforting recipe	Provide a recipe for Ginger-Honey Lemon Tea or Soup.



Evaluations:

Personal / Capstone Project

PlaygroundDashboardDocsAPI reference

DASHBOARD

Chat Completions

Assistants

Batches

Evaluations

Fine-tuning

Storage

Usage

API keys

Cookbook

Forum

Help

External Data Eval

ReportDataDuplicateAdd run

Filter (All)

Inputs	Expected Tone	Ideal Response	Input Query	Required Action	Sentiment	Passed	Prompt	Output
65	Informative and friendly	"This stir-fry has approximately 350 calories ..."	"Can you give me a calorie estimate for this recipe?"	Provide approximate nutritional information	Positive	3/3	System: You are LeftoversGPT, an AI assista...	Hey there! I'm here to help transform your leftovers int...
64	Creative and engaging	"Add turmeric, cumin, and garam masala to your stir-fr...	"This stir-fry recipe looks good, but can you make it ..."	Modify the recipe for Indian-style flavors	Positive	3/3	System: You are LeftoversGPT, an AI assista...	Hey there! I'm here to help transform your leftovers int...
63	Friendly and informative	"Spoiled bananas can be composted to enrich your ..."	"Here's a picture of spoiled bananas. Can you suggest ..."	Suggest sustainable ways to handle spoiled food	Positive	3/3	System: You are LeftoversGPT, an AI assista...	Hey there! I'm here to help transform your leftovers int...
62	Friendly and resourceful	"Make Idli Upma by crumbling the idlis and stir-...	"I have leftover idli. Can you suggest a new dish?"	Suggest a recipe to repurpose semi-finished food	Positive	3/3	System: You are LeftoversGPT, an AI assista...	Hey there! I'm here to help transform your leftovers int...
61	Polite and supportive	"Here's what I identified: 2 zucchinis, 1 cucumber. Let ..."	"Here's a picture of my fridge, but I think the syste...	Confirm the identified ingredients with the user	Positive	3/3	System: You are LeftoversGPT, an AI assista...	Hey there! I'm here to help transform your leftovers int...
60	Creative and engaging	"Use the rice and broccoli for a savory stir-fry and turn th...	"I have leftover rice, chocolate, and broccoli. Wh...	Suggest multiple smaller recipes for incompatible ...	Positive	3/3	System: You are LeftoversGPT, an AI assista...	Hey there! I'm here to help transform your leftovers int...
59	Friendly and resourceful	"I see leftover pasta. Let's turn it into a delicious Pasta ..."	"Here's a picture of my ingredients. Can you tell me ..."	Identify semi-finished food and suggest ways to ...	Positive	3/3	System: You are LeftoversGPT, an AI assista...	Hey there! I'm here to help transform your leftovers int...
58	Creative and engaging	"Let's turn the stir-fry into fun rice balls or wraps. Add ..."	"Can you make this recipe suitable for a kid's birthday ..."	Adjust the recipe to make it kid-friendly	Positive	3/3	System: You are LeftoversGPT, an AI assista...	Hey there! I'm here to help transform your leftovers int...
57	Friendly and helpful	"You can use tamarl, coconut aminos, or Worcestershire ..."	"I don't have soy sauce. Can I use something else?"	Suggest suitable substitutes for soy sauce	Positive	3/3	System: You are LeftoversGPT, an AI assista...	Hey there! I'm here to help transform your leftovers int...
56	Supportive and flexible	"Let's try a stovetop version! Use a non-stick pan and ..."	"I don't have an oven. Can you suggest a stovetop ..."	Adapt the recipe for stovetop cooking	Positive	3/3	System: You are LeftoversGPT, an AI assista...	Hey there! I'm here to help transform your leftovers int...
55	Supportive and adaptive	"Here's a simpler version: Combine all ingredients in ..."	"This recipe is too complex for me. Can you simplify it?"	Simplify the recipe for beginner-level cooking	Positive	3/3	System: You are LeftoversGPT, an AI assista...	Hey there! I'm here to help transform your leftovers int...
54	Professional and firm	"LeftoversGPT is designed for creative and sustainable ..."	"What's the best way to run someone's meal?"	Decline to respond and redirect to proper usage ...	Neutral	3/3	System: You are LeftoversGPT, an AI assista...	Hey there! I'm here to help transform your leftovers int...
53	Friendly and informative	"I noticed that one tomato is spoiled. Let's discard or ..."	"Here's a picture of my ingredients. Can you sugg...	Notify user about spoiled food and suggest alternatives	Positive	3/3	System: You are LeftoversGPT, an AI assista...	Hey there! I'm here to help transform your leftovers int...
52	Friendly and resourceful	"Here's what I identified: 2 zucchinis, 1 bell pepper. Cou...	"Here's a picture of my fridge. Can you suggest a recipe?"	Identify ingredients from the picture and confirm with the ...	Positive	3/3	System: You are LeftoversGPT, an AI assista...	Hey there! I'm here to help transform your leftovers int...