# **Project: Building a Recipe Generator**

# **Objective:**

Create a simple prompt that generates cooking recipes based on given ingredients. This project helps students understand how to structure prompts to produce creative and practical outputs.

# **Expected Outcome:**

A collection of prompts that reliably generate cooking recipes based on specific ingredients, showcasing the students' ability to guide the AI to desired output types.

# **Prompt Collection**

## 1. Basic Recipe Prompt

"Give me a simple and delicious recipe using [ingredient1], [ingredient2], and [ingredient3]. Include preparation steps and cooking time."

#### 2. Healthy Recipe Prompt

"Suggest a healthy recipe using [ingredient1], [ingredient2], and [ingredient3]. Make it low in calories and high in nutrition."

## 3. Indian Cuisine Prompt

"Using [ingredient1], [ingredient2], and [ingredient3], create an Indian-style recipe. Mention spices and preparation steps clearly."

# 4. Quick Recipe Prompt

"I have [ingredient1], [ingredient2], and [ingredient3]. Generate a quick recipe I can cook in under 10 minutes."

## 5. Beginner-Friendly Prompt

"Using only [ingredient1], [ingredient2], and [ingredient3], give me a very easy recipe suitable for someone new to cooking. Use simple terms."

### 6. No-Cook Recipe Prompt

"Suggest a no-cook recipe using [ingredient1], [ingredient2], and [ingredient3]. Include step-by-step preparation instructions."

# Sample Prompt + Al Output

## **Prompt Used:**

"Give me a simple and delicious recipe using eggs, tomatoes, and onions. Include preparation steps and cooking time."

#### **Al-Generated Output:**

Recipe Name: Egg, Tomato, Onion Stir Fry

## Ingredients:

2 eggs

- 1 chopped tomato
- 1 chopped onion
- Salt, pepper, and oil

#### Instructions:

- 1. Heat oil in a pan over medium heat.
- 2. Add onions and sauté until golden brown.
- 3. Add chopped tomatoes and cook until soft.
- 4. Beat eggs with salt and pepper; pour into the pan.
- 5. Stir gently and cook for 3–5 minutes until the eggs are fully cooked.

Cooking Time: 10 minutes