







MiseAl

Mobile Al Assistant for Chefs

A Progressive Web App for digitizing, editing, and sharing recipes, kitchen events, and inventory—optimized for chef workflow



Vision & Problem Statement



Vision

Empower chefs with a smart, mobile-first AI assistant to streamline kitchen workflows.

Problem Statement

- Traditional kitchen management is inefficient—recipes are scattered across physical media
- Schedules and events are managed manually with limited visibility
- Inventory tracking is cumbersome and error-prone
- Sharing culinary knowledge between teams is difficult

MiseAl addresses these challenges with digital innovation.

Key Features: Recipe Digitization



- Upload & Al Extraction
 - ✓ Upload recipes via image or PDF format
 - ✓ OCR technology recognizes printed text
 - ✓ Al extracts ingredients, quantities, steps
- Flexible Export
 - Export to CSV for spreadsheet analysis
 - One-click sharing with kitchen staff
 - ✓ Print-friendly formatting

- 🌠 Manual Editing
 - ✓ Intuitive recipe editor with rich formatting
 - Add personal notes and modifications
 - Scale quantities automatically
- Chef-Optimized Workflow
 - ✓ Fast, mobile-friendly interface
 - ✓ Works offline in busy kitchens
 - ✓ Tag system for easy recipe organization

Key Features: Kitchen Calendar & Events



Centralized Kitchen Calendar

- Single unified view of all kitchen shifts, events, and special dates
- Custom color-coding for different event types and priorities
- Mobile access for on-the-go planning and scheduling

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Special Needs Management

- Track and highlight guest allergies with prominent visibility
- ★ VIP guest flagging with special preparation notes
- Special occasions management with automated reminders



Team Coordination

- Real-time notifications for schedule changes and updates
- Synchronized view across all staff devices
- Staff accountability with task confirmation



Key Features: Inventory Management



Live Inventory Tracking

Real-time monitoring of kitchen ingredients and supplies with the integrated demo system



Reduce Waste & Costs

- Identify expiring ingredients before they go to waste
- Track usage patterns to optimize purchasing



Avoid Shortages

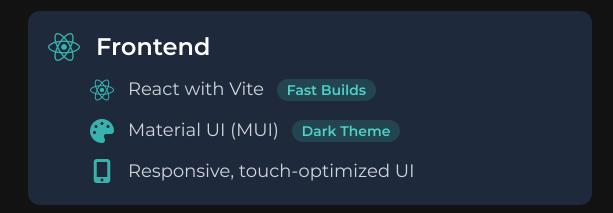
- Automatic alerts when supplies run low
- Streamlined ordering process with supplier integration

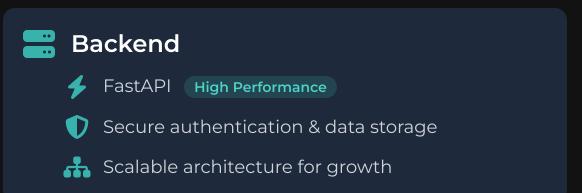


Mobile Access

Check inventory levels from anywhere, enabling kitchen staff to make informed decisions on the go

Technical Architecture









Modern Dark UI Showcase

Experience a sleek, chef-friendly interface optimized for readability, focus, and quick touch interactions.



Dark theme reduces eye strain during long kitchen shifts

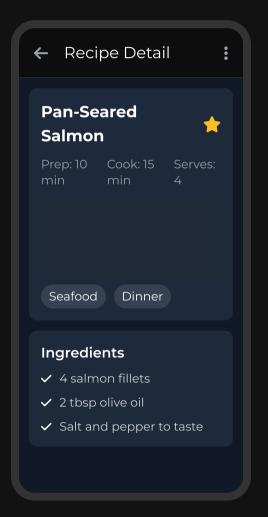
Touch-Optimized

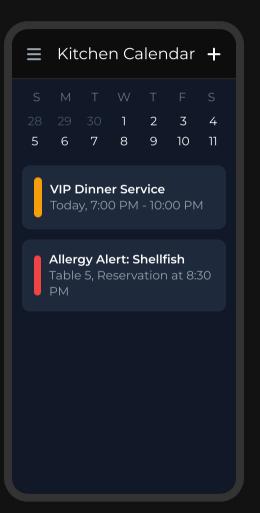
Large touch targets for busy kitchen environments

Professional Design

Inspired by GitHub and Figma dark themes for modern appeal

Quick Interactions
Optimized workflow with minimal taps required





Current Status, Roadmap & Next Steps



Current Status



Roadmap

- Short Term
 - Advanced UI polish and refinements
 - Extended inventory features
 - Deeper Al-driven insights
- Medium Term
 - ♥ Integration with more culinary tools
 - Expanded sharing & collaboration features
 - User feedback implementation loop



Next Steps

We're actively seeking:

