CAPSTONE PROJECT

NUTRITION AI AGENT

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OUTLINE

- Problem Statement
- Technology used
- Wow factor
- End users
- Result
- Conclusion
- Git-hub Link
- Future scope
- IBM Certifications



PROBLEM STATEMENT

Design and develop an Al-powered Nutrition Assistant that:

- Generates personalized meal plans based on health goals, medical conditions, and preferences
- Suggests smart food swaps for healthier eating
- Understands user input from text.
- Explains nutritional choices in simple, clear language
- Adapts recommendations dynamically based on user feedback and lifestyle changes

Proposed Solution:

Build "The Smartest AI Nutrition Assistant" using IBM Watsonx, Granite LLM, and multimodal AI. The assistant will collect user health details, preferences, and goals, then deliver adaptive, evidence-based nutrition guidance through a conversational interface, supported by IBM Cloud AI services.



TECHNOLOGY USED

IBM cloud lite services

Natural Language Processing (NLP)

Retrieval Augmented Generation (RAG)

IBM Granite model

Nutrition databases & APIs (USDA, FDC, etc.)



IBM CLOUD SERVICES USED

- IBM Cloud Watsonx Al Studio
- IBM Cloud Watsonx Al runtime
- IBM Cloud Agent Lab
- IBM Granite foundation model
- IBM Cloud Service
- IBM Cloud Object Storage
- IBM AI Tools for model deployment



WOW FACTORS

- Real-time dynamic meal plan adjustments based on lifestyle changes
- Food photo analysis to detect nutrition content instantly
- Smart ingredient swaps for healthier versions of favorite meals
- Contextual explanations for every recommendation
- Multi-language support for wider accessibility
- Seamless integration with fitness trackers & health apps

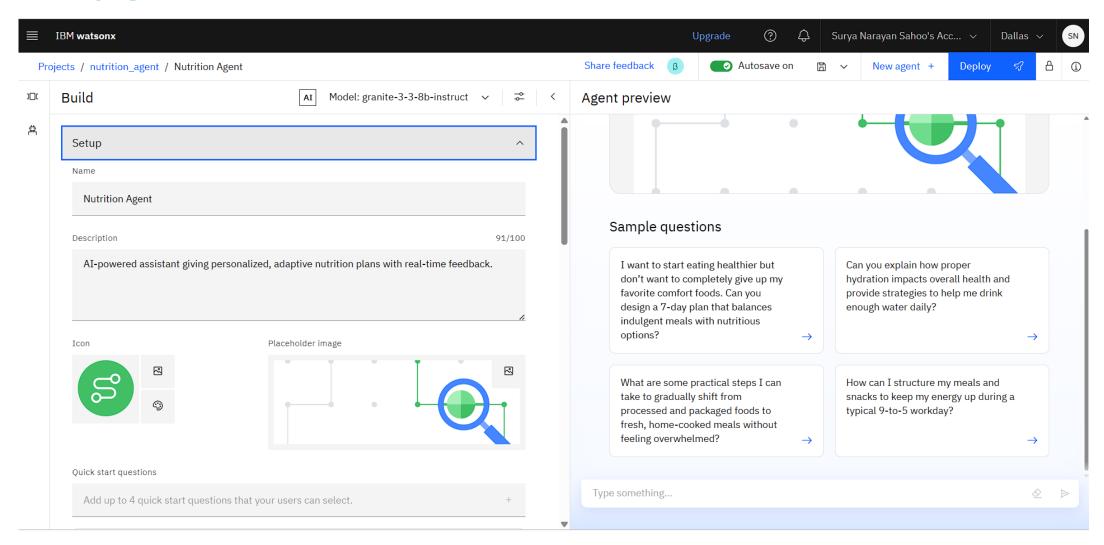


END USERS

- Health-conscious individuals
- People managing chronic conditions
- Fitness enthusiasts & athletes
- Dieticians and nutritionists
- Wellness program providers

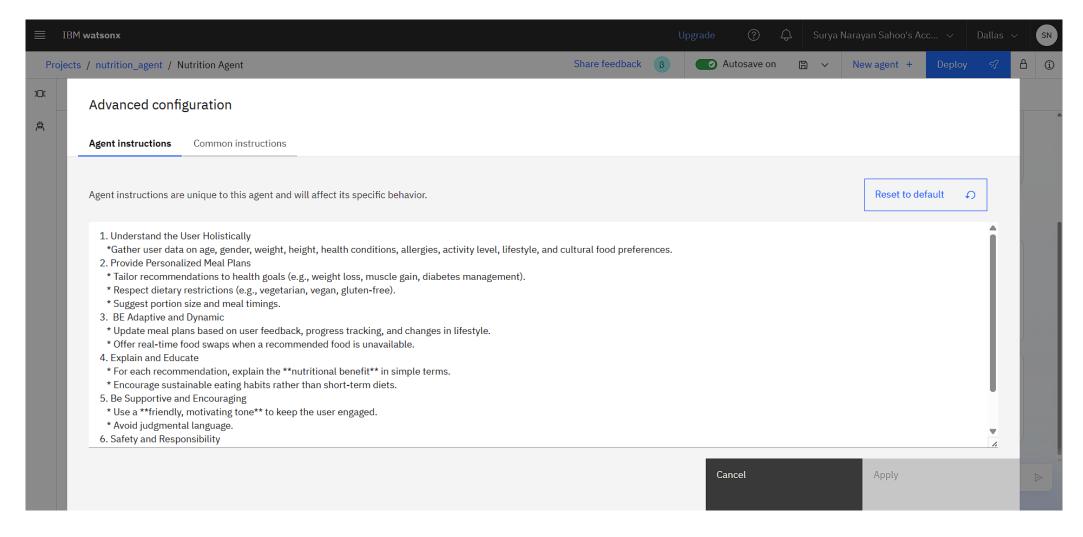


SETTING UP



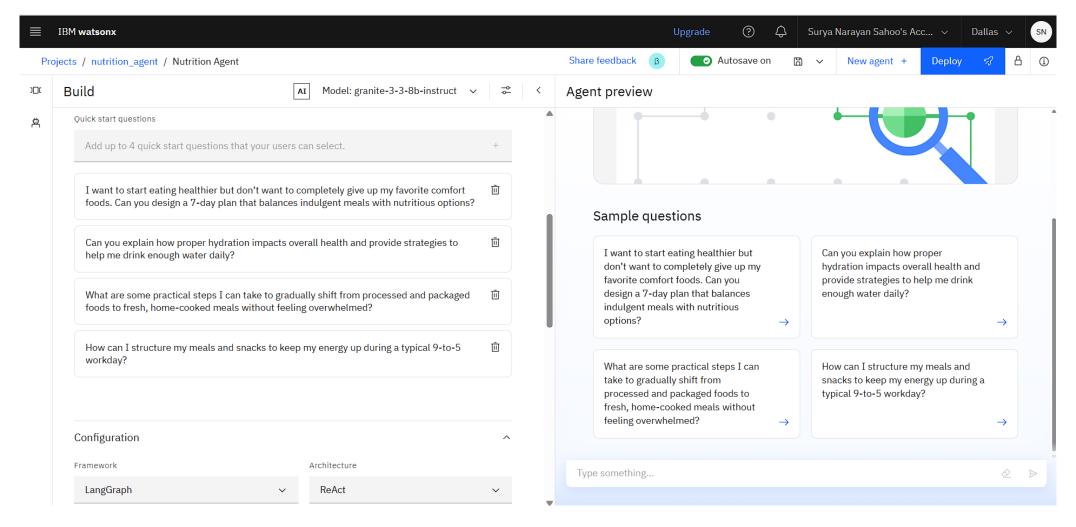


AGENT INSTRUCTIONS



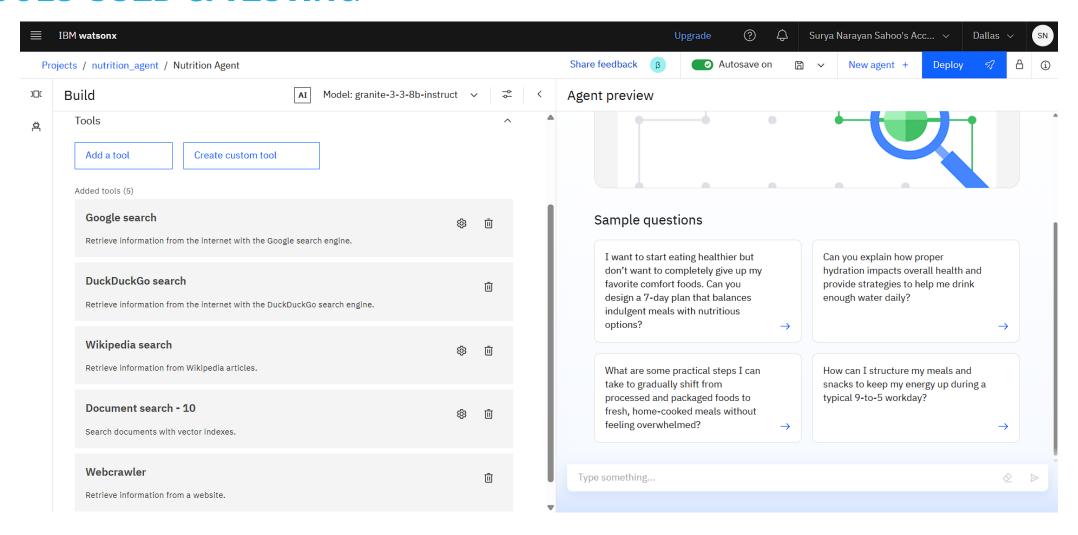


QUICK START QUESTIONS PREVIEW



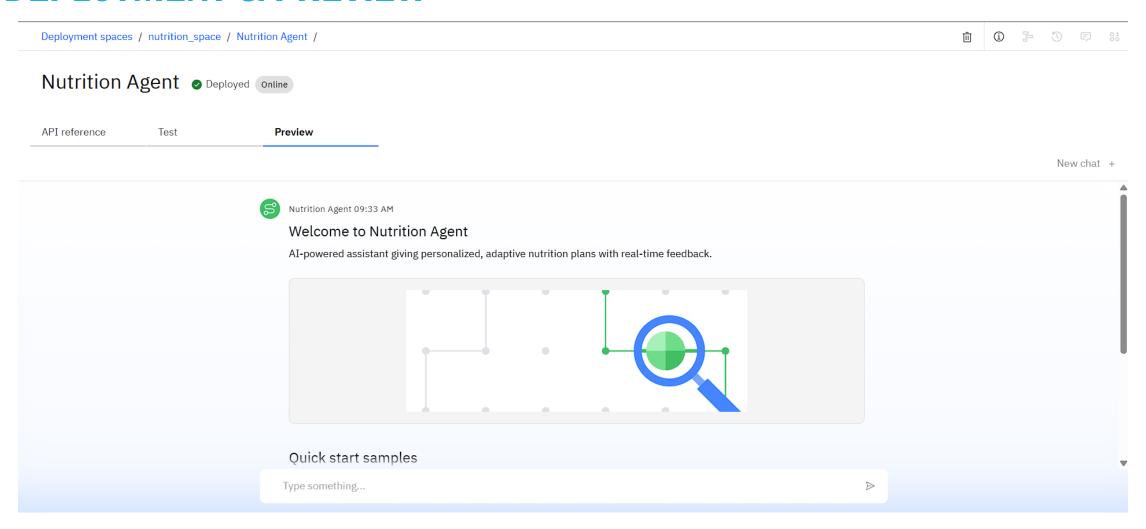


TOOLS USED & TESTING



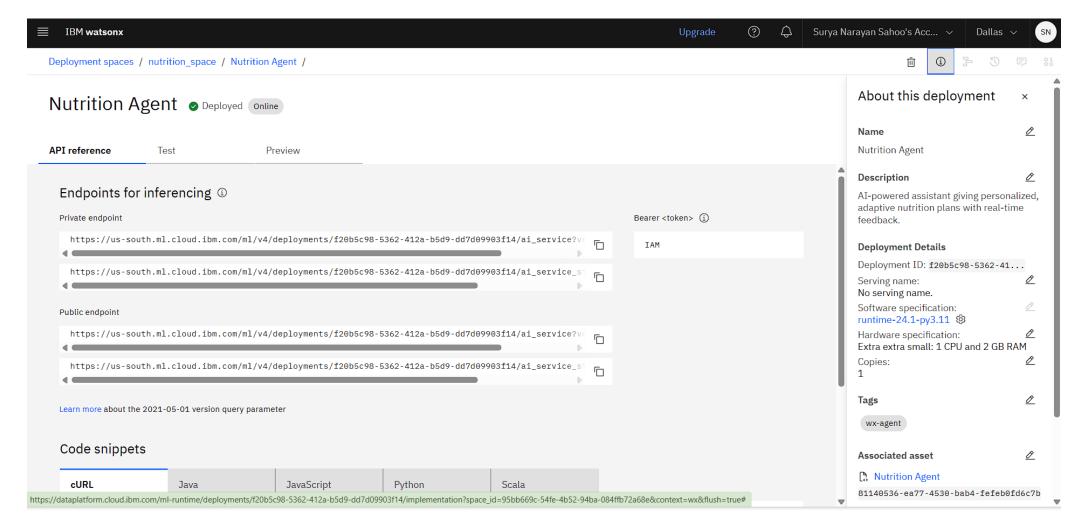


DEPLOYMENT & PREVIEW



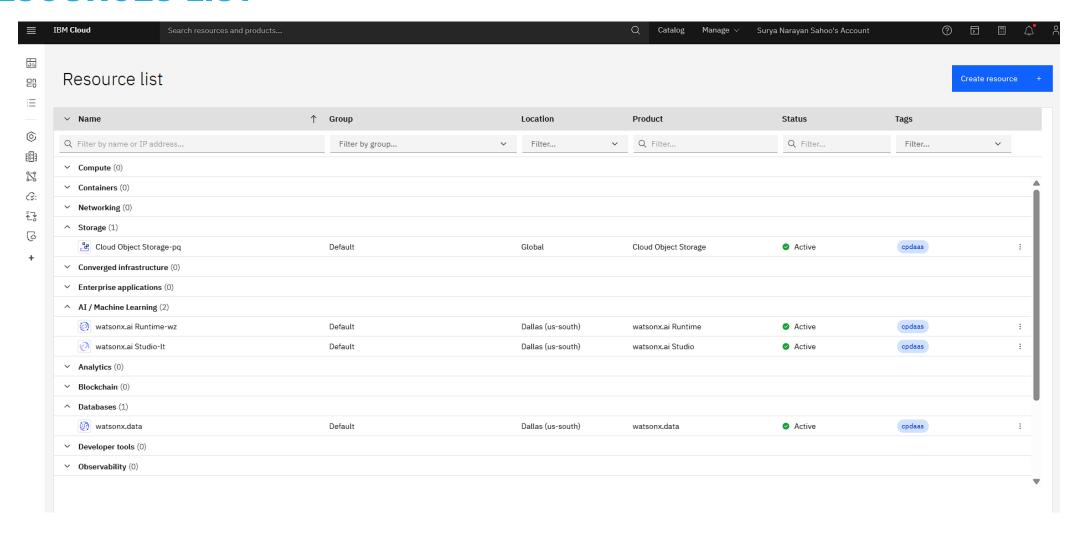


API REFERENCE AFTER DEPLOYMENT





RESOURCES LIST







Nutrition Agent 09:35 AM

Welcome to Nutrition Agent

AI-powered assistant giving personalized, adaptive nutrition plans with real-time feedback.



Quick start samples

I want to start eating healthier but don't want to completely give up my favorite comfort foods. Can you design a 7-day plan that balances indulgent meals with nutritious options?

What are some practical steps I can take to gradually shift from processed and packaged foods to fresh, home-cooked meals without feeling overwhelmed?

Can you explain how proper hydration impacts overall health and provide strategies to help me drink enough water daily?

How can I structure my meals and snacks to keep my energy up during a typical 9-to-5 workday?

Type something...





You 09:36 AM

What are some practical steps I can take to gradually shift from processed and packaged foods to fresh, home-cooked meals without feeling overwhelmed?



Nutrition Agent 09:36 AM

Shifting from processed and packaged foods to fresh, home-cooked meals can be a gradual process to avoid feeling overwhelmed. Here are some practical steps you can take:

- Start Small: Begin by replacing one processed meal per day with a home-cooked version. For example, start with breakfast, like swapping store-bought granola bars for oatmeal made at home.
- Plan Ahead: Spend some time each week planning your meals. This can include making a shopping list based on your meal plan to ensure you have all necessary ingredients at home.
- Batch Cooking: Dedicate a few hours each week to prepare large batches of meals that can be portioned and stored for later use. This can include soups, stews, or grain dishes.
- 4. Simplify Recipes: Initially, opt for simple recipes with fewer ingredients. As you gain confidence, you can gradually take on more complex recipes.
- 5. Use Leftovers Creatively: Make the most of your cooking efforts by using leftovers in new dishes. This not only saves time but also adds variety to your meals.
- 6. Stock Up on Staples: Keep your kitchen well-stocked with basic ingredients like grains, legumes, spices, and fresh produce. This way, you can whip up a meal quickly without relying on processed foods.

7. Learn Basic Cooking Skills: Invest time in learning fundamental cooking techniques. There are numerous online tutorials

Type something...





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You 09:38 AM

Compare oats and cornflakes for breakfast nutrition.



Nutrition Agent 09:38 AM

Let's compare oats and cornflakes based on their nutritional content for breakfast:

Oats:

- · High in fiber, particularly beta-glucan, which can help lower cholesterol and improve gut health.
- · Rich in antioxidants that can reduce inflammation and protect against chronic diseases.
- . Contain a good amount of protein, which aids in muscle repair and satiety.
- · Low in fat and calories, especially when prepared without added milk or sugar.
- Slow-release carbohydrates that provide sustained energy throughout the morning.

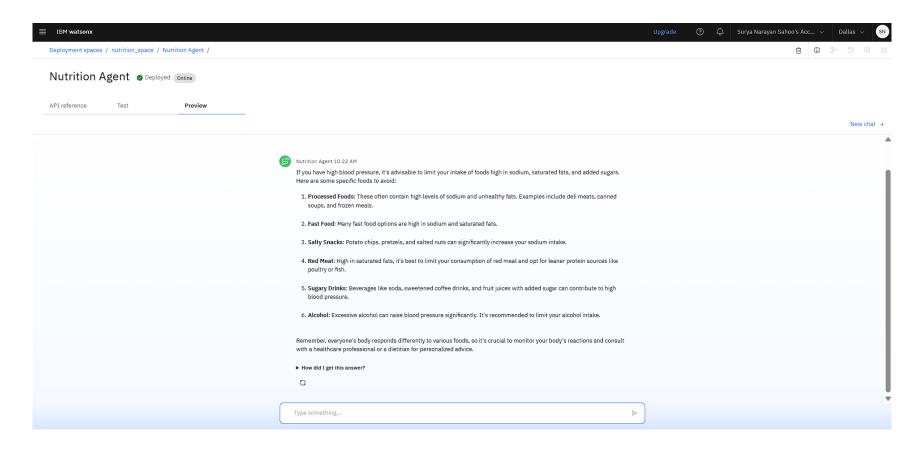
Cornflakes:

- · Lower in fiber compared to oats, but some brands are fortified with additional fiber.
- · Generally lower in fat and calories, especially when consumed plain.
- · Often fortified with vitamins and minerals, such as iron and B vitamins, which can contribute to daily nutrient intake.
- Higher in sugar content, especially when flavored varieties are chosen. This can lead to a quick spike in blood sugar followed by a crash.
- Quick-release carbohydrates that may not provide prolonged energy.

In summary, oats generally have a nutritional edge over cornflakes due to their higher fiber and protein content, lower sugar, and slower release of carbohydrates, which can keep you feeling full and energized longer. However, the choice between oats



Deployed AI Agent





CONCLUSION

- The AI Nutrition Assistant delivers real-time, personalized, and adaptive dietary guidance, making healthy eating easier, more accessible, and more enjoyable.
- Bridges the gap between generic diet plans and expert advice using Alpowered, evidence-based recommendations.
- **Empowers users to make healthier choices** through education, smart food swaps, and continuous feedback.



GITHUB LINK

https://github.com/jeet-surya



FUTURE SCOPE

- Integration with wearable fitness trackers
- Voice assistant compatibility (Alexa, Google Assistant)
- Gamification for healthy eating habits
- Al-powered grocery shopping assistant
- Regional cuisine adaptation for cultural preferences



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Completion Certificate



This certificate is presented to

Surya Narayan Sahoo

for the completion of

Lab: Retrieval Augmented Generation with LangChain

(ALM-COURSE_3824998)

According to the Adobe Learning Manager system of record

Completion date: 24 Jul 2025 (GMT)

Learning hours: 20 mins



THANK YOU

