

# YUM.AI

## Enhancing Kitchen Efficiency and Creativity with AI

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# Use Case: Real-Time Recipe Suggestions



Chefs and home cooks get instant meal ideas.



Based on available ingredients and dietary needs



Saves time and reduces guesswork



# Use Case: Menu Planning & Inspiration

- Helps restaurant teams plan daily/weekly specials
- Provides cultural cuisine ideas and seasonal recipes
- Enhances menu creativity and variety



# Use Case: Cooking Tips & Techniques

OFFERS BEST  
PRACTICES FOR  
INGREDIENT  
STORAGE AND  
PREPARATION

REDUCES FOOD  
WASTE AND  
IMPROVES  
EFFICIENCY

HELPS STREAMLINE  
COOKING  
OPERATIONS



# Business Problems & AI Solutions

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## Start-Up Restaurant Industry

High stress in kitchens to explore ideas for recipe of the day  
→ Instant AI recipe help

Menu variety issues → Large AI-curated recipe database

## Meal-Kit Delivery Industry

Dietary Restrictions: Deliver customized meal prep kits to customers who have medical conditions.

Religious Restrictions: Deliver customized meal prep kits to customers that practice different religions. (Example: Halal, Kosher, Hindu Meal)

Diet Preferences: Deliver customized meal prep kits to customers who chose a particular Diet like Vegan, Vegetarian, Pescetarian etc.

# Business Problems & AI Solutions

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## **Culinary Institutions**

Knowledge Transfer → AI as a 24/7 training tool

Database – AI chatbot as a library of resources about multiple cuisines and diets.



## **Marketing/CRM**

AI chatbot for quick answers for customers.

AI chatbot interaction reduces the wait times thereby increasing customer satisfaction.

# AI Solution & Technology

- NLP-based chatbot trained on curated recipe data
- Keyword-based logic adapter for accurate responses.

For our chatbot words like chicken, beef and dietary trigger a particular response.

- Scraped/curated database for evolving recipe suggestions
- Random recipe feature for creative inspiration.





# Product Integration



POS & Kitchen Display System integration



Web/Mobile app & smart speaker compatibility



Reduces training costs, improves efficiency



Enhances customer engagement & satisfaction



# Value Add

**Time Savings & Operational Efficiency :** For Food restaurants reducing training cost by ~3-6k and increasing operation efficiency by 10% utilizes AI to handle 70% of customer inquiries through chatbots

**Increased Menu Innovation:** Novel dishes and daily specials keep the menu interesting.

**Enhanced Customer Experience:** automation ensures customers receive immediate assistance, reducing the need for manual searches or prolonged wait times

Users receive instant, allergy-safe recipe suggestions, with AI remembering preferences for quicker, personalized future interactions. AI can suggest **creative substitutions** (e.g., using flaxseeds instead of eggs for egg-allergic customers)

**Scalable and Adaptable :** Expandable Knowledge Base by Continuously update with new recipes, tips, and cuisines.

# CHATBOT Solution

Conversation example  
on the right picture.

Python packaged.

Easy to integrate  
anywhere.

```
You: yo
Assistant: Yo! I'm ready to cook. You?
You: let's go, generate a chicken recipe
Assistant: Here is a random Chicken Parmesan recipe:
1. Step 1: Pound chicken breasts; season. Dredge in flour, then egg wash, then breadcrumbs.
2. Step 2: Pan-fry until golden on both sides.
3. Step 3: Place chicken in a baking dish; top with tomato sauce and mozzarella.
4. Step 4: Bake at 375°F (190°C) until cheese is melted and chicken is fully cooked.
5. Step 5: Serve with pasta or a side salad.
You: can you give me another random recipe
Assistant: Try this recipe: Shrimp Scampi
Instructions:
Step 1: Sauté minced garlic in olive oil and butter.
Step 2: Add shrimp; cook until they turn pink.
Step 3: Stir in white wine or lemon juice; simmer briefly.
Step 4: Add chopped parsley, salt, and pepper to taste.
Step 5: Serve over pasta or with crusty bread.
You: other
Assistant: We haven't talked about a specific protein yet. Should I pick a random recipe from the entire DB? (Yes/No)
You: yes
Assistant: Here is a random Pancakes recipe:
1. Step 1: In a bowl, mix flour, sugar, baking powder, and a pinch of salt.
2. Step 2: In another bowl, whisk together milk, egg, and melted butter.
3. Step 3: Combine wet and dry ingredients; avoid overmixing.
4. Step 4: Ladle batter onto a hot griddle or non-stick pan.
5. Step 5: Flip when bubbles form on top; cook until golden.
You: give me a beef recipe
Assistant: Here is a random Shepherd's Pie recipe:
1. Step 1: Brown ground lamb (or beef) with onions, carrots, and peas.
2. Step 2: Add beef stock, tomato paste, and herbs; simmer.
3. Step 3: Transfer mixture to a baking dish; top with mashed potatoes.
4. Step 4: Bake at 375°F (190°C) until the top is golden brown.
5. Step 5: Let it cool slightly before serving.
You: other
Assistant: I recall you wanted a beef recipe. Do you want another random recipe with the same protein? (Yes/No)
You: yes
Assistant: yes
You: give me a random recipe
Assistant: Try this recipe: Pad Thai
Instructions:
Step 1: Soak rice noodles in warm water until softened.
Step 2: Sauté tofu or shrimp in oil; set aside.
Step 3: Stir-fry garlic; add the soaked noodles and pad thai sauce (tamarind, fish sauce, sugar).
Step 4: Push noodles aside; scramble an egg, then mix everything together.
Step 5: Return tofu/shrimp; toss with bean sprouts and chives.
You: give me a beef recipe
Assistant: Here is a random Spaghetti Bolognese recipe:
1. Step 1: Sauté finely chopped onions, carrots, and celery in olive oil.
2. Step 2: Add ground beef and brown thoroughly.
3. Step 3: Stir in tomato sauce (or crushed tomatoes), red wine, and herbs.
4. Step 4: Simmer the sauce for 20-30 minutes.
5. Step 5: Serve over cooked spaghetti, topped with Parmesan cheese.
You: give me a fish recipe
Assistant: Here is a random Pho recipe:
1. Step 1: Simmer beef or chicken bones with onion, ginger, and spices (star anise, cinnamon) for several hours.
2. Step 2: Skim off any foam; season the broth with fish sauce.
3. Step 3: Soak rice noodles in hot water until softened.
4. Step 4: Arrange noodles and sliced meat in a bowl.
5. Step 5: Ladle the hot broth over; top with fresh herbs, lime, chili.
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