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

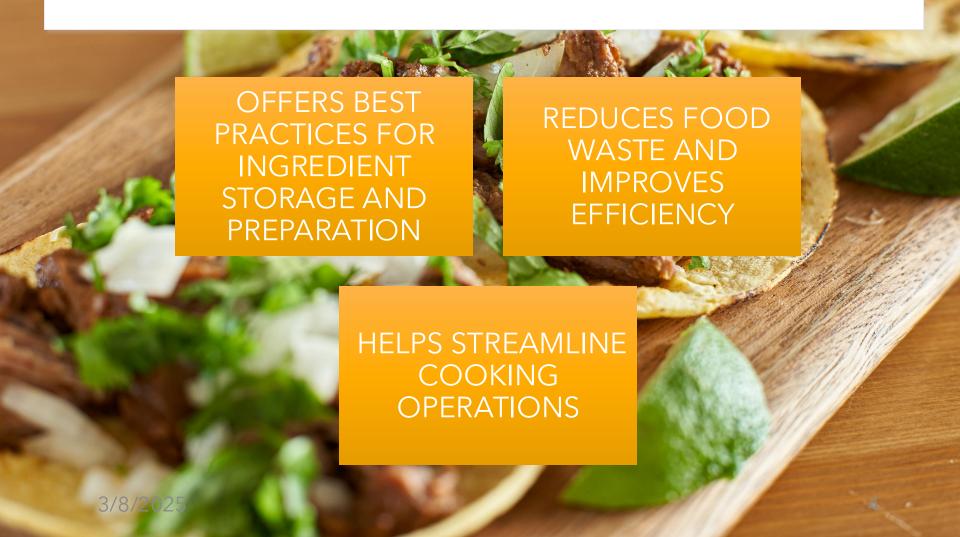
Use Case: Menu Planning & Inspiration

 Helps restaurant teams plan daily/weekly specials

> Provides cultural cuisine ideas and seasonal recipes

> > • Enhances menu creativity and variety

Use Case: Cooking Tips & Techniques





Business Problems & Al Solutions



Culinary Institutions

Knowledge Transfer → Al as a 24/7 training tool

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



Marketing/CRM

Al chatbot for quick answers for customers.

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

Al 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

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Value Add



CHATBOT Solution

Conversation example on the right picture.

Python packaged.

Easy to integrate anywhere.

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Step 5: Serve with pasta or a side salad.
 Step 1: In a bowl, mix flour, sugar, baking powder, and a pinch of salt.
  Step 4: Ladle batter onto a hot griddle or non-stick pan.
 Step 5: Flip when bubbles form on top; cook until golden.
 ssistant: Here is a random Shepherd'S Pie recipe:
  Step 1: Brown ground lamb (or beef) with onions, carrots, and peas.
  Step 4: Bake at 375°F (190°C) until the top is golden brown.
Step 1: Soak rice noodles in warm water until softened.
Step 3: Stir-fry garlic; add the soaked noodles and pad thai sauce (tamarind, fish sauce, sugar).
Step 5: Return tofu/shrimp; toss with bean sprouts and chives.
Assistant: Here is a random Spaghetti Bolognese recipe:
  Step 4: Arrange noodles and sliced meat in a bowl.
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