

## Hackathon Pitch - Cook'd

As a team of international students, we are no strangers to uprooting our life and moving halfway across the globe. The experience for many is tough, lonely and tiresome all the while chasing that elusive dream and that chase is enough to keep a glimmer of hope alive. We get homesick quite often and one of the ways we have identified of satiating that feeling is a good home cooked meal that reminds us of where we came from. Reminiscing about the past with a plate of food that you often took for granted that you'd always have is one of our favorite pastimes.



One challenge that we have experienced with this is to source authentic ingredients for these dishes. Oftentimes we've had to settle for the unfamiliar ingredients just because they are available and they are cheap despite having no idea how to cook with them. No disrespect to those ingredients, we just had no idea what they went in. Until now.

*Figure 1: Landing page*

This idea was developed from the minds of people who have experienced this problem firsthand: An application to suggest dishes from the cuisine of choice from a dropdown menu and provides the user with the list of ingredients and the recipe for the chosen dish. The application also allows for the breakdown of each dish into their individual ingredients and allows for the formation of new dishes with these ingredients. This allows for



*Figure 2: Choosing Cuisine*

the smoother integration of immigrants and international students into American society. Many international students are on a tight budget, and the app could offer budget-friendly versions of traditional dishes, prioritizing affordable ingredient options or providing tips for smart grocery

shopping. Previously alien and unknown ingredients can slowly become staples in daily diet without losing the feeling of home.

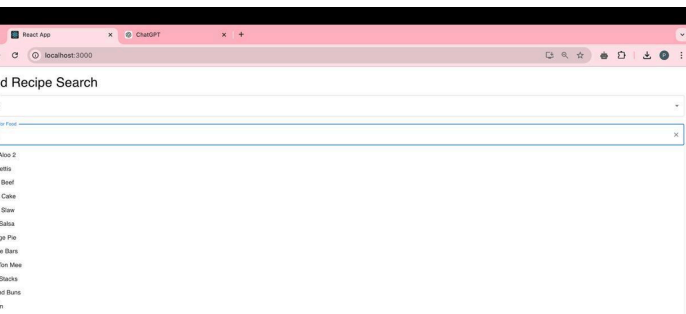


Figure 3: Autofill searches from the chosen cuisine

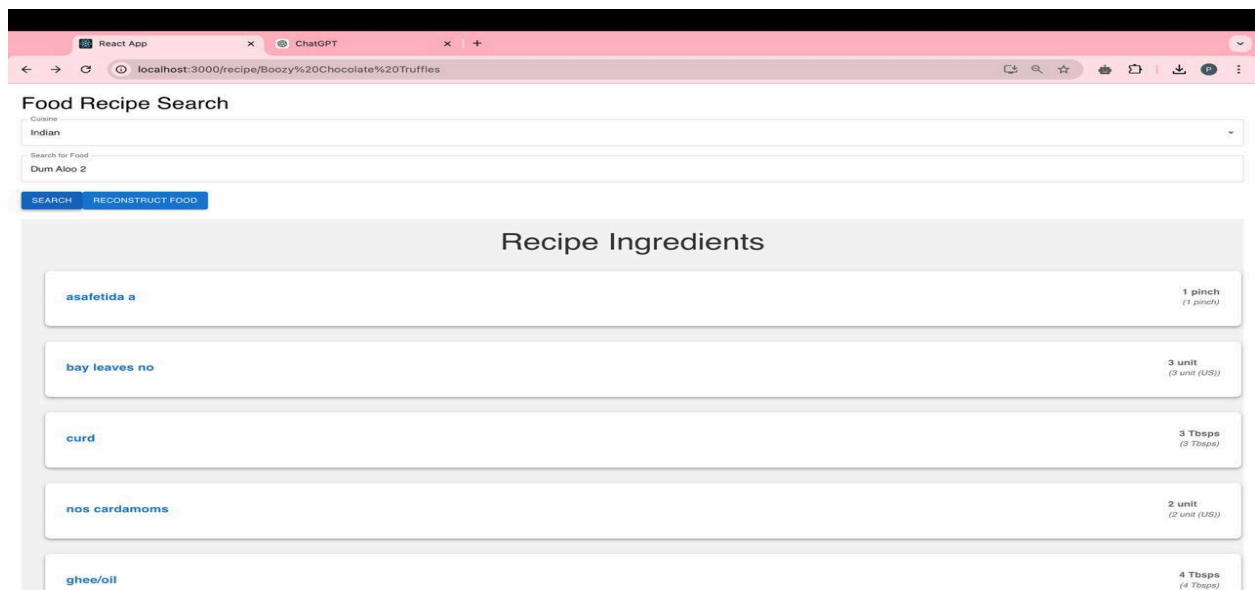
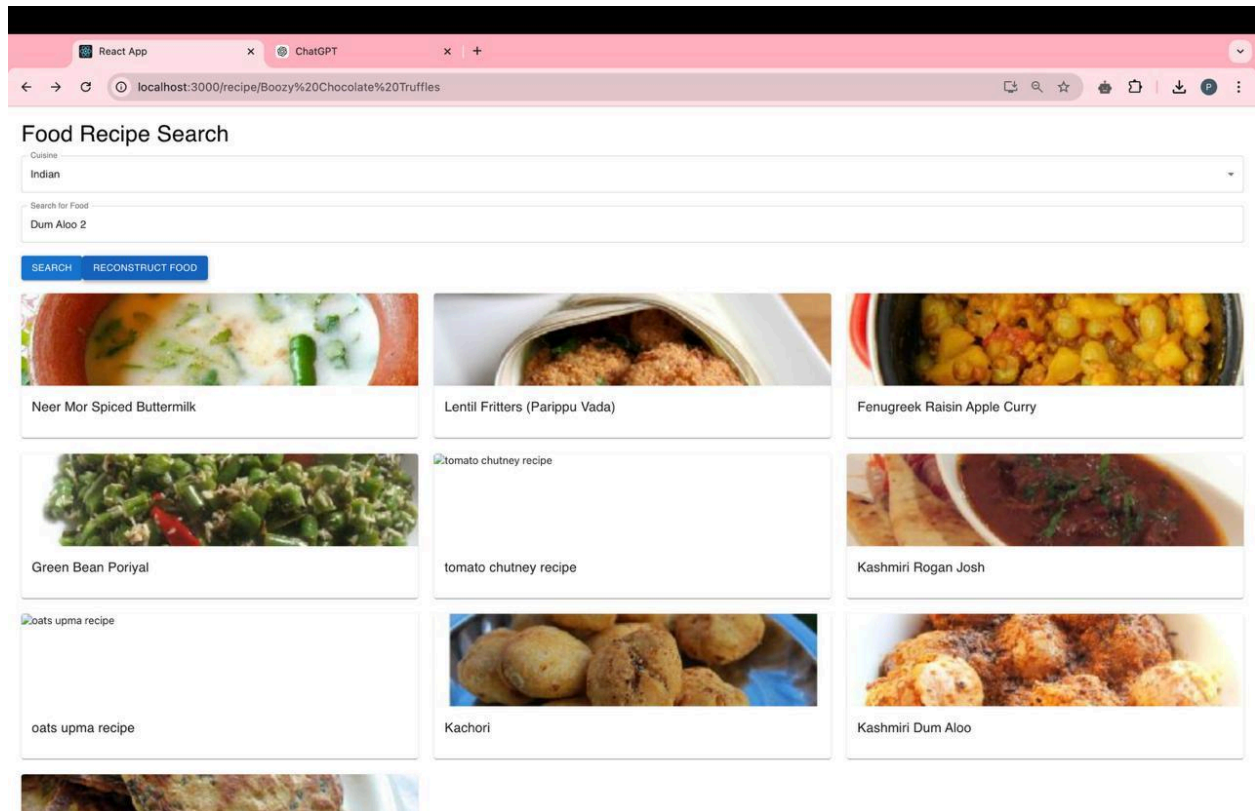


Figure 4: Recipe and ingredients for chosen dish



*Figure 5: Reconstructing food from the constituent ingredients*

We make use of the Spoonacular API and through careful processing of each dish and ingredients and from our extensive data scraping process this project has been made possible. The app enables greater understanding of working with local ingredients to achieve a wholesome gastronomic experience and keep track of the macronutrients consumed in the process. Tracking what you eat in a day promotes discipline and the instrument you use to track acts as an educational resource on healthy eating and as a coach for personal fitness.

The screenshot shows a web application interface with a browser window at the top displaying the URL `localhost:3000/recipe/Boozy%20Chocolate%20Truffles`. Below the browser, there is a list of ingredients, each in a white box with a blue border. The ingredients are: potatoes (453.592 g / 1 pound), salt (4 servings / 4 servings), turmeric powder (0.5 tps / 0.5 tps), khus- khus (2 Tbsps / 2 Tbsps), and khus- khus (2 Tbsps / 2 Tbsps). At the bottom, there is a table of macronutrients.

| Macronutrient  | Value              |
|----------------|--------------------|
| Total Calories | 28.43220389830505  |
| Total Protein  | 1.752457627118544  |
| Total Fat      | 1.0959322033898304 |
| Total Carbs    | 2.626101694915254  |

*Figure 5: Micronutrients for the chosen food*

On a conservation front, Cook'd promotes sustainability by clearly outlining the ingredients and their serving sizes in the recipes presented. Over the long run this practice can and will save money, food, time and the environment.

An immigrant feels less like one as long as they are healthy, happy, well fed and living in harmony with their neighbors. Maybe we can't be the answer to all of this but maybe it's enough to be a part of the answer for two and subsequently three of them. Building culinary bridges is the first and most effective way to build cultural bridges. The application has the potential to aid in building a culinary community.