

“Chef’s Buddy” Seminar - Discussion Topics

Technology students interview culinary students to brainstorm on how Generative AI can help the busy chef.

TECH STUDENTS: Listen and take notes to gather requirements. Resist the urge to suggest your own ideas or possible solutions until **STEP 1** is completed. Provide your notes to Dr. Nussbaum when you’re done.

CULINARY STUDENTS: Share your ideas, but don’t worry about “how” it will be done. Leave that to the engineers.

STEP 1 – Discuss these topics:

- Topic 1 – In the “Chef’s Buddy” demonstration we saw AI generate ideas for recipes, and for each it also provided ingredients, costing, and attractive plating suggestions. It even drew a realistic image of the plated dish. **Is there anything extra you would like to see it generate in the finished product?**

Full course meal, prep time, catering cost

- Topic 2 – The Chef’s Buddy needs to be guided by a chef to provide useful results. For example, in the demo, the Chef’s Buddy was guided to provide a famous recipe from each of the 50 states. **How else might you want to guide the “Chef’s Buddy” to get useful results?**

Most popular dish in each state

- Topic 3 – Chefs are busy people, and besides the artistry of the dish they are preparing, they also need to consider a wide range of other tasks (such as figuring out the cost of the dish). **What other tasks are boring, not fun, or time-consuming that perhaps the Chef’s Buddy could help with?**

Ordering, inventory control

- Topic 4 – Right now, we have only a simple demonstration where a keyboard was used to type in the name of the 50 states and the AI replies with a famous recipe from that state in the form of an image and text on the screen. Typing on a keyboard and reading the text response might not be the most convenient for a Chef. **How would you like the “Chef’s Buddy” system to interact with you?**

AI replies to be text to speech

- Topic 5 – **Is there anything else you can think of that would make a product like “Chef’s Buddy” more useful and help you make more money and have more fun in your career?**

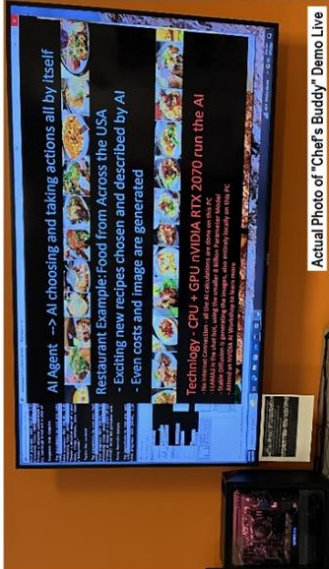
Flavor pairings, help create cookbook

STEP 2 – Tech students work to show culinary students how to use Microsoft CoPilot in an Edge Browser, or if you prefer, access another brand (ChatGPT, etc.). Make sure the culinary student gets hands-on experience using these tools, typing in questions and seeing the kinds of answers it produces.

With AI you can let your imagination run while and let it do the work for you. Remember to include as many details as possible and tell it to not deviate from task.

"Chef's Buddy" Interdisciplinary Seminar

After a brief demo, culinary and tech students collaborate to gather requirements.



Actual Photo of "Chef's Buddy" Demo Live



AI Generated Image, ChatGPT 40 Jan, 2025

- Culinary students view demo and learn about AI capabilities. They go on to imagine what such a "Chef's Buddy" should be able to perform, in order to be the most useful in real-world situations.
- Technology students gather requirements from the culinary students, learning how to listen carefully and not "jump the gun" by imagining solutions before all the requirements are gathered and documented.
- Computer laboratories will be available so the students while discussing, possible requirements, and interact live with AI online (CoPilot from Microsoft as well as ChatGPT from OpenAI are used) ---

"Chef's Buddy" Demonstration

- Autonomous AI Agent & Digital Coworker
- Using Edge AI processing

The "Chef's Buddy" Demo: Autonomously going through every state in USA.

2 - LLM AI Picks a famous food dish from that state. Here it has chosen "Green Chile Stew" from New Mexico.

3 - LLM generates the recipe and then prices out the dish, based on top ingredients costs.

4 - LLM generates a "text-to-image" prompt, describing an elegant and appealing of plating and presentation of the dish, including details.

5 - Diffusion Model generates the image from the prompt.



Not connected to the internet. All running on this "gamer" PC.