



Novel Recipe Generation

PRESENTATION 8 - NOVEMBER, 9

Indraprastha Institute of Information Technology

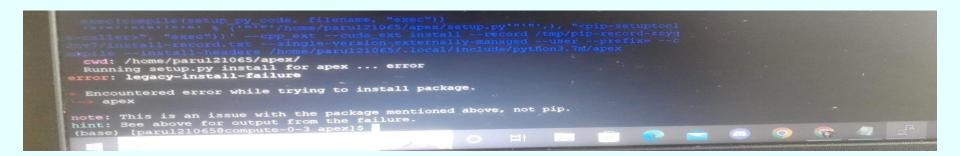
TEAM MEMBERS:

Adarsh Singh Kushwah Niharika Parul Sikri Shrey Rastogi

These are the snapshots of few of the server related errors that we resolved

```
Tiple "Capstone model build v1.py", line 141, in <module>
eval dataset=eval dataset,
File "Thome/parul21065/.conda/envs/test/lib/python3.7/site-packages/transformers/models/auto/modeling_auto.py;

I was a future version. Please use 'AutoModelForCausalLM' for causal language models, 'AutoModelForMaskedLM for causal language models, 'AutoModelFor
```



```
File "/share/apps/software/anaconda3/lib/python3.7/site-packages/transformers
attributeError: module 'torch.nn.functional' has no attribute 'gelu'
The above exception was the direct cause of the following exception:
Traceback (most recent call last):
  File "capstone model build v1.py", line 20, in <module>
    from transformers import (
  File "<frozen importlib. bootstrap>", line 1032, in handle fromlist
  File "/share/apps/software/anaconda3/lib/python3.7/site-packages/transformers/
utils/import utils.py", line 1053, in getattr
    module = self. get module(self. class to module[name])
  File "/share/apps/software/anaconda3/lib/python3.7/site-packages/transformers/
 utils/import utils.py", line 1068, in _get_module
       from e
 RuntimeError: Failed to import transformers.trainer because of the following err
 or (look up to see its traceback):
 module 'torch.nn.functional' has no attribute 'gelu'
 (base) [parul21065@compute-0-3 ~1$
```



parul 11/06/2022

- @Ganesh Bagler Sir, @Mansi Goel Ma'am, We are getting the following issues in the recipes:
- 1) ## Recipe Name ## present at multiple places
- 2) Some recipes have their few cooking instructions missing
- 3) Cooking instructions are not well separated using (-)
- 4) The line Voila enjoy your recipe repeats multiple times for one of the recipes

Also, the trained GPT2 model which we used previously generated much better results than this. It raised only the second issue of missing cooking instructions for some recipes. (edited)

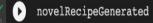
[63] randomIngredients

'dijon mustard, msg, tea, cream chicken soup;'

Error 1 and Error 2

[64] user_input

'<RECIPE_START> <INPUT_START> dijon mustard <NEXT_INPUT> msg <NEXT_INPUT> tea <NEXT_INPUT> cream chicken soup <INPUT_END>'



imilk <NEXT_INPUT> pepper <NEXT_INPUT> worcestershire sauce <NEXT_INPUT> mustard <INPUT_END> <TITLE_START> Slow Cooker Healthy Pea and Cream Soup<TITLE_END> <INGR_START> 2 cups cooked peas <NEXT_INGR> 1 can cream of chicken soup <NEXT_INGR> 1 cup milk <NEXT_INGR> 2 teaspoons dry mustard <NEXT_INGR> 2 teaspoons W orcestershire sauce <NEXT_INGR> 1 teaspoon ground pepper <NEXT_INGR> 2 teaspoons Dijon mustard <NEXT_INGR> 1 pinch dry mustard <NEXT_INGR> 2 tablespoons ins tant instant coffee <INGR_END> <INSTR_START> place peas and cream of chicken soup in 12 quart slow cooker or slow cooker to prevent overcooking <TIT LE_START> add drained chicken and milk to slow cooker and mix with mustard, worcestershire sauce, pepper, mustard, instant coffee, dry mustard and dry mustard <TITLE_START> pour into slow cooker and stir <TITLE_START> cover and cook on low 1 hour <TITLE_START> remove from heat, stir and serve <TITLE_START> for more soup, you can freeze your peas <INSTR_END> <RECIPE_END>\n<...'

Error 3

```
## User inputs ##
  - butter
  - black pepper
  - salt
  - carrot
  - onion
  - white sugar
  - dijon mustard
  - vegetable oil
  - cider vinegar
  - water
  - egg
  - couscous
## Recipe Name:- ##
  - Spiced Carrot Cake
## Ingredients ##
  - 1 1/2 cups carrots, finely diced
  - 3 tablespoons butter
  - 1/2 cup onion, diced
  - 1 tablespoon cider vinegar
  - 2 teaspoons white sugar
  - 2 teaspoons Dijon mustard
  - 2 teaspoons salt
  - 1/2 teaspoon black pepper, ground
  - 1 cup uncooked couscous, divided (if possible frozen)
  - 2 cups cold water
  - 2 eggs, slightly beaten
  - vegetable sil, for prushing
## Cooking instructions ##
  - heat oven to 375f, spray a 10inch bundt pan with vegetable oil, season with salt and pepper; set aside
  - in a large saucepan over simmering water, cook carrots until crisptender, about 5 minutes
   remove and drain, leaving any fat behind
  - while carrets are cooking, toast the butter in a large, deep skillet over low heat; add the
```

Thank You

