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Images of food made from personalized versions of online recipes

- Rarely does 'one recipe fit all'
- Recipe retrieval systems cannot include all variants of a recipe
- Existing generative methods cannot handle personal preferences

Personalized recipe generation: expand a name and incomplete ingredient details into complete instructions aligned with the user's historical preferences.

	# User interactions	# Recipes	# Unique Ingredients	Avg # Steps	Avg # Tokens
Food.com	1M	231,637	13,000	9.77	117

Diverse **User** **Profiles:**

50% of users consumed ≤ 6 recipes 10% of users consumed >45 recipes

- **Prior Recipe** - Recipe embedding by ID
- **Prior Name** - Names of previous consumed recipes
- **Prior Technique** - Previously encountered cooking techniques

New Task: personalized recipe generation

New dataset: 180K+ recipes & 700K+ user interactions for this task

New evaluation strategies for instructional texts addressing coherence and new metric for personalization in generation

The diagram illustrates the Attention Fusion Layer, which combines information from an Ingredient Encoder, a Name Encoder, and a Prior Recipe Attention mechanism to generate the next word in a recipe sequence.

Model output: ... Add the chicken and cook for another 10 minutes or until the vegetables are tender. Stir in the **cilantro** and serve.

Ingredient Encoder (Bi-GRU): Processes the ingredients: Olive oil, Red bell pepper, Green bell pepper.

Name Encoder (Bi-GRU): Processes the recipe name: 'Chicken Bell Pepper Chili'.

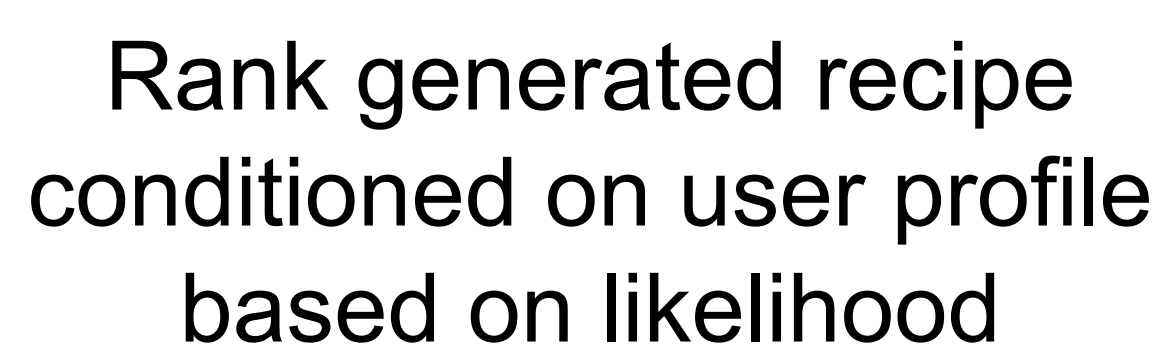
Decoder GRU: Generates the sequence: Stir, in, the. The output of the Decoder GRU is fed into the Attention Fusion Layer.

Prior Recipe Attention: Consists of a list of recipe names: Super Easy Taco Soup, Lori's Beef and Gravy, Oriental Chicken Breast, Roll Out Sugar Cookies. This list is used to generate attention weights for the Attention Fusion Layer.

Attention Fusion Layer: Receives input from the Ingredient Encoder, the Name Encoder, the Decoder GRU, and the Prior Recipe Attention mechanism. It outputs the next word in the sequence: **cilantro**.

The model outputs the steps of a recipe, decoded via **top-k** sampling.

We propose a **ranking metric** to measure personalization:.



We then calculate accuracy and MRR.

Forward Order

Backward Order

Minimize cosine similarity

Teacher Model, trained on gold recipes

Coherence Score ($\in [0, 2]$):

$$\text{Cosine}(\text{Forward}(\textit{Gold}), \text{Forward}(\textit{Gen})) - \text{Cosine}(\text{Backward}(\textit{Gold}), \text{Backward}(\textit{Gen}))$$

Higher score, the better coherence

Positive pairs: consecutive recipe steps.

Negative pairs: all other combinations

Teacher Model: Finetuned BERT on these pairs, 85% accuracy

Model	Pers. Accuracy	Pers. MRR	Recipe level Coherence	Recipe Step Entailment	Perplexity
Enc-Dec	0.100	0.293	1.77	0.72	9.611
Prior Tech	0.128	0.319	1.78	0.73	9.572
Prior Recipe	0.302	0.412	1.80	0.76	9.511
Prior Name	0.505	0.628	1.82	0.78	9.516

Pom berrytini	
Ingredients: pomegranate-blueberry juice, cranberry juice, vodka	
Gold	Place everything except the orange slices in a cocktail shaker. Shake until well mixed and well chilled. Pour into martini glasses and float an orange slice in each glass.
Enc-Dec	Combine all ingredients. Cover and refrigerate. Serve with whipped topping.
Prior Recipe	Pour the ice into a cocktail shaker. Pour in the vodka and vodka. Add a little water and shake to mix. Pour into the glass and garnish with a slice of orange slices. Enjoy!
Prior Name	Combine all ingredients except for the ice in a blender or food processor. Process to make a smooth paste and then add the remaining vodka and blend until smooth. Pour into a chilled glass and garnish with a little lemon and fresh mint.