PRODUCT DESCRIPTION

# OVERVIEW:

This code is a Flask app that exposes a single endpoint, /write\_product\_description/<product\_name>, which takes in a product name and returns a product description for that product.

The product description is generated using OpenAI's API, specifically the text-davinci-002 model. The create() method of the openai.Completion class is used to generate the product description. This method takes a number of arguments:

model: The name of the model to use for generating the text. In this case, text-davinci-002 is used.

prompt: The prompt to pass to the model. In this case, the prompt is a string containing a request to write a product description for the given product in an attractive tone, and to include a bullet list of key features and benefits.

temperature: Controls the randomness of the generated text. A higher temperature results in more random text, while a lower temperature results in more deterministic text. In this case, the temperature is set to 0.8.

max\_tokens: The maximum number of tokens (words and punctuation) to generate in the response. In this case, the maximum is set to 400 tokens.

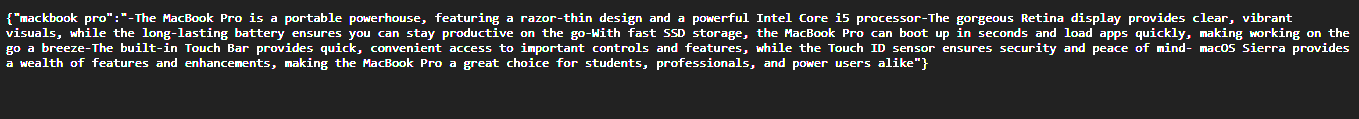
top\_p: Controls the proportion of the mass of the distribution that is retained in the sampling process. A higher top\_p value results in more deterministic text. In this case, top\_p is set to 1, which means that all of the mass of the distribution is retained.

frequency\_penalty: Controls how much the model penalizes frequent words. A higher value results in less frequent words being chosen. In this case, frequency\_penalty is set to 0, which means there is no penalty.

presence\_penalty: Controls how much the model penalizes the presence of words. A higher value results in fewer words being chosen. In this case, presence\_penalty is set to 0, which means there is no penalty.

The response variable is a dictionary containing the generated product description, and this is stored in the model variable. The model variable is then modified to remove newline characters using the re.sub() function, and the modified string is stored in the name variable.

Finally, the name variable is returned as a JSON object using Flask's jsonify() function. The returned JSON object has a single key, the product name, with the product description as the value.

IMAGE

AD CREATION

# OVERVIEW:

write\_ad\_creation(ad\_name: str) -> Dict[str, str]

Generates an ad for a product with the given name, using the OpenAI text generation model.

# PARAMETERS:

ad\_name: A string representing the name of the product for which the ad should be generated.

# RETURNS:

A dictionary with a single key-value pair, where the key is the ad\_name and the value is the generated ad text.

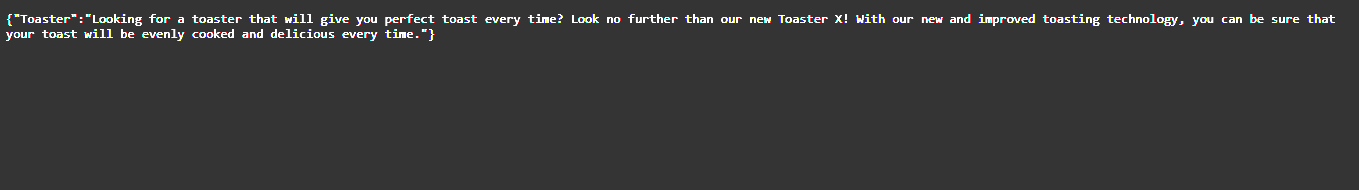
# EXAMPLE:

write\_ad\_creation('Toaster')

# RESULT:

{'Toaster': 'Looking for a new toaster? Look no further! Our toaster is the best on the market. It toasts evenly, quickly, and can even handle bagels. Plus, it's stylish and will look great on your counter. Don't miss out on this amazing deal!'}

IMAGE



# BLOG POST

# OVERVIEW:

write\_blog\_post(post\_name: str) -> Dict[str, str]

Generates a blog post on the given topic, using the OpenAI text generation model.

# PARAMETERS:

post\_name: A string representing the topic of the blog post.

# RETURNS:

A dictionary with a single key-value pair, where the key is the post\_name and the value is the generated blog post text.

Example

# EXAMPLE:

write\_blog\_post('Cooking with spices')

# RESULT:

{'Cooking with spices': 'Spices are a great way to add flavor and depth to your cooking. They can transform a simple dish into something truly special, and experimenting with different combinations can be a fun and rewarding experience. In this post, we'll explore some of the most common spices used in cooking, as well as some tips for using them effectively.

One spice that is found in many kitchens is cinnamon. This warm and aromatic spice is perfect for adding depth to baked goods, as well as adding a touch of sweetness to savory dishes. Cinnamon is also a great spice to use in rubs for meats, as it helps to create a delicious crust on the outside while sealing in the juices.

Another common spice is cumin. This earthy and slightly bitter spice is often used in Mexican and Indian cooking. It's great for adding depth and warmth to dishes like tacos and curries. Cumin is also a key ingredient in many spice blends, such as chili powder and garam masala.

There are so many other spices out there to explore, such as ginger, coriander, and paprika. The possibilities are endless, and the best way to find out what you like is to experiment. Don't be afraid to try new things and see what works for you. Happy cooking!

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