

AI-POWERED FOOD RECOGNITION APP

ZOFIA PILITOWSKA

PROJECT PITCH

Problem

Imagine a tourist trying to track their calories using an app, but the app can't recognize the local cuisine. How can they be sure about the nutritional content in the unfamiliar dishes?

Solution

An AI-driven food classification app that accurately detects regional foods like **kroket, poffertjes, bitterballen, herring, or stroopwafel** and other lesser-known items.

Impact

Empowers users to make informed dietary choices, helps tourists and expatriates identify unfamiliar foods, and fills a gap in the market for accurate multi-cuisine recognition.



PROBLEM OVERVIEW

Key Issues:

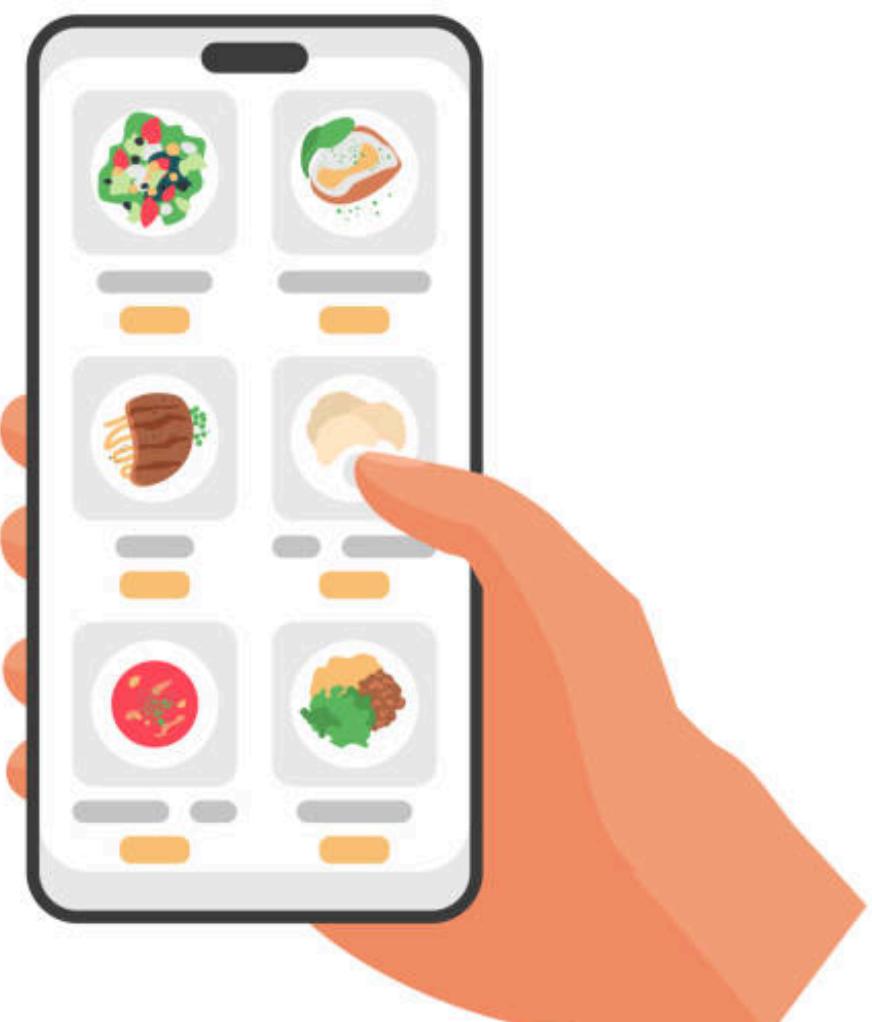
- Existing apps struggle to accurately detect dishes from different cuisine, lack allergen information and fail to provide detailed nutritional tracking.
- Hidden ingredients in traditional dishes make accurate tracking difficult.

Target Users:

- Health-conscious consumers
- Tourists and expatriates
- Dietitians, nutritionists, and researchers

Market Gap - Current apps do not support:

- Multi-cuisine detection,
- Allergen information,
- Effective calorie tracking



MODEL OVERVIEW

01 **Creating dataset**



AI GENERATED



REAL PHOTOS

02 **Iterations**

03 **Best model**

Iteration 1 – Basic CNN:

Started with a simple CNN to classify Dutch food images. This helped establish a performance baseline.

Iteration 2 – Data Augmentation:

Applied data augmentation techniques (rotation, zoom, flip, etc.).

Iteration 3 – Transfer Learning:

Used pre-trained model EfficientNetB0 to leverage existing features and improve accuracy on limited data.

Iteration 4 – Transfer Learning, improved dataset:

Returned to a custom CNN with a refined dataset.

Final Architecture :

Input shape: (256, 256, 3)

Conv2D (16 filters) → BatchNorm → MaxPooling

Conv2D (64 filters) → BatchNorm → MaxPooling

Conv2D (128 filters) → BatchNorm → MaxPooling

Fully connected layers followed for classification

RESULTS

- I displayed misclassified images from iteration 3 and 4 to identify model weaknesses.

In iteration 3 - main issues:

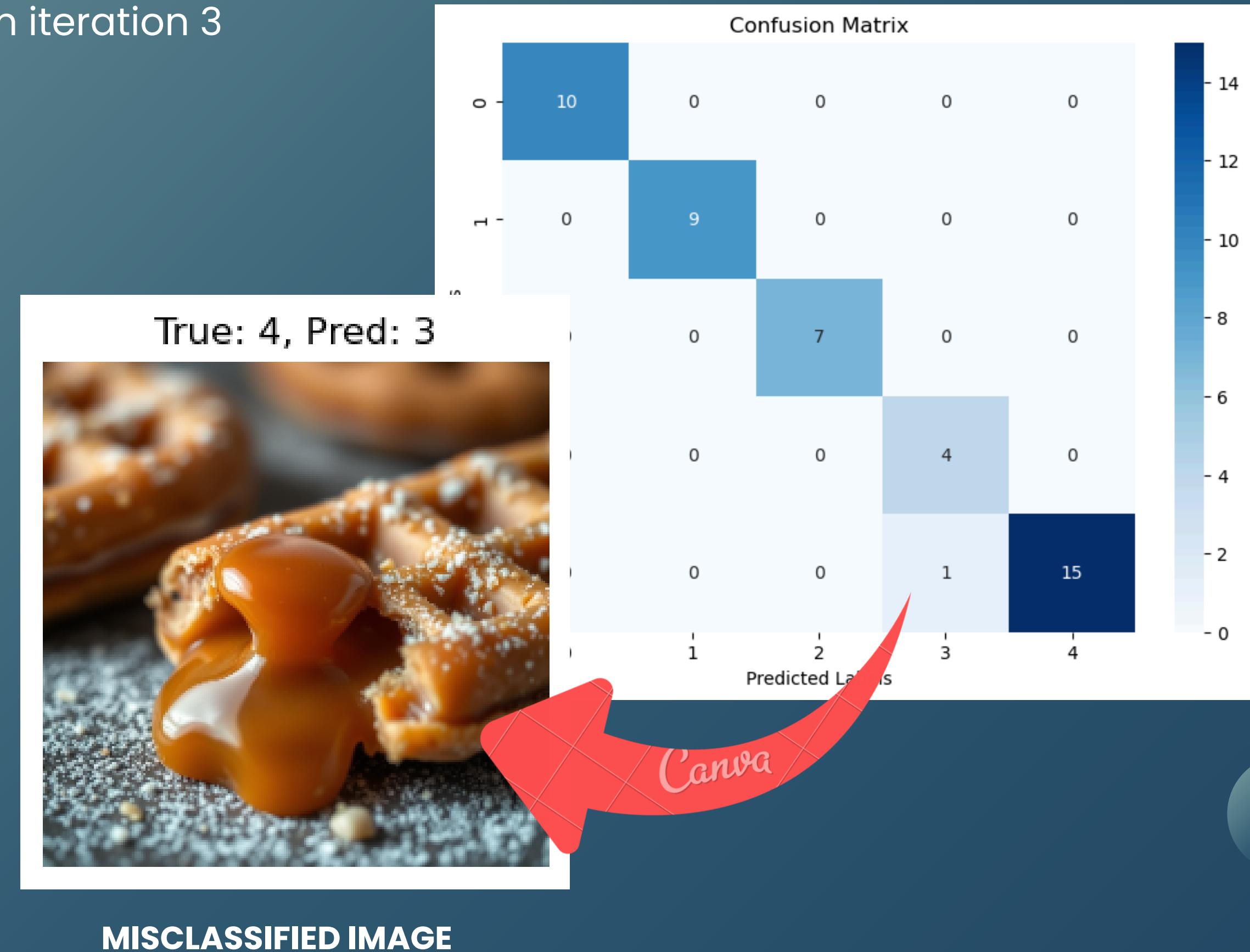
- similar-looking classes
- unrepresentative images
- color variation

In iteration 4:

- inter-class similarity

METRICS:

- an accuracy of 0.9783,
- a precision of 0.9826,
- a recall of 0.9783,
- an F1 score of 0.9791



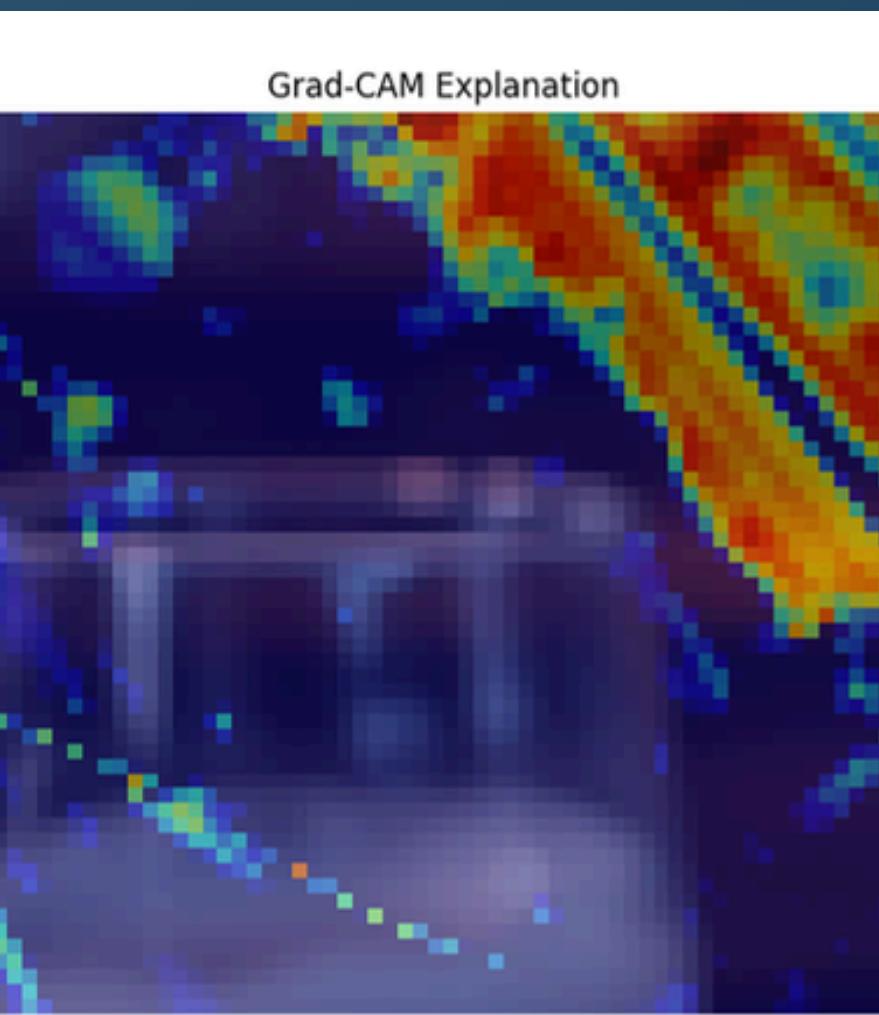
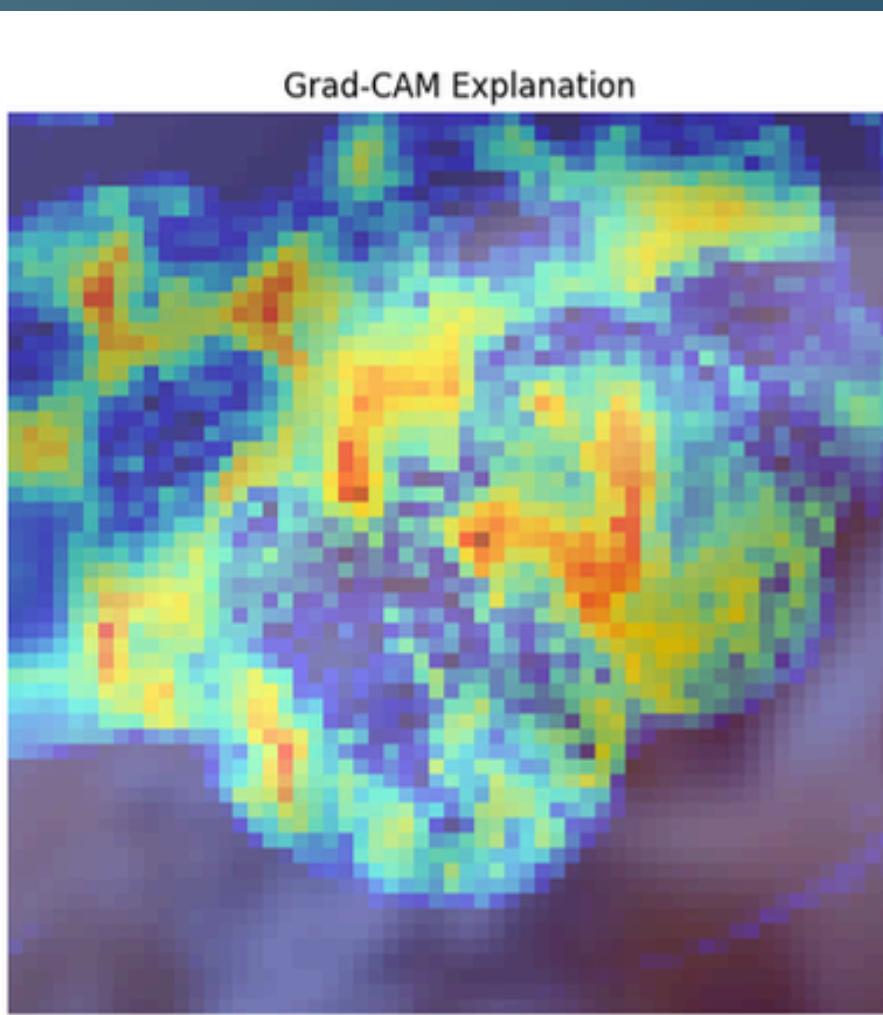
EXPLAINABLE AI

Why Grad-CAM?

- *intuitive visual explanations via heatmaps*
- *Highlights what the CNN model focuses on*
- *Does not require architecture changes*
- *Ideal for verifying learning in models trained from scratch*

Insights:

- *Model focuses on meaningful features*
- *Bias detection - background color bias*
- *Feature robustness - augmented training led to generalizable features*
- *Data quality check - areas where more diverse data is needed*



Think-Aloud Study

- ***clear buttons' labels***
- ***improved visibility of the calorie details***



A/B Test Results

- ***improved version turned out to be more intuitive, easier to navigate***

Stroopwafel

Description: A crispy, thin waffle cookie with a caramel-like syrup filling.

Allergens: gluten, milk (lactose), eggs

Poffertjes

Kroket

Herring

Bitterballen

Saved

Profile

Stroopwafel

Description: A crispy, thin waffle cookie with a caramel-like syrup filling.

Allergens: gluten, milk (lactose), eggs

Poffertjes

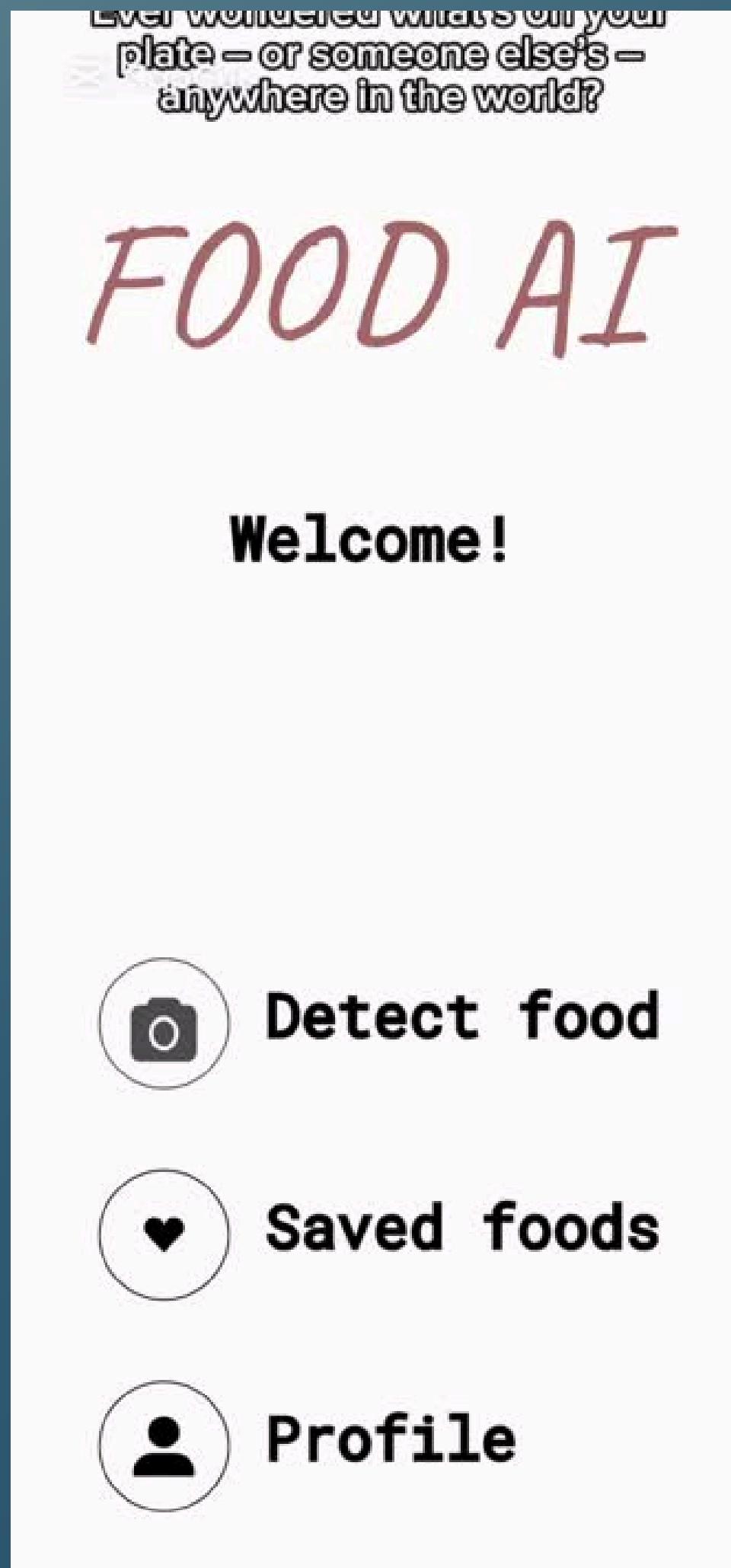
Kroket

Herring

Bitterballen

Demo Video

([link](#))





THANK YOU

Github Repository:

<https://github.com/zpilitowska1/food-recognition-cnn>

Deep Learning Template:

https://github.com/zpilitowska1/food-recognition-cnn/blob/main/Deep-Learning-CNN-Zofia_Pilitowska.ipynb