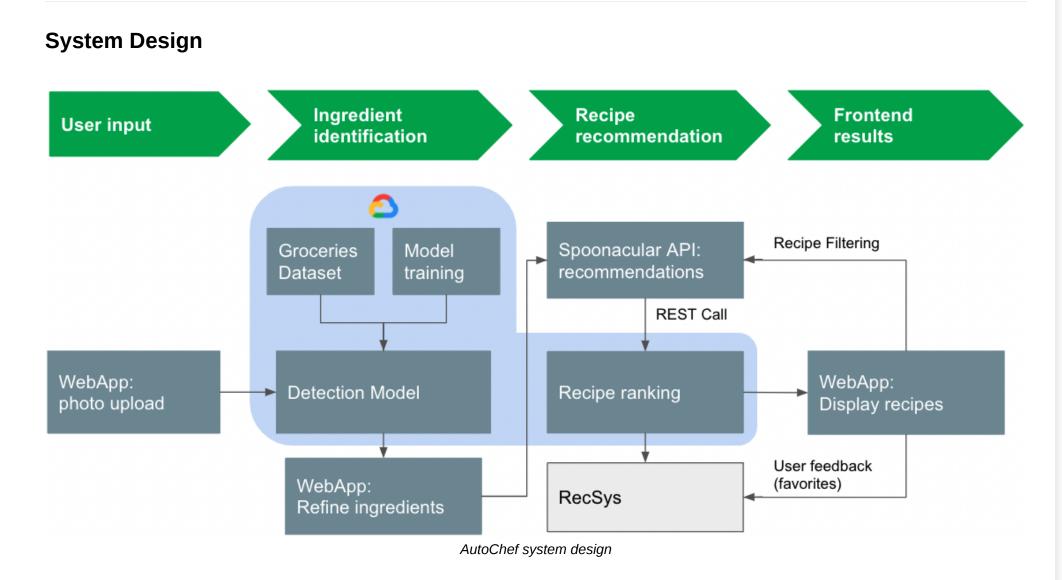
AutoChef: Computer Vision for Automated Ingredient-to-Recipe Matching



Problem Definition

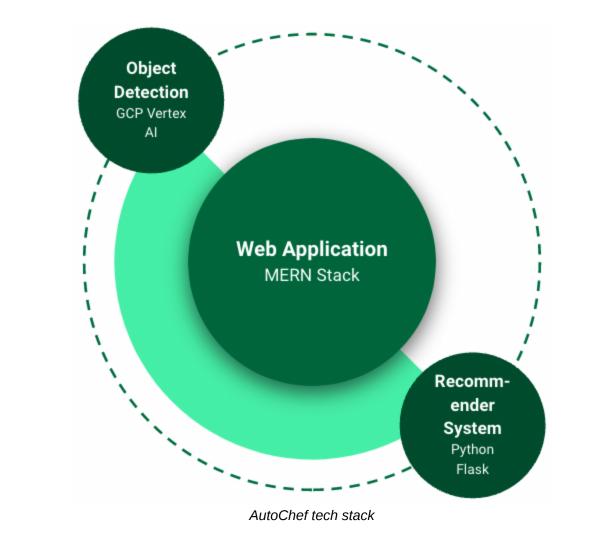
When many of us go grocery shopping to our favorite convenience store, we have an idea of what we want to cook for the week and shop for the required ingredients accordingly. However, after cooking our intended meals for the week, more often than not, we have to deal with leftover ingredients. Often, these leftover ingredients sit in the fridge until they are ultimately thrown out, leading to food waste. These leftovers are tedious to identify one-at-a-time in the fridge, and sometimes, are completely unrelated: this week, Sharan - one of our team members - was left with kale, garbanzo beans, kimchi, lamb chops, and tuna. Moreover, this act of food waste reaches further than simply inconveniencing individuals - it is also a nationwide, environmental issue: Feeding America estimates that nearly 40% of all food in the U.S. is thrown out [1].

To help users solve this bothersome, yet relevant problem in their cooking lives, we developed AutoChef: a web application that automatically identifies leftover ingredients and recommends recipes that maximize usage of leftover ingredients. Unlike pre-existing recipe APIs such as <u>SuperCook</u>, which require users to manually figure out and type in leftover ingredients, AutoChef quickly identifies multiple ingredients from a single photo, allows users to adjust the identified list of ingredients, and recommends recipes based on cuisine, dietary restrictions, type of dish, and intolerances. Furthermore, AutoChef acts as a one-stop-shop for all cooking-related needs by also allowing users to favorite recipes and providing detailed recipe instructions.



Web Application

The AutoChef webapp was created using the MERN [2] stack: MongoDB (database), Express JS (web framework), React JS (client-side framework), and Node JS (server-side framework). In order to enable a fast iteration-cycle and improve upon the AutoChef webapp quickly, we made use of Material UI for the AutoChef frontend.



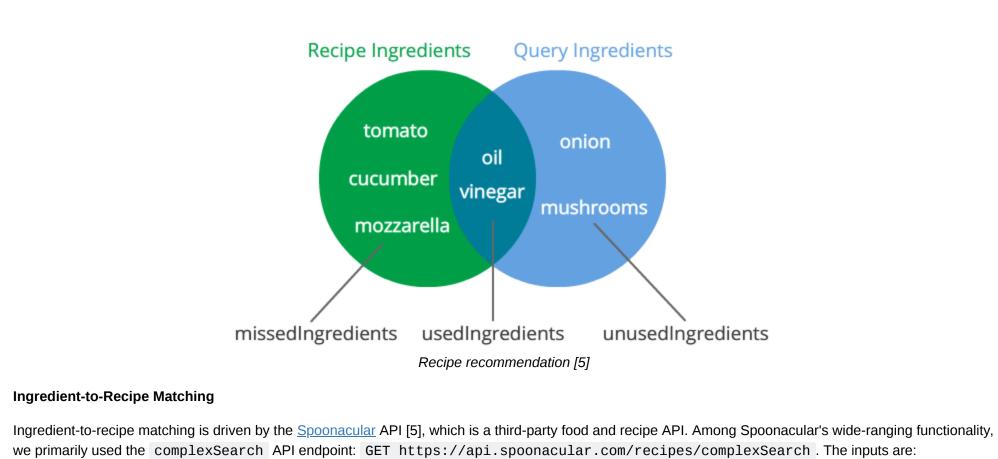
Ingredient Identification

The ingredient identification pipeline takes as input a single image uploaded by the user via the AutoChef webapp interface. Next, the object detection model, outputs the bounding boxes/associated classes of all the detected ingredients. The ingredient detection model was trained on the MVTEC Supermarket dataset [3] and deployed using AutoML on GCP Vertex AI [4]. Vertex AI allowed us to quickly train models without writing redundant training code for object detection. Furthermore, Vertex AI quickly evaluates false positives/negatives for each ingredient label, helping us understand which ingredients were harder to detect. Finally, we chose to deploy it on Vertex AI for ease-of-access from multiple instances of the AutoChef webapp. The webapp communicates with the model to provide an image input and obtain a list of detected ingredients as output using REST API calls.

The object detection model achieves a Mean Average Precision (MAP) of 0.871, which is sufficient for practical use with everyday ingredients as the model mostly fails in cases where the ingredients to be detected are rare. In order to deal with undetected/miclassified ingredients, we parse the list of detected ingredients as checkboxes that are displayed on the webapp interface. Misclassified ingredients can then be unselected using these checkboxes by the user. Furthermore, the interface contains a textbox for users to input additional ingredients to be incorporated into the recipe. Once the final list of ingredients have been determined by the user, this list is then passed on to the Recipe Recommendation System.

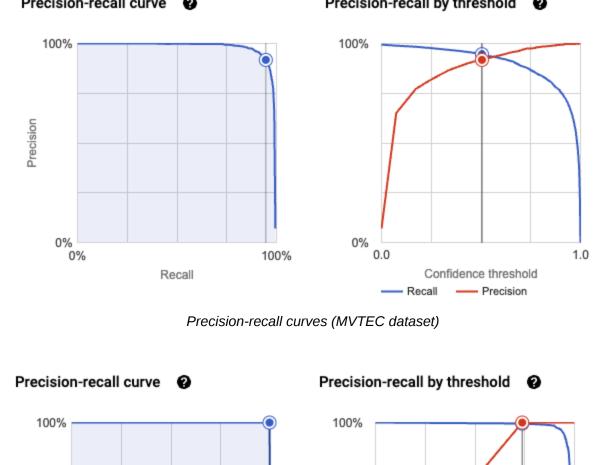
Recipe Recommendation

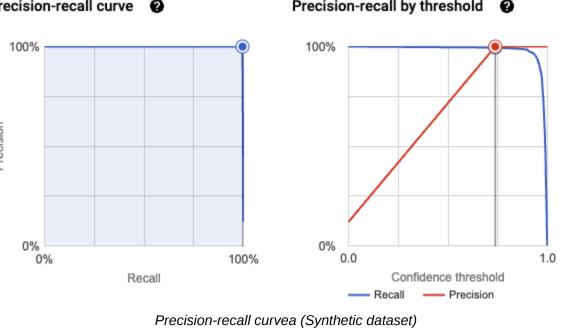
The Recipe Recommendation component can be divided into two components: Ingredient-to-Recipe Matching and Recipe Ranking.



1. query (string): comma separated list of ingredients (Ex: lettuce, tomato, ...)







The precision-recall curves indicate that the latter model is overfitting on our synthetic dataset, which we observed through empirical evaluation. This is not particularly surprising -- our synthetic dataset contains only 1000 images of about 100 unique ingredients. Even after augmentation, this is insufficient and we will need a massive, diverse dataset of images with assorted foods.

Recipe Ranking evaluation

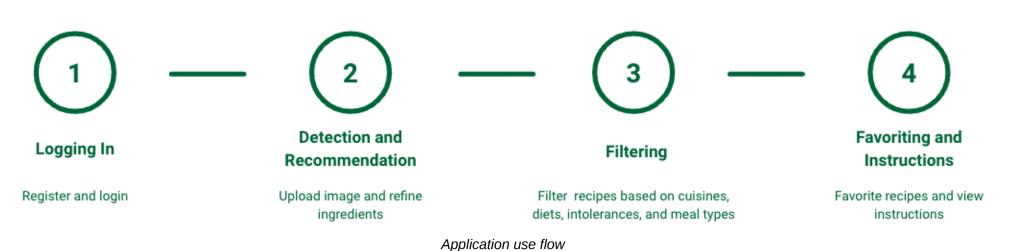
Unfortunately, given the limited time/resources, we could not comprehensively evaluate our recipe recommendation system. However, we tested a variety of ingredients and filters to find edge-cases (i.e no relevant recipes given the recipe filters). We also experimented with a variety of metrics and their priority orders to sort recipes on, in order to find relevant recipes.

That being said, several limitations remain with the recipe recommendations. Firstly, we could implement more of a personalized recommendation system that also uses data on users' past favorited recipes to recommend similar recipes. We could further improve this approach through the use of collaborative filtering [7] on favorited recipes across users. Secondly, we could perform a more objective verification of our recommendations through the use of Amazon Mechanical Turk to verify that the recipes recommended are actually relevant. Finally, we could calculate more objective metrics (i.e. percentage of users satisfied with top 10 recommendations) for improved recipe recommendation.

Finally, it is worth noting that our system will naturally improve as more users use the Spoonacular API [5]. We noticed that recipe relevance and popularity were heavily correlated to Spoonacular-specific metrics (i.e. high Spoonacular score, high # of aggregate likes, etc.). Making more GET requests for specific recipes increases their Spoonacular score, thus boosting their relevance, which allows these recipes to be ranked at the top. Therefore, as the Spoonacular API and the applications that support the API gain more users, the recipe ranking system will improve.

Application Demonstration

The webapp consists of four steps for accessing all of its functionality:



1. Logging In

A user can register using the textboxes provided on the frontend and then proceed to login using the same. The passwords are salted and hashed for increased security in the backend [8]. Given that users need to favorite recipes and get personalized recommendations, we chose to include this additional step in the webapp.

AutoChef			Please login
	Login Usemame * Password * Submit	Register First name * Last name * Username * Password *	
		Verify password * Where are you from? Describe yourself Occupation Register Me	
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2. Detection and Recommendation

An image containing all the ingredients is uploaded using the frontend, which is then passed as input to the object detection model deployed on GCP Vertex AI [4] that returns a list of detected ingredients via the backend. A textbox is included to manually add ingredients, which are then parsed as checkboxes on the frontend to deal with undetected/misclassified ingredients. A checkbox for incorporating common pantry items (Ex: salt, milk, etc.) is also included for ease-ofuse. Clicking on the recommend recipes button makes the GET request to the Spoonacular API via the backend, which then returns a list of suggested recipes to be displayed on the frontend.

AutoChef		UPLOAD PHOTO
Favorite Recipes	Scott Piper "Master Chef" Location: Chicago Occupation: Stanford Student	
i 🔐 🔐 🥐 📴 Bockergie Bickers Buser		

3. Filtering

Recipes can be filtered using the four filter dropdown boxes on the frontend: cuisines, diet, intolerances, and meal type. The cuisines and intolerances dropdown boxes comprise of checkboxes since multiple options can be selected. Clicking on the filter button then filters out the displayed recipes. If no filter options are selected, then no filter options are applied.

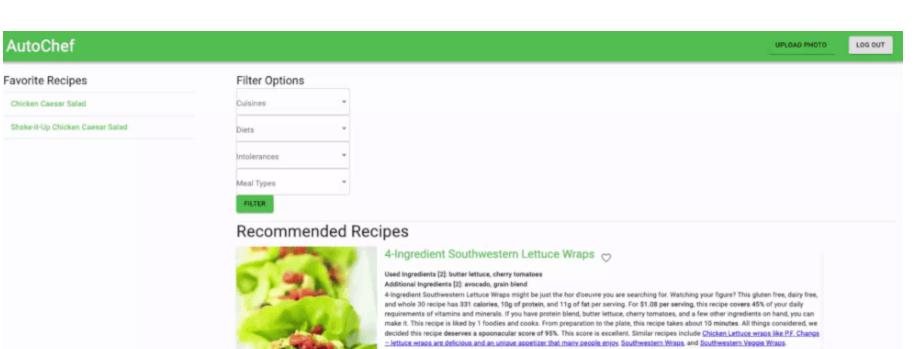
utoChef		UPLOAD PHOTO	LOG OUT
avorite Recipes	Filter Options		
	Recommended Rec	Superior Southwestern Lettuce Wraps Southwestern Lettuce Wraps Southwestern Lettuce Wraps Southwestern Lettuce Wraps Southwestern Lettuce Wraps might be just the hor doeuvre you are searching for. Watching your figure? This gluten free, dairy free, and whole 30 recipe has 331 calories, 10g of protein, and 11g of fat per serving. For 81.08 per serving, this recipe covers 45% of your daily requirements of vitamins and minerals. If you have protein blend, butter lettuce, therry tomatoes, and a few other ingredients on hand, you can make it. This recipe is liked by 1 foodies and cooks. From preparation to the plate, this recipe takes about 10 minutes. All things considered, we decided this recipe deserves a spoonscular score of 95%. This score is excellent. Similar recipes include <u>Chicken Lettuce whose like P.F. Chargs </u>	
D Content of the second		Cherry Tornato-Brussels Sprouts Salad Used ingredients [2]: cherry tomato, lettuce leaf Additional Ingredients [2]: brussels sprouts, italian dressing You can never have too many side dish recipes, so give Cherry Tomato-Brussels Sprouts Salad a try. For 80 cents per serving, this recipe covers 12% of your daily requirements of vitamins and mineralis. One portion of this dish contains roughly 3g of protein, 5g of fat, and a total of 87 calorises. This recipe serves 8. Head to the store and pick up brussels sprouts, cherry tomato, dressing, and a few other things to make it today. 1 person has made this recipe and would make it again. It is a good option if you're following a caveman, gluten free, primal, and vegan diet. From preparation to the plate, this recipe takes roughly 3 hours and 15 minutes. All things considered, we decided this recipe deserves a spoonacular score of 47%. This score is solid. Try Brussels Sprouts Tomato Salad. Tart Cherry-Glazed Brussels. Sprouts, and Sun Dried Tomato and Parmesan Brussels. Sprouts for similar recipes.	

4. Favoriting and Instructions

Recipes can be favorited and saved in the database (for future use to save making additional API calls) using the heart icon beside the recipe titles. A user's favorited recipes are displayed on the left side bar on the frontend.

Filtering

Recipe instructions can be accessed by clicking on the recipe title either on the suggested recipes page or on the favorited recipes side bar.





Reflection

What worked

Web Application

Given the team's proficiency with developing webapps, designing AutoChef as a webapp was the natural choice. Furthermore, the webapp allowed for easy integration with the ingredient detection and recipe recommendation systems, both of which were deployed on different servers.

MVTEC Dataset

The MVTEC dataset [3] was perfect for AutoChef as it contained a large number of examples and classes with images captured under diverse lighting conditions. The model generalized well to real-world examples during our testing. The only limitation was the number of useful classes as it contained a lot of ingredients only available in German supermarkets.

Spoonacular API

The Spoonacular API [5] was the core driver in the ingredient-to-recipe matching step. A plethora of suitable APIs were considered: MyCookBook, Tasty, Edamam, Zestful, Yummly, and TheMealDB. We decided to choose Spoonacular as it provided the best functionality-to-cost trade-off. Furthermore, it contained the largest selection of ingredients (2,600+), recipes (5,000+), products (90,000+), and menu items (115,000+) among the APIs considered.

What did not work

Synthetic Object Detection Dataset

The synthetic dataset was curated to fine-tune our object detection model to improve performance on Western ingredients. Despite being curated programatically, this process is not scalable:

1. Parsing through the Google search results to ensure the images are high-quality and realistic required a human-in-the-loop. 2. Pictures with white backgrounds (which are rare) are required to segment and paste the images on realistic backgrounds as Google search images do not contain bounding boxes.

Given these constraints, the synthetic dataset curated was small, resulting in the model to quickly overfit on the dataset.

ML-based Recommendation System

The recommendation system can be drastically improved and personalized to leverage app usage using ML techniques. Similarity metrics such as cosine similarity [9] or siamese networks [10] can be used on recipe embeddings obtained using language models on recipe instructions and other features for comparing a user's favorited recipes to recommended recipes. Furthermore, as AutoChef scales, collaborative filtering [7] approaches and latent factor models [11] can be used across our users for recommending more personalized recipes.

Next steps

Curate a Better Training Dataset

The most labor and cost intensive, yet crucial next-step in improve ingredient detection would be to curate a better dataset, designed to serve a more Western population.

Integration

Given the time constraints, the team decided to divide and parallelize development without much thought of future integration. As a result, we ended up with three systems, each running on different servers: webapp (Node JS), ingredient detection (GCP Vertex AI), and recipe recommendation (Python flask). Integrating the ingredient detection and recipe recommendation into the webapp to run under the same server would allow for fast latency.

Mobile Application

AutoChef's use-cases are primarily intended for mobile apps since mobile phones can be used to easily take pictures of ingredients. While hosting the webapp on a public server allows for access via mobile phones, the experience is not as smooth as it is on a computer. Designing a more mobile-friendly version or perhaps even an iOS or Android application to run natively on mobile phones would be the next step in scaling AutoChef to its next million users.

Broader Impacts

AutoChef was built to be a one-stop-shop for users to get recipe recommendations and instructions seamlessly using a simple photo of their ingredients. While we expect minimal intentional and/or unintentional harmful usage of AutoChef, potentially harmful consequences could exist.

AutoChef's recipe recommendation is biased to suggest recipes that are largely Western cuisine focused and as such, it may have a difficult time detecting ethnic ingredients (Ex: kombu, asafoetida, etc.). In order to mitigate this, we ensured to include diverse cuisine filters that are non-Western that the user could select to suggest recipes that are relevant to them.

Additionally, dietary restrictions are an important aspect for many users due to food allergies or conscious food choices. A misclassification from the object detection model could thus lead to severe consequences for AutoChef users. While it is highly unlikely that a user will consume a misclassified ingredient simply due to a recipe recommendation, we parse the ingredients as checkboxes that allow users to manually select ingredients. This enables users to selectively choose leftover ingredients as they wish, instead of solely relying on the model and its full list of detected ingredients in recommending recipes.

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