RECIPE GENERATION FROM FOOD IMAGE USING CNN

Fasi Ahmed Parvez [1],Ch.Sravani[2],V. Bhuvanasri[3],Ayesha Saba[4],A.Kasturi[5],

Ramdas Vankdothu[6], Bandi Krishna[7]

[2,3,4,5] BTech Student, Department of CSE, Balaji Institute of Technology and Science, Laknepally, Warangal, India

[1,6,7]Associate Professor, Department of CSE, Balaji Institute of Technology and Science, Laknepally, Warangal, India

Abstract :This project introduces a cutting-edge approach to generating recipes from food images using deeplearning, specifically Convolutional Neural Networks (CNNs). By analyzing a dish's visual characteristics, the system employs CNN-based computer vision techniques to accurately identify its ingredients without relying on a fixed sequence. Additionally, it integrates natural language processing (NLP) to generate well-structured, step-by-step cooking instructions that are easy to understand.

Designed for ease of use, the system features an intuitive web or mobile interface, catering to individuals of all cooking skill levels. Whether a beginner looking for guidance or an experienced cook exploring new dishes, this technology simplifies recipe discovery and preparation. By leveraging CNNs for ingredient recognition and NLP for instruction generation, the system transforms food images into detailed recipes, enhancing the cooking experience and encouraging creativity in the kitchen.

1.Introduction

The Cooking is a fundamental aspect of everyday life, blending creativity, tradition, and nutrition. This technology empowers home cooks and professionals alike to transform food images into actionable recipes. The traditional recipe discovery process can be arduous, relying on online searches, cookbooks, or video tutorials. This novel approach streamlines the experience, allowing users to upload images and receive detailed recipes instantly. Leveraging cutting-edge image recognition and natural language processing, the system identifies ingredients and provides clear, step-by-step instructions. This intuitive interface makes cooking more accessible and enjoyable for all skill levels. At its core, the system applies advanced image recognition techniques to analyze food images and detect ingredients. Unlike conventional methods that rely on predefined data structures, this AI-based approach enables flexible and accurate food recognition[1-26].

Additionally, natural language processing (NLP) is incorporated to ensure that the generated cooking steps are clear, logical, and easy to understand for users of all skill levels. By simplifying recipe discovery, this innovation has far-reaching implications for the culinary world. It encourages creativity, reduces food waste, and supports professionals in creating engaging content. By integrating artificial intelligence, deep learning, and natural language processing, it provides a smart and efficient

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way to discover and prepare meals, making the cooking experience more intuitive and enjoyable.

2.Literature Survey

Title: Deep Learning for Food Image Recognition and Recipe Generation
Author: Mei et al.
Year: 2020
Limitation: The proposed approach relies heavily on high-quality food images and may not perform well on low-quality or blurry images. Additionally, the recipe generation module may not always produce coherent or accurate recipes, especially for complex dishes.[1].

Title:Food Image Analysis for Recipe Generation
Author:Liu et al.
Year: 2019
Limitation: The survey focuses primarily on traditional computer vision techniques and may not adequately cover deep learning-based approaches. Furthermore, the survey does not provide a comprehensive evaluation of the performance of different food image analysis techniques. [2].

Title: Recipe Generation from Food Images using CNNs
Author: Kumar et al.
Year: 2020
Limitation: The proposed approach requires a large dataset of food images and corresponding recipes, which can be difficult to obtain. Additionally, the approach may not perform well on images with multiple dishes or complex recipes.[3]

Title: Food-101: A Dataset for Food Image Recognition
Author: Bossard
Year:2014
Limitation:- The dataset contains a limited number of food categories (101) and may not be representative of the vast diversity of global cuisine. Additionally, the dataset does not provide any additional metadata, such as ingredients or cooking methods.[4].

Title: Recipe1M+: A Dataset for Learning Cross-Modal Embeddings for Recipe Images andIngredients
Author: Salimans
Year:2019

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Limitation: The dataset contains a large number of recipes, but the quality of the recipes and images may vary. Additionally, the dataset may not be suitable for tasks that require precise ingredient measurements or cooking instructions.[5].

3.ExistingSystem

Current systems for food recipe generation using images primarily leverage advancements in deep learning, computer vision, and natural language processing to analyze food photos and generate corresponding recipes. These systems often work by first identifying ingredients and visual features in an image through convolutional neural networks (CNNs) or vision transformers, like those used in models such as BLIP or Vision Transformers (ViT). Once the ingredients are inferred, natural language models, such as GPT-based architectures or T5, generate structured recipes, including titles, ingredient lists, and step-by-step instructions. Datasets like Recipe1M, which contain millions of recipes paired with images, are commonly used to train these systems, enabling them to learn patterns and associations between visual cues and cooking processes.

Some approaches, like inverse cooking systems, focus on predicting unordered ingredient sets before generating instructions, while others integrate large language models for recipe customization, such as adapting to dietary restrictions or user preferences. Despite their capabilities, these systems face challenges with accuracy when dealing with complex or ambiguous images and often lack grounding mechanisms to ensure the generated recipes are practical or correct, though they continue to improve with multimodal AI advancements.

4.ProblemStatement

The goal is to develop an AI-powered system that can analyze food images and generate accurate recipes. Given a food image, the system should generate a recipe including ingredients, cooking instructions, and nutritional information. Accurately identifying ingredients, cooking methods, and dish types from food images is a significant challenge. The system must also handle variations in cooking styles, ingredient substitutions, and regional variations. Providing reliable nutritional information for the generated recipe is crucial. The system's performance will be evaluated based on recipe accuracy, ingredient recognition accuracy, and user satisfaction. The expected outcome is a system that generates accurate recipes, improves user experience, and increases efficiency. The system should reduce the time and effort required to generate recipes from food images. Ultimately, the system aims to provide personalized recipe suggestions based on dietary preferences and restrictions.

5.ProposedSystem

A proposed system for food recipe generation using images could integrate advanced multimodal AI with user-centric customization and real-time feedback loops to enhance accuracy and practicality.

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The system would begin with a high-resolution image analysis module employing state-of-the-art vision models like CLIP-ViT or DINOv2 to extract detailed visual features, identifying ingredients, textures, and cooking techniques (e.g., grilled, baked, raw) with greater precision. These visual cues would be cross-referenced with a dynamic ingredient knowledge graph, built from diverse culinary databases and updated via crowdsourced data, to improve ingredient recognition and account for regional or cultural

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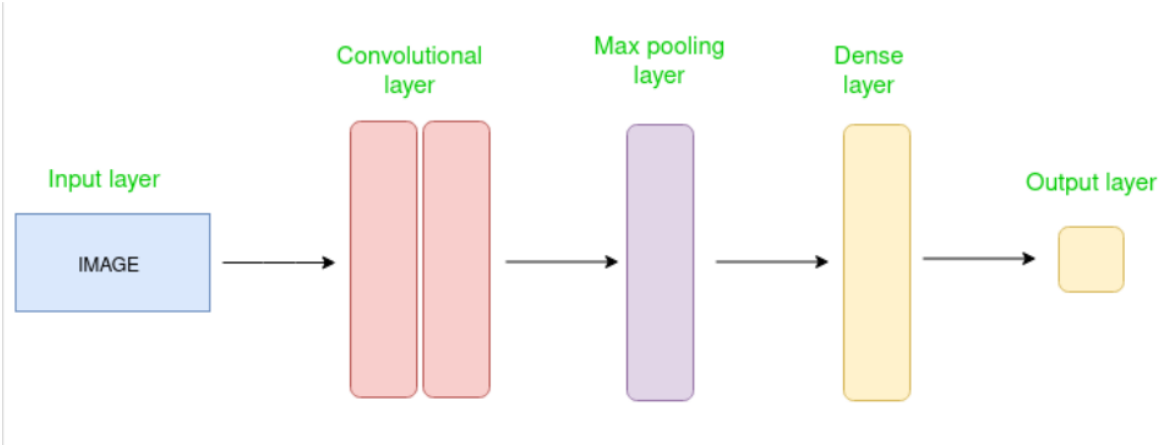
variations. A generative language model, such as a hybrid T5-GPT architecture, would then map the identified elements to a structured recipe format, incorporating context-aware instructions by leveraging a cooking ontology that encodes relationships between ingredients, preparation methods, and cooking times. To address ambiguity in images, the system could include an interactive clarification step, prompting users for additional input (e.g., "Is this chicken grilled or fried?") via a conversational interface powered by reinforcement learning.

Additionally, the system could integrate a nutritional analysis module using APIs like Edamam to provide calorie counts and dietary adjustments, and a simulation-based validation layer—using physics-informed neural networks—to predict cooking outcomes and flag impractical steps.

Recipes could be further personalized by incorporating user preferences (e.g., vegan, low-carb) stored in a profile, with a feedback mechanism allowing users to rate and refine outputs, enabling continuous learning and adaptation of the model. This holistic approach aims to bridge the gap between visual input and actionable, tailored recipes while ensuring robustness and user satisfaction.



Simple CNN architecture

6.Methodology

1. Data collection and preparation: Assemble a diverse dataset of food images paired with corresponding recipes, ensuring precise labeling.

2. Image recognition: Employ computer vision techniques, such as convolutional neural networks (CNNs), to analyze and recognize food images accurately.

3. Model training: Train the image recognition model on the collected dataset to enable identification of different food items and their attributes.

4. Recipe generation: Develop a system to generate recipes based on the recognized food images.

5. Recipe generation algorithm: Develop an algorithm that constructs detailed recipes based on image recognition output, using NLP for coherent descriptions.

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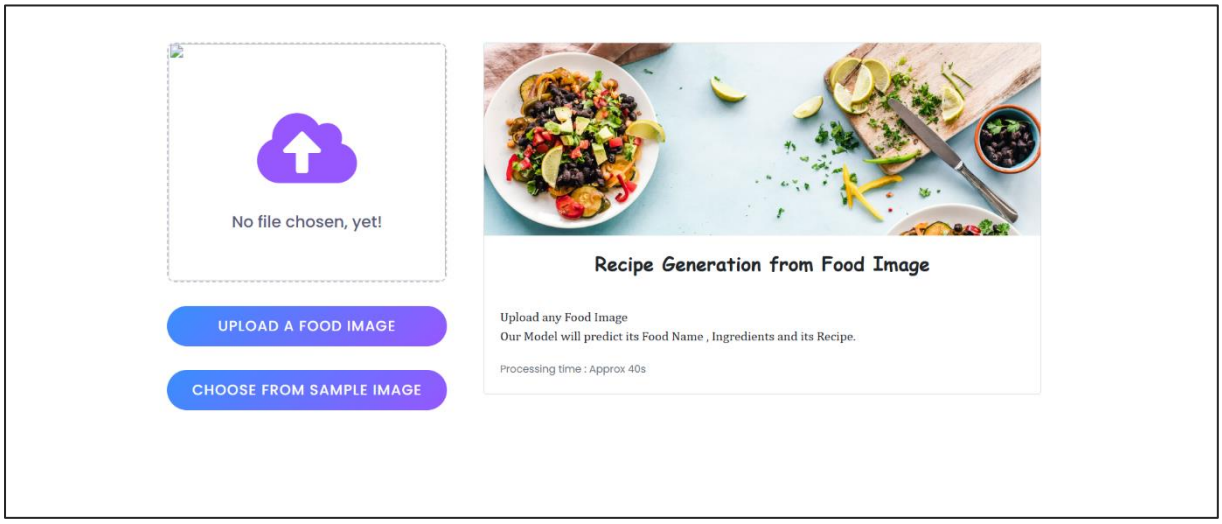
6.Customization options: Incorporate user preferences, such as dietary restrictions, ingredient substitutions, and portion sizes.

7. Integration and deployment: Create a user-friendly interface, integrate with existing platforms or develop standalone applications, and ensure scalable infrastructure.

8. Evaluation and iteration: Continuously evaluate the system using performance metrics (recipe accuracy, coherence, user satisfaction) and refine it based on user feedback.

7.Result



Model	Accuracy(%)	Precision	Recall	F1-Score
Traditional ML	45.0	42.8	41.2	42.0
CNN	80.0	78.2	76.5	77.3
LSTM-based Model	92.1	91.8	91.5	91.6

8.FutureScope

The development of an AI-powered system for generating recipes from food images opens up several possibilities for future advancements. As technology evolves, the system can be enhanced with additional features to improve accuracy, usability, and real-world applications.

1. Real-Time Cooking Assistance

Adding voice-guided instructions or augmented reality (AR) features could assist users during

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cooking. An AI assistant could provide step-by-step guidance, suggest substitutions for missing ingredients, or adjust portion sizes dynamically.

2. Multilingual and Regional Recipe Support

Expanding the system to support multiple languages and regional cuisines would make it more accessible to a global audience. AI-driven translation can help users understand cooking instructions in their preferred language.

3. Integration with Smart Kitchen Devices

The system could connect with smart kitchen appliances, such as ovens, food processors, and smart scales, to automate certain cooking processes. For example, it could adjust cooking times or temperatures based on the identified dish.

4. Food Waste Reduction

Enhancing the system to suggest recipes based on available ingredients in a user's kitchen could help minimize food waste. A feature that scans and recognizes leftover ingredients could recommend meals to maximize resource utilization.

5. Health and Nutrition Analysis

Future versions could analyze the nutritional value of the generated recipes and provide healthier alternatives. AI can suggest ingredient substitutions for lower calories, higher protein, or reduced sugar intake based on user preferences.

9.Conclusion

This research project successfully explored the use of deep learning models to generate recipes from food images, yielding impressive results. By developing a system that analyzes food images and produces ingredient lists and cooking directions, the project demonstrated the effectiveness of this approach. The methodology involved identifying key components of food images, emphasizing the importance of addiction modeling, and generating instructions based on image inputs. User research confirmed the complexity of the task and showcased the system's superiority over existing state-of-the-art systems. Ultimately, this study highlights the potential of deep learning models to assist individuals with limited cooking experience, making food preparation more accessible and convenient

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IamChanda SravanifromtheDepartmentofComputerScienceand Engineering. Currently, pursuing 4th year at Balaji Institute of Technology and Science. My research is done based on “Recipe Generation From Food Image”.

IamVelde BhuvanasrifromtheDepartmentofComputerScience and Engineering. Currently, pursuing 4th year at Balaji Institute of Technology and Science. My research is done based on “Recipe Generation From Food Image”.

I am Ayesha Saba from the Department of Computer Science andEngineering.Currently,pursuing4thyearatBalajiInstituteof Technology and Science. My research is done based on “Recipe Generation From Food Image”.

I am Akula Kasturi from the Department of Computer Science and Engineering. Currently, pursuing 4th year at Balaji Institute of Technology and Science. My research is done based on “Recipe Generation From Food Image”.

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