MICHIGAN STATE UNIVERSITY Beta Presentation Enhanced Shopping Experience Using AI The Capstone Experience

Team Meijer

Matthew Crandall Zachary Gage Chirag Rudrangi Cameron Schwartz Tatiana Voegerl

Department of Computer Science and Engineering Michigan State University

Fall 2023



From Students... ...to Professionals

Project Overview

 Make it easier for customers to find recipes that they will like

 Create custom recipes based on dietary preferences and purchase history

Contained in a web application

System Architecture



Home Screen



Recipe Modal

Netion Otherwise Pressure Image: Specific and Specifi		8				
Want ingredients Qty: 1 + meals. Very 1 + meals. - mages into a bowl, add milk and whisk until the yolk and whites are fully integrated.		×				
I want ingredients Qty: 1 + meals. Qty: 1 + meals. I. Large eggs: 4 Spinach: 1 cup I. Feta Cheese: 0.5 cup Milk: 0.5 cup Butter: 1 thsp Salt: 0.5 tsp T. Biack pepper: 0.5 tsp I. Track the eggs into a bowl, add milk and whisk until the yolk and whites are fully integrated. I. Track the eggs into a bowl, add milk and whisk until the yolk and whites are fully integrated. I. Track the eggs into a bowl, add milk and whisk until the yolk and whites are fully integrated.						
I want ingredients Qty: 1 + meals. Qty: 1 + meals. 2. Spinach: 1 cup 1. Crack the eggs into a bowl, add milk and whisk until the yolk and whites are fully integrated.						
I want ingredients Qty: 1 + meals. Qty: 1 + meals. 2. Spinach: 1 cup 1. Crack the eggs into a bowl, add milk and whisk until the yolk and whites are fully integrated.						
I want ingredients Qty: 1 + meals. Qty: 1 + meals. 4. Milk: 0.5 cup 5. Butter: 1 tbsp 6. Satt: 0.5 tsp 7. Black pepper: 0.5 tsp • Instructions 1. Crack the eggs into a bowl, add milk and whisk until the yolk and whites are fully integrated.						
I want ingredients Cty: 1 + meals. Qty: 1 + meals. 5. Butter: 1 thsp 1. Crack the eggs into a bowf, add milk and whisk until the yolk and whites are fully integrated.						
I want ingredients Qty: 1 + meals. 0 Crack the eggs into a bowl, add milk and whisk until the yolk and whites are fully integrated.						
I want ingredients Qty: 1 + meals. Qty: 1 + meals. 1. Crack the eggs into a bowl, add milk and whisk until the yolk and whites are fully integrated.						
I want ingredients Qty: 1 + meals. Qty: 1 + meals. 1. Crack the eggs into a bowl, add milk and whisk until the yolk and whites are fully integrated.						
I want ingredients Qty: 1 + meals. 1. Crack the eggs into a bowl, add milk and whisk until the yolk and whites are fully integrated.						
I want ingredients Qty: 1 + meals. 1. Crack the eggs into a bowl, add milk and whisk until the yolk and whites are fully integrated.		10				
CYT A I IIIGBIS						
for 2. Season with salt and black pepper.						
3. Preheat a non-stick pan over medium heat.						
	4. Melt the butter in the pan and ensure it coats the entire pan.					
5. Add the eggs to the pan. Let them cook undisturbed until they start to set around the edges, about 1-2 minutes.						
6. Start to stir the eggs with a spatula, pushing it from the edges to the center. Pause for a bit to allow the eggs to set, then stir again,						
Save Recipe 7. Repeat this process until the eggs are mostly cooked but still slightly runny, then remove from heat.						
8. Stir in the spinach and feta cheese, allowing the residual heat to wilt the spinach and melt the cheese.						
Share Recipe 9. Serve the Scrambled Eggs with Spinach and Feta immediately. Enjoy!						
Add Ingredients To Cart	idients to Cart					

Cart

Create Next Ap	р х +						v - a	
> c (D localhost3000/cart						● 应 ☆ ★ □ ↓	
neijer	Sauch	٩				🛆 Cameron 👻 👘 Pickup	✓ 資 Cart	
	Departments Grocery Fresh	Electronics Toys Beer, V	Vine, & Spirts	Baby 8	Toddler	Household Essentials		
	TYP		1-12	4	1ª		2/2	
Your C	art		JA P		1 al	ALL AND	19 KC	
7 Items				Emp	oty Cart	Order Summary		
In the second	Poblano Pepper					Item Total	\$23.34	
100	1 at \$0.66 each			Qty: 1	+	Pickup Fee	\$4.95	
	\$0.66			Re	move	Bottle Deposit	\$0.00	
	Marrie .				0	Thoors	\$0.00	
	Spinach		Ō	Qty: 1	+	Subtotal	\$28.29	
	1 at \$1.69 each		-	100		mPerks	(\$0.00)	
	\$1.69			900	move	Sales and Specials	(\$1.14)	
	an test of the second				1	Total Savings	-\$1.14	
-	Butternut Squash		Ō	Qty: 1	+	Tested		
~	1 at \$3.23 each			Ba		Total	\$27.15	
	\$2.09 Remove					Disclaimer: Your final order total may differ from the estimated		
	Savings (\$1.14)					Jotal above due to substitutions, inventor discounts. We'll determine the final total o	hen we complete your	
	Eggplant, Large					order. Please note that we can't accept c for online orders.	iep er bebar conboue	
-	1 at \$1.29 each			Qty: 1	+	Cart ID#: 92879949	1	
	\$1.29		Remove			- 6011 NPF, 320133934		
	Meijer Feta Cheese Crumbles, 4 oz		(m	-	-36			
	1 at \$2.89 each		ū	Qty: 1	+	Pickup	Delivery	
	\$2.89			D.o.	move			

Team Meijer Beta Presentation

User Dashboard



What's left to do?

- Features
 - Displaying saved recipes on user dashboard
- Stretch Goals
 - Featured recipes page
 - Generating initial meal based on time of day
- Other Tasks
 - Enhance UI
 - Generator
 - Recipe Card
 - Dashboard
 - General bug fixes

Questions?

