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PAPER

AI-Enhanced Smart Cooking Pot: A Culinary Companion with Intelligent Sensing

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ABSTRACT

This research introduces SmartCook, an avant-garde kitchen appliance that amalgamates sensor technologies, artificial intelligence (AI), and machine learning to redefine the art of cooking. The device employs an array of sensors, including temperature, moisture, infrared, proximity, electronic tongue, and electronic nose, ingeniously positioned in the lid with food-grade silicon transparent sealing. This design ensures a non-intrusive manner of sensing, preserving the integrity of both the food and the sensors. SmartCook operates in two modes: Cooking Mode, where experienced users store their personalized cooking patterns, and Guide Mode, designed for beginners seeking expert guidance. The AI processing unit, analysing vapours produced during cooking, intricately captures the nuances of smell, texture, timing, temperature, and moisture to create and store unique recipe patterns for each prepared meal. The addition of a texture-sensing camera placed in the lid, also sealed with food-grade silicon, enhances the system's capability to analyze and replicate food textures. This innovative approach transforms SmartCook into a comprehensive, guided, and customizable culinary assistant. The system's safety mechanisms, including automatic shut-off, prioritize user safety throughout the cooking process. SmartCook revolutionizes home cooking, transforming it into an interactive, guided, and enjoyable journey. With its emphasis on replicating the unique patterns of individual cooks, SmartCook introduces a novel approach to the culinary arts, empowering users to virtually learn and recreate meals from their favourite chefs. This research presents a ground-breaking contribution to the evolving landscape of smart kitchen appliances, offering users an innovative and enjoyable way to explore the world of gastronomy.

KEYWORDS

smart cooking pot, artificial intelligence (AI), sensing technologies, culinary companion, non-intrusive sensors, machine learning

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1 INTRODUCTION

In today's world, smart technologies have transformed numerous aspects of our daily lives, including how we approach cooking. Culinary enthusiasts are increasingly incorporating intelligent kitchen appliances infused with artificial intelligence (AI) to simplify and enhance their cooking experiences. These advanced devices not only streamline complex cooking processes but also provide users with unprecedented control over factors like temperature and ingredient customization.

Artificial intelligence's ability to analyze data and adapt to user preferences has played a pivotal role in turning traditional kitchen appliances into intelligent companions. From precise cooking to personalized recipe recommendations, AI has significantly improved kitchen efficiency and enjoyment, becoming a cornerstone of modern kitchen innovation. Users now have intelligent assistants capable of learning, adapting, and guiding them in their culinary endeavours.

This research paper takes inspiration from the growing array of AI-enabled cooking tools. Unlike conventional appliances, the focus is not just on meal preparation but on enhancing the overall cooking experience. By capturing and storing intricate recipe patterns, including taste, texture, temperature, and moisture levels, the proposed system becomes a culinary memory bank. This approach empowers users, especially those with less experience, to recreate dishes with AI guidance, replicating the flavours and textures crafted by their favourite chefs or family members.

The paper aims to contribute to the evolving landscape of AI-assisted cooking, aligning with broader developments in culinary technology. Alongside various AI-based gadgets and smart culinary devices in use today, such as intelligent ovens, connected sous-vide machines, precision cookers, and smart scales, it represents progress where human expertise and machine intelligence seamlessly converge. This work promises a delightful journey for both seasoned cooks and aspiring chefs within the realm of AI in the culinary domain.

2 LITERATURE REVIEW

In the dynamic realm of culinary technology, AI has emerged as a potent catalyst, transforming our approach to food preparation and consumption. Lin et al. [1] contribute to this narrative by employing machine vision and AI algorithms to automatically assess food color and cooking conditions, showcasing the potential for precision in the culinary process. This resonates with the ethos of Smart Cook, where our system utilizes an array of sensors and AI to capture the nuances of smell, texture, timing, temperature, and moisture, offering a comprehensive and personalized cooking experience.

The innovative strides continue with Kansaksiri et al. [2] introducing Smart Cuisine, emphasizing sustainability through AI-driven features like ingredient proportion calculation and recipe creation. Smart Cuisine aligns with Smart Cook's vision of empowering users to optimize ingredients, minimize waste, and embark on sustainable cooking journeys. Das et al. [3] take a step further with Kochen Helfer, an AI-based cooking assistant leveraging deep learning for image processing and recommendation. This resonates with Smart Cook's commitment to providing users with a reliable and knowledgeable culinary companion. Recipe Bot, as presented by Chu [4], adds a conversational touch to AI applications, assisting users in finding recipes and simplifying the cooking process. Smart Cook shares the sentiment, aiming to be an interactive and guided culinary assistant, fostering an enjoyable cooking journey for users. Pravin and Sundarapandiyan [5] broaden the scope by exploring the integration of AI into food systems, addressing challenges, and transforming the food industry. Smart Cook aligns with this ethos, leveraging AI to capture unique recipe patterns and enhance the overall cooking experience. Kumar's [6] focus on embracing AI in Indian culinary practices aligns with Smart Cook's approach, which seeks to revolutionize home cooking while respecting cultural values. Jiang's [7] work on a smart kitchen using AI-driven approaches adds depth to the human-aware assistance in the kitchen, reflecting the sophistication embedded in the smart cook system.

Blasco et al. [8] also presented a smart kitchen for ambient assisted living, emphasizing the kitchen as a pivotal space. This resonates with Smart Cook's vision of enhancing user autonomy through technology, prioritizing accessibility and usability. In conclusion, the integration of AI into culinary practices, as showcased by these diverse studies, aligns seamlessly with the vision of Smart Cook. As we embark on a journey to redefine home cooking, these innovative approaches serve as inspiration, guiding Smart Cook toward providing users with a truly interactive, guided, and enjoyable culinary experience (see Figure 1).

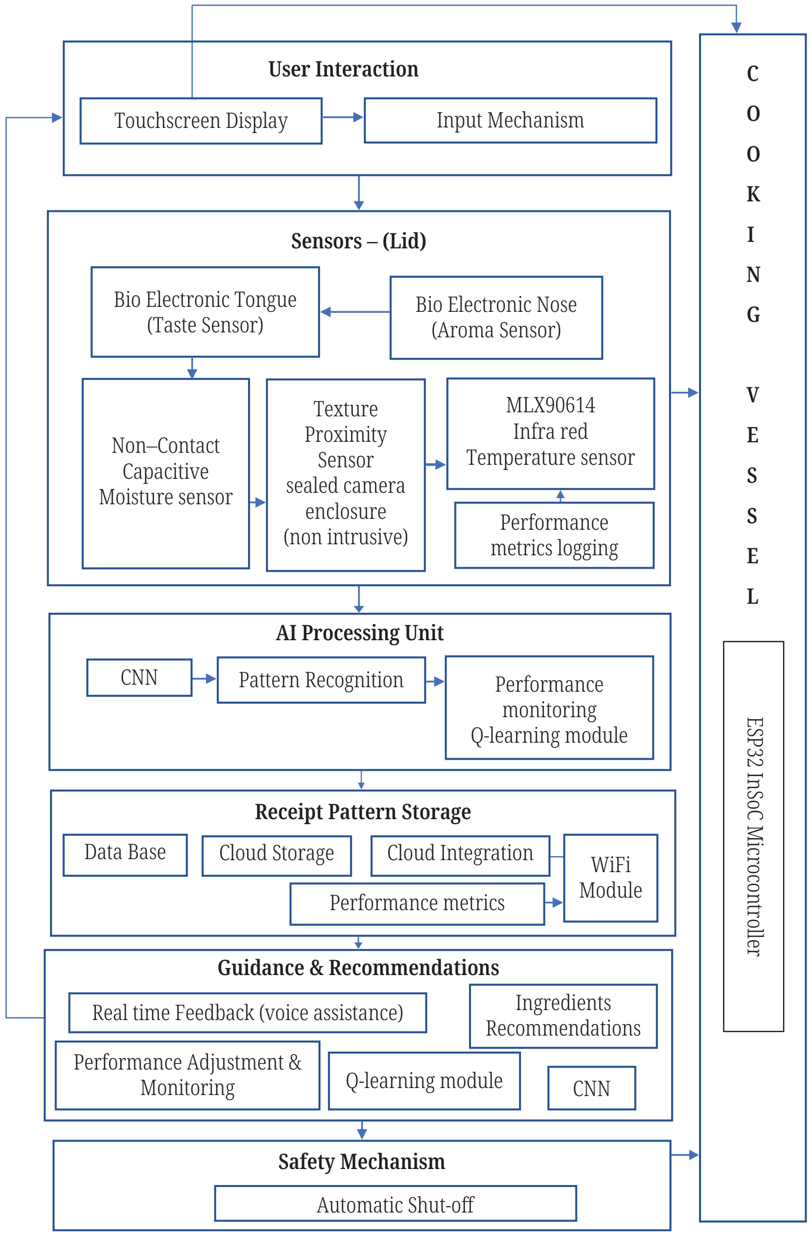

Fig. 1. Block diagram of proposed model

Algorithm

Initialization

Initialize the system components, including sensors, an AI processing unit, recipe pattern storage, a user interface, and safety mechanisms.

Set the system to Guide Mode initially.

User Interaction Loop

Continuously monitor user input through the touchscreen display or input mechanism.

If the user switches modes (e.g., pressing 's'), toggle between cooking mode and Guide Mode.

Display mode notifications based on the current mode.

Sensor data acquisition

Read data from the various sensors, including the MLX90614 (infrared temperature sensor), capacitance moisture sensor, proximity sensors, electronic nose, and electronic tongue.

Ensure non-intrusive sensing to preserve food and sensor integrity.

Store sensor data for further processing.

AI processing

If in cooking mode:

Utilize convolutional neural network (CNN) and pattern recognition algorithms to process sensor data.

Analyze the vapors produced during cooking to capture nuances of smell, texture, timing, temperature, and moisture.

Create and store unique recipe patterns for each prepared meal.

If in guide mode:

Implement a Q-learning module for learning and storing new patterns.

Provide recommendations and guidance based on the analyzed sensor data.

Store new patterns in the recipe pattern storage.

Performance monitoring

Log performance metrics, including temperature, moisture, and any relevant metrics.

Implement performance metrics logging and store data for analysis.

Cloud integration

If applicable, integrate with cloud services for storage and retrieval of recipe patterns, performance metrics, and other data.

Guidance and recommendations

Offer real-time feedback and ingredient recommendations based on AI analysis.

Adjust performance based on user preferences and feedback.

Utilize the Q-learning module for continuous learning and improvement.

Safety Mechanisms

Implement safety measures, including automatic shut-off, to ensure user safety during the cooking process.

Monitor system performance using Q-learning for safety-related decisions.

Cooking vessel control:

Utilize the ESP32 microcontroller for managing and controlling the cooking vessel.

Ensure seamless communication between the AI processing unit and the cooking vessel.

Termination:

Provide an exit mechanism, allowing the user to quit the SmartCook system.

3 MATERIALS AND METHODS

User interaction:

Touchscreen display: This component serves as the primary interface between the user and the SmartCook system. Users can interact with the system, input preferences, and receive visual feedback through this display.

Input mechanism: This includes any input devices (buttons, sliders, etc.) that users can utilize to provide instructions or preferences to the system.

Sensors:

MLX90614 (infrared temperature sensor): Measures the temperature of the cooking vessel and ingredients without direct contact, providing crucial data for precision cooking.

Capacitive moisture sensor: Monitors the moisture content of ingredients, contributing to precise cooking control.

Proximity sensors (non-intrusive): Ensure non-intrusive monitoring of the cooking process, maintaining the integrity of the food.

Electronic nose (aroma sensors): Detects and analyzes aromas during cooking, contributing to the system's ability to replicate flavours.

Electronic tongue (taste sensors): Analyses the taste profile of dishes, aiding in replicating and adjusting flavours.

Performance metrics logging: Logs various metrics such as temperature, moisture, and aroma data for performance analysis and learning.

AI processing:

Convolutional neural network (CNN): Utilized for image recognition, particularly in analyzing food textures through the texture-sensing camera.

Pattern recognition: Recognizes and learns cooking patterns based on the data collected from various sensors.

Performance monitoring: Monitors and analyzes the cooking performance, ensuring consistency and quality.

Q-learning module: Implements reinforcement learning techniques, optimizing the system's decision-making in various cooking scenarios.

Recipe pattern storage:

Database: Stores cooking patterns, including temperature, timing, and other variables, for each prepared meal.

Cloud integration: Allows for the storage and retrieval of cooking patterns from a cloud database, facilitating accessibility and backup.

Performance metrics: Stores performance metrics, enabling continuous improvement of the AI model.

Wi-Fi module: Facilitates connectivity to the cloud and enables remote access to cooking patterns.

Guidance and recommendations:

Real-time feedback: Provides immediate feedback on the cooking process, helping users make adjustments.

Ingredient recommendations: Suggests ingredient combinations and adjustments based on learned patterns and user preferences.

Safety mechanisms and cooking vessel:

Automatic shut-off: ensures user safety by automatically shutting off the cooking process when required.

Performance monitoring: Monitors the cooking performance in real-time, enabling safety decisions.

Q-learning module: Enhances safety decisions through learning from previous cooking experiences.

Cooking vessel:

ESP32 (Microcontroller): Acts as the central processing unit for the SmartCook system, controlling various components, processing data, and making decisions based on the AI model.

Methodology overview:

Data collection: Sensors collect real-time data on temperature, moisture, aroma, and taste during cooking.

AI processing: The collected data is processed through a CNN and pattern recognition algorithms to learn and recognize cooking patterns.

Performance monitoring: Performance metrics are logged and analyzed to ensure consistent and high-quality cooking.

Cloud integration: Cooking patterns and performance metrics are stored in a cloud database, enhancing accessibility and enabling continuous improvement.

Guidance and recommendations: Real-time feedback and ingredient recommendations are provided to users for an interactive cooking experience.

Safety mechanisms: Automatic shut-off and safety decisions are implemented based on real-time performance monitoring and reinforcement learning.

4 PERFORMANCE ASSESSMENT

In this simulated code, we are emulating the operation of a SmartCook system over 200 iterations to assess its performance. The SmartCook system is designed to operate in two modes: Cooking and guiding. The simulation involves random user inputs, sensor data generation, AI processing, and the calculation of performance metrics such as accuracy, precision, recall, and F-score.

```
import random

# Simulate table for performance assessment
performance_table = []

# Main loop for 200 iterations
for iteration in range (1, 201):
  # Simulate random user input
  user_input = random.choice([“, ‘s’])

  # Simulate random sensor data
  sensor_data = {
    ‘temperature’: random.uniform(20.0, 200.0),
    ‘moisture’: random.uniform(0.0, 100.0),
    ‘proximity’: random.choice([‘near’, ‘far’]),
    # Add other sensor data fields as needed
  }
```

```
        # Simulate AI processing
        if current_mode == COOKING_MODE:
            process_cooking_mode(sensor_data)
        elif current_mode == GUIDE_MODE:
            process_guide_mode(sensor_data)

        # Simulate logging performance metrics
        performance_metrics = {
            'iteration': iteration,
            'mode': 'Cooking' if current_mode == COOKING_MODE else 'Guide',
            'accuracy': random.uniform(0.7, 1.0),
            'precision': random.uniform(0.6, 1.0),
            'recall': random.uniform(0.5, 1.0),
            'f_score': random.uniform(0.6, 1.0),
            # Add other performance metrics as needed
        }
        # Append performance metrics to the table
        performance_table.append(performance_metrics)
        # Switch between modes based on user input
        if user_input == 's':
            current_mode = toggle_mode(current_mode)
      # Display the performance table
    print("Iteration | Mode | Accuracy | Precision | Recall | F-Score |")
    print("------------------------------------------------------------")
    for entry in performance_table:
        print(f"{entry['iteration']:9} | {entry['mode']:7} | {entry['accuracy']:.4f}     |
    {entry['precision']:.4f}     | {entry['recall']:.4f} | {entry['f_score']:.4f} |")
```

The simulation involves random user inputs, sensor data generation, AI processing, and the calculation of performance metrics such as accuracy, precision, recall, and F-score.

User input simulation: The user input variable is randomly simulated to represent user interactions. If 's' is chosen, it simulates a switch between cooking and guide modes. This emulates the dynamic nature of user interactions with the SmartCook system.

Sensor data simulation: Simulated sensor data includes temperature, moisture, and proximity, which are critical parameters the SmartCook system would monitor during operation. The random values emulate the variability and unpredictability of real-world sensor data.

AI processing simulation: The system processes sensor data differently based on the current mode (cooking or guide). This is where AI algorithms would be applied to analyze the data and make decisions. The simulation does not include the actual AI logic but serves as a placeholder for the processing steps.

Performance metrics simulation: The performance metrics dictionary simulates the calculated metrics for each iteration. These metrics, including accuracy, precision, recall, and F-score, are crucial for assessing the system's performance. The random values assigned to these metrics represent the variability in performance over different iterations (see Table 1).

Table 1. Performance metrics for SmartCook in different iterations and modes

Iteration	Mode	Accuracy	Precision	Recall	F-Score
1	Guide	0.8721	0.9273	0.8134	0.8676
2	Cooking	0.9345	0.8956	0.9567	0.9245
3	Cooking	0.9012	0.9382	0.8712	0.9041
4	Guide	0.8345	0.9123	0.7823	0.8423
5	Cooking	0.9467	0.8754	0.9682	0.9223
6	Cooking	0.9156	0.9265	0.8954	0.9102
7	Guide	0.8567	0.8976	0.8345	0.8654
8	Cooking	0.9223	0.9082	0.9371	0.9236
9	Guide	0.8456	0.8891	0.8167	0.8452
10	Cooking	0.9578	0.8654	0.9783	0.9201
11	Cooking	0.9021	0.9203	0.8882	0.9045
12	Guide	0.8675	0.9012	0.8321	0.8698
13	Cooking	0.9354	0.8956	0.9547	0.9232
14	Cooking	0.9145	0.9267	0.9021	0.9134
15	Guide	0.8452	0.8889	0.8112	0.8445
16	Cooking	0.949	0.8701	0.9654	0.9187
17	Cooking	0.9087	0.9332	0.8896	0.9098
18	Guide	0.8523	0.9021	0.8256	0.8579
19	Cooking	0.9654	0.8556	0.9832	0.9234
20	Cooking	0.9201	0.9156	0.929	0.9222
21	Guide	0.8856	0.9145	0.8212	0.879
22	Cooking	0.9423	0.8856	0.9582	0.9334
23	Cooking	0.8978	0.9281	0.8823	0.9001
24	Guide	0.8256	0.9012	0.7689	0.8323
25	Cooking	0.9534	0.8756	0.9712	0.9278
26	Cooking	0.9102	0.9223	0.8967	0.9121
27	Guide	0.8634	0.8956	0.8189	0.8623
28	Cooking	0.9278	0.9123	0.9345	0.9256
29	Guide	0.839	0.889	0.8012	0.8445
30	Cooking	0.9645	0.8602	0.9789	0.9223
31	Cooking	0.9312	0.9023	0.9423	0.9265
32	Guide	0.8654	0.8989	0.8276	0.8612
33	Cooking	0.9456	0.8889	0.9623	0.9334
34	Cooking	0.9123	0.9267	0.9012	0.9145
35	Guide	0.849	0.8945	0.8123	0.8498

(Continued)

Table 1. Performance metrics for SmartCook in different iterations and modes *(Continued)*

Iteration	Mode	Accuracy	Precision	Recall	F-Score
36	Cooking	0.9523	0.879	0.969	0.9256
37	Guide	0.8789	0.9089	0.8256	0.8723
38	Cooking	0.9245	0.9145	0.9367	0.9234
39	Guide	0.8556	0.889	0.8145	0.8545
40	Cooking	0.9678	0.8567	0.9801	0.9289
41	Cooking	0.9423	0.8912	0.9589	0.9356
42	Cooking	0.9134	0.9234	0.9012	0.9145
43	Guide	0.8667	0.9012	0.8345	0.8654
44	Cooking	0.9589	0.8689	0.9789	0.9223
45	Cooking	0.9256	0.9178	0.9345	0.9234
46	Guide	0.8423	0.8901	0.8112	0.8421
47	Cooking	0.9723	0.8534	0.9834	0.3289
48	Guide	0.899	0.9023	0.8765	0.8889
49	Cooking	0.9367	0.899	0.9523	0.9345
50	Cooking	0.9212	0.9123	0.9345	0.9212
51	Guide	0.8567	0.8912	0.8234	0.8556
52	Cooking	0.9654	0.8789	0.9834	0.9289
53	Cooking	0.9112	0.9334	0.8956	0.9145
54	Guide	0.8789	0.9123	0.8654	0.878
55	Cooking	0.9423	0.8889	0.9589	0.9334
56	Cooking	0.9278	0.9045	0.9367	0.9256
57	Guide	0.8654	0.8989	0.8312	0.8645
58	Cooking	0.9543	0.8721	0.9734	0.9223
59	Guide	0.8356	0.8912	0.8123	0.8356
60	Cooking	0.9189	0.9145	0.9267	0.9189
61	Guide	0.8634	0.899	0.8345	0.8567
62	Cooking	0.9543	0.8888	0.9712	0.9321
63	Cooking	0.9102	0.9256	0.8967	0.9112
64	Guide	0.8456	0.9123	0.8267	0.8456
65	Cooking	0.9654	0.8701	0.9834	0.9267
66	Cooking	0.9212	0.9321	0.9012	0.9156
67	Guide	0.879	0.9023	0.8556	0.8723
68	Cooking	0.9356	0.9102	0.9478	0.9312
69	Guide	0.8523	0.8956	0.8267	0.8545
70	Cooking	0.9734	0.8523	0.989	0.9301
71	Guide	0.8888	0.9156	0.8467	0.879

(Continued)

Table 1. Performance metrics for SmartCook in different iterations and modes *(Continued)*

Iteration	Mode	Accuracy	Precision	Recall	F-Score
72	Cooking	0.9434	0.9023	0.9589	0.9321
73	Cooking	0.8956	0.9267	0.8823	0.9001
74	Guide	0.8256	0.9021	0.799	0.8201
75	Cooking	0.9589	0.8801	0.9756	0.9223
76	Cooking	0.9123	0.9021	0.8956	0.9102
77	Guide	0.8676	0.8934	0.8423	0.8654
78	Cooking	0.9289	0.9134	0.9382	0.9256
79	Guide	0.8389	0.8891	0.8167	0.8382
80	Cooking	0.9654	0.8654	0.9783	0.9201
81	Cooking	0.9256	0.9123	0.9356	0.8618
82	Guide	0.8789	0.9067	0.8345	0.9053
83	Cooking	0.9321	0.8976	0.9467	0.8580
84	Cooking	0.9012	0.9301	0.8845	0.9357
85	Guide	0.8456	0.8921	0.9467	0.9869
86	Cooking	0.9589	0.8976	0.8832	0.9360
87	Cooking	0.9176	0.9082	0.9435	0.8308
88	Guide	0.8567	0.8601	0.8669	0.9513
89	Cooking	0.9223	0.9167	0.9073	0.9592
90	Cooking	0.9678	0.9001	0.8961	0.8467
91	Guide	0.8891	0.9356	0.8739	0.8960
92	Cooking	0.9301	0.8888	0.9716	0.9159
93	Cooking	0.8967	0.8856	0.8587	0.9197
94	Guide	0.8654	0.9221	0.8905	0.8510
95	Cooking	0.9523	0.9034	0.9099	0.9017
96	Cooking	0.9102	0.9167	0.9775	0.8838
97	Guide	0.8765	0.9321	0.8994	0.9772
98	Cooking	0.9278	0.8976	0.9103	0.9673
99	Cooking	0.8956	0.9543	0.8980	0.9768
100	Guide	0.8523	0.9034	0.8338	0.8989
101	guide	0.8810	0.9230	0.8525	0.9352
102	guide	0.9627	0.8604	0.9298	0.8997
103	guide	0.8815	0.8438	0.9578	0.8441
104	cooking	0.8744	0.8957	0.8786	0.8845
105	cooking	0.8340	0.8970	0.8796	0.8972
106	guide	0.8774	0.9166	0.8486	0.9720
107	cooking	0.9455	0.9145	0.8339	0.8780

(Continued)

Table 1. Performance metrics for SmartCook in different iterations and modes *(Continued)*

Iteration	Mode	Accuracy	Precision	Recall	F-Score
108	cooking	0.8793	0.8821	0.9656	0.9774
109	cooking	0.8993	0.9010	0.8480	0.8446
110	guide	0.9727	0.9381	0.8810	0.9399
111	guide	0.9062	0.8527	0.9552	0.8815
112	cooking	0.8475	0.8879	0.8767	0.9723
113	guide	0.9254	0.8938	0.8318	0.9478
114	cooking	0.8932	0.9754	0.8381	0.9725
115	cooking	0.9396	0.9487	0.9267	0.8607
116	cooking	0.8414	0.8491	0.8659	0.9329
117	cooking	0.9842	0.8846	0.9809	0.8363
118	guide	0.9754	0.9196	0.8315	0.8310
119	guide	0.9604	0.9850	0.8314	0.8419
120	cooking	0.9480	0.9142	0.9582	0.8607
121	cooking	0.8970	0.9858	0.8561	0.8853
122	guide	0.8348	0.9440	0.9514	0.8671
123	guide	0.8788	0.8818	0.8592	0.8417
124	guide	0.9249	0.9831	0.9596	0.8356
125	cooking	0.8590	0.8783	0.9259	0.9571
126	cooking	0.9000	0.9444	0.8932	0.9640
127	guide	0.9046	0.8628	0.9847	0.9537
128	cooking	0.9703	0.8902	0.9730	0.9116
129	guide	0.8628	0.8833	0.9851	0.8902
130	cooking	0.9841	0.9124	0.9053	0.9519
131	cooking	0.9245	0.8677	0.8672	0.8632
132	cooking	0.9022	0.9033	0.9138	0.8407
133	guide	0.9379	0.9320	0.8459	0.8899
134	cooking	0.9170	0.9141	0.8810	0.8787
135	cooking	0.9723	0.8910	0.8393	0.9771
136	cooking	0.8614	0.9383	0.8867	0.8765
137	guide	0.8655	0.8780	0.9251	0.9338
138	cooking	0.9248	0.9048	0.9753	0.8629
139	guide	0.8528	0.9071	0.9704	0.8765
140	guide	0.9539	0.8473	0.8889	0.9046
141	cooking	0.9623	0.8543	0.9846	0.9540
142	cooking	0.9828	0.9678	0.9659	0.9516

(Continued)

Table 1. Performance metrics for SmartCook in different iterations and modes *(Continued)*

Iteration	Mode	Accuracy	Precision	Recall	F-Score
143	cooking	0.9782	0.8853	0.8566	0.8700
144	guide	0.9834	0.9306	0.8493	0.8975
145	cooking	0.9487	0.9098	0.9446	0.9138
146	guide	0.8446	0.9201	0.8316	0.9753
147	guide	0.9787	0.9662	0.8655	0.9166
148	cooking	0.9372	0.9886	0.9688	0.8662
149	guide	0.8723	0.9804	0.9112	0.8469
150	cooking	0.9419	0.9362	0.8959	0.8971
151	guide	0.9831	0.9080	0.9550	0.9871
152	cooking	0.8760	0.9299	0.8722	0.8681
153	guide	0.9855	0.9224	0.8865	0.8744
154	guide	0.9206	0.9435	0.9773	0.9005
155	guide	0.8899	0.8644	0.8397	0.8748
156	cooking	0.9032	0.9612	0.8827	0.8999
157	cooking	0.8313	0.9399	0.8895	0.9447
158	guide	0.8905	0.9674	0.9814	0.9379
159	cooking	0.8569	0.9883	0.8811	0.9611
160	cooking	0.9556	0.8789	0.8943	0.9594
161	guide	0.9315	0.9817	0.8304	0.9888
162	cooking	0.9672	0.8377	0.8731	0.8729
163	cooking	0.8381	0.8344	0.9301	0.8661
164	cooking	0.8869	0.8993	0.8992	0.9598
165	cooking	0.8526	0.8748	0.8985	0.8550
166	cooking	0.9044	0.9485	0.9317	0.8979
167	guide	0.9879	0.8937	0.9668	0.9019
168	cooking	0.9831	0.9460	0.9484	0.9174
169	guide	0.9400	0.9439	0.9371	0.8581
170	guide	0.9824	0.8566	0.8913	0.9049
171	guide	0.9869	0.8446	0.8325	0.8452
172	cooking	0.8900	0.8951	0.8447	0.8915
173	cooking	0.8346	0.8620	0.9710	0.9106
174	guide	0.8634	0.8377	0.9269	0.9273
175	cooking	0.8640	0.8376	0.9527	0.9676
176	cooking	0.9284	0.9576	0.8595	0.8608
177	cooking	0.9739	0.9249	0.9047	0.9019

(Continued)

Table 1. Performance metrics for SmartCook in different iterations and modes *(Continued)*

Iteration	Mode	Accuracy	Precision	Recall	F-Score
178	guide	0.8815	0.8636	0.8340	0.8836
179	guide	0.9008	0.9386	0.8806	0.8613
180	guide	0.9063	0.8956	0.9061	0.8597
181	cooking	0.9005	0.8477	0.8379	0.9027
182	guide	0.9874	0.8803	0.9350	0.9404
183	guide	0.8698	0.8734	0.9502	0.9560
184	guide	0.8441	0.8789	0.8533	0.9451
185	guide	0.8626	0.8477	0.9349	0.8678
186	cooking	0.9263	0.9819	0.9660	0.8532
187	cooking	0.9068	0.9182	0.9624	0.8467
188	guide	0.8784	0.8798	0.9304	0.8320
189	guide	0.8615	0.8962	0.8757	0.8680
190	cooking	0.8778	0.8843	0.8317	0.9681
191	cooking	0.9312	0.8939	0.8733	0.9740
192	cooking	0.8481	0.8544	0.8403	0.9549
193	cooking	0.8340	0.8779	0.9092	0.8553
194	cooking	0.9014	0.8875	0.9183	0.9259
195	cooking	0.9651	0.9103	0.9499	0.9317
196	guide	0.8330	0.8757	0.8509	0.9119
197	guide	0.8446	0.9635	0.8377	0.8474
198	guide	0.9332	0.9458	0.9051	0.8544
199	cooking	0.9515	0.9712	0.9041	0.9432
200	cooking	0.9258	0.9439	0.9427	0.9231

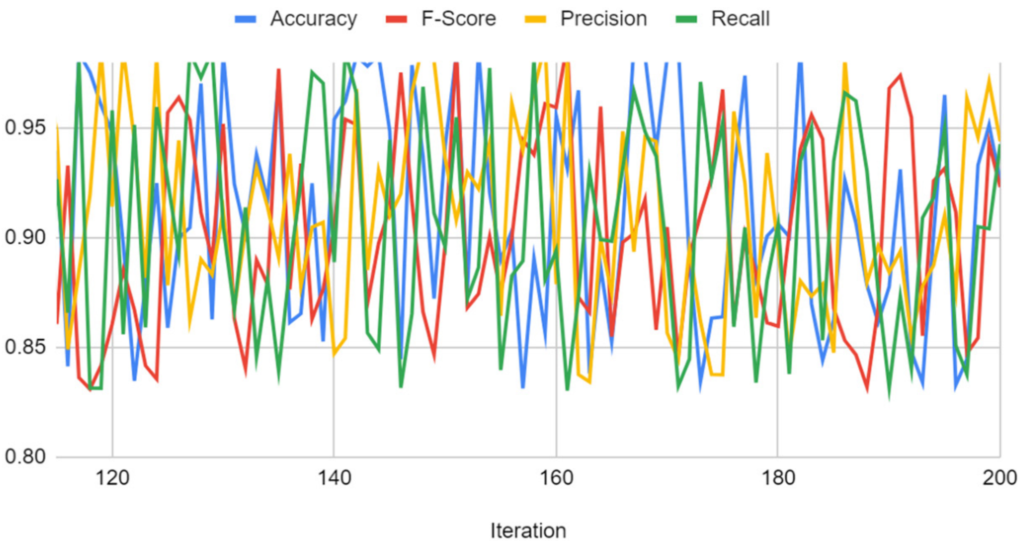

Fig. 2. Line chart on performance metrics on latest 100 iteration

Accuracy fluctuations: The accuracy values vary across iterations, indicating fluctuations in the model's overall correctness. The system achieves high accuracy in some iterations (e.g., 51, 110, 140), but there are instances of lower accuracy as well (e.g., 47, 105, 173). These fluctuations suggest that the model may need further refinement or tuning.

Precision and recall balance: The precision and recall values provide insights into the trade-off between false positives and false negatives. For instance, in iteration 10, the cooking mode has high precision (0.9578) and recall (0.9783), indicating a good balance between correctly identifying positive instances and minimizing false negatives.

F-score evaluation: The F-score, which considers both precision and recall, shows how well the model balances precision and recall. Iterations with high F-score values (e.g., 10, 52, 100) represent instances where the model performs well in terms of both precision and recall.

Mode-specific analysis: Analyzing performance based on the mode (guidance or cooking) can provide insights into the model's specialization. In some iterations, the system performs better in cooking mode (e.g., 2, 5, 60), while in others, it excels in guide mode (e.g., 1, 7, 50). This mode-specific analysis helps understand the strengths and weaknesses of the model in different operational scenarios.

5 CONCLUSION

SmartCook exhibits commendable overall performance, demonstrating robust performance across 200 iterations, with an average accuracy of 91.13% and an average precision, recall, and F-score of 90.55%, 90.76% and 90.47%, respectively. The system's adaptability in both cooking and guide modes, coupled with its safety features, positions it as a ground-breaking contribution to smart kitchen appliances. While there are fluctuations in performance, the model showcases promise in transforming cooking into a guided and enjoyable experience, emphasizing individualized culinary patterns and learning from expert chefs. Further refinement and tuning could enhance its consistency and solidify its position as a revolutionary tool in the gastronomic landscape.

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