

## WAYS TO UTILIZE ARTIFICIAL INTELLIGENCE (AI) FOR RECIPES AND MEAL PLANNING

This content was generated with assistance from artificial intelligence and edited for relevance.

These applications of AI can significantly enhance the efficiency and creativity of meal planning and recipe development.

- Recipe Ideas Generation: AI can help generate creative and diverse recipe ideas based on available ingredients, dietary preferences, and nutritional goals.
- Nutrition Analysis: AI tools can analyze recipes to provide detailed nutritional information, helping to create balanced and healthy meal plans.
- **Personalized Meal Plans:** AI can create personalized meal plans tailored to individual dietary needs, preferences, and health goals.
- Ingredient Substitution: AI can suggest alternative recipe ingredients to accommodate dietary restrictions or preferences.
- Recipe Scaling: AI can adjust recipes to different serving sizes, making it easier to plan meals for various group sizes.

- Cooking Instructions: AI can provide step-by-step cooking instructions, including tips and techniques to improve cooking skills.
- Shopping Lists: AI can generate shopping lists based on selected recipes, ensuring that all necessary ingredients are included.
- Food Pairing Suggestions: AI can suggest complementary dishes or beverages to pair with a selected recipe, enhancing the overall dining experience.
- Seasonal Recipes: AI can recommend recipes based on seasonal ingredients, promoting the use of fresh and locally sourced produce.
- 10. Waste Reduction: AI can help plan meals that utilize leftover ingredients, reducing food waste and promoting sustainability.

Carroll, Chrissy. (2024, September 19). Tech at the Table: How Artificial Intelligence Can Help You Work Smarter, Not Harder [Conference Presentation]. ANFP's 2024 Fall Regional Meeting, Springfield, MA.

Learn about AI in food service at ANFP's Annual Conference & Expo, June 23-26, 2025 in Bloomington, MN