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Online Chef Booking System

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ABSTRACT: A balanced diet and juggling work and personal obligations are becoming more and more challenging in today's hectic world. A customized home eating solution, ChefConnect enables customers to reserve talented chefs who cook healthful, hygienic, and tailored meals in their own kitchens. Using dietary requirements and cuisine preferences, the platform allows customers to select cooks, bridging the gap between convenience and health. Health-conscious dining is ensured by using BMI-based meal recommendations. ChefConnect not only helps users, but it also gives chefs the opportunity to demonstrate their culinary skills and land jobs. Technology, health, and hospitality are all combined to provide a smooth and fulfilling dining experience that is customized for each person.

KEYWORDS: Homemade cuisine, customized meals, Chef reservations, health-conscious eating, and culinary adventures.

I. INTRODUCTION

People are often balancing their personal, professional, and social obligations in today's fast-paced society, which leaves little time for cooking nutritious, home-cooked meals. Because of this, a lot of people rely a lot on prepared meals or restaurant food, which frequently sacrifices nutritional content, quality, and hygiene. Health problems like obesity, poor diet, and diseases linked to a sedentary lifestyle have been exacerbated by this increasing reliance on takeout and processed foods. As a result, a practical yet healthful substitute that works with the hectic schedules of contemporary life is desperately needed.

ChefConnect is a cutting-edge platform that pairs consumers with experienced chefs who provide customized, home-cooked meals in the convenience of their own kitchen. Customers can choose chefs using the site according to availability, skill, price, and preferred cuisine. ChefConnect encourages healthy choices by recommending meals that are appropriate for each person's fitness level by using BMI-based meal suggestions. By allowing consumers to eat fresh, clean, and customized meals without leaving their homes, the system guarantees safety, convenience, and quality.

In addition to being convenient, ChefConnect gives gifted cooks a stage on which to display their culinary prowess and connect with a larger clientele. It creates a community in which patrons enjoy genuine, customized eating experiences and chefs discover new avenues for notoriety and financial gain. In the end, ChefConnect unites technology and culinary art, redefining home dining as a customized, health-conscious, and pleasurable experience for everyone.

Motivation

Health standards have declined as a result of the growing reliance on fast food and restaurants. Many people want to eat healthy, but they don't have the time or trust that restaurants are clean. In order to make home-cooked, personalized, and hygienic food available to everyone, ChefConnect aims to build a digital bridge between users and skilled chefs. Additionally, it encourages the hiring of culinary professionals who are able to work freely and interact directly with customers.

Objectives

1. To provide users a simple way to book chefs based on cuisine, cost, and expertise.
2. To promote health awareness by offering BMI-based meal recommendations.
3. To empower chefs by providing them a digital platform to showcase skills.
4. To ensure a hygienic, safe, and personalized dining experience.
5. To reduce dependency on unhealthy restaurant or fast food options.
6. To promote healthy living through personalized meal preparation.

II. LITERATURE SURVEY

Sachin Yele [1], This research paper seeks to examine the possibilities of blockchain technology. For use in the field of restaurant food tracking and safety. Public health risks and economic costs are at stake when foodborne illness outbreaks occur, making food safety a top priority in the food industry. It can be difficult to quickly identify and address possible concerns about using traditional food traceability systems due to inefficiencies, data discrepancies, and a lack of transparency.

Alain D. Starke [2], We describe an agenda that has been formed between 2019 and 2022, through multiple rejected grant applications to the Research Council of Norway. We focus on the case of tailored recipe advice for individuals, formulating research questions and methods for three topics: “Acceptance of Personalized Food Advice”, “AI gorithm and Interface AI: App Development”, and “Nutrition Modeling& Clinical Trials”. The overall method ology focuses on mitigating health issues among individuals with hypertension. Conclusion: The design of AI to support healthier home cooking should tap into computational principles, as well as (psychological) theories of behavioral change. The effectiveness of an AI-driven home cooking app can be evaluated in a clinical trial akin to ‘regular’ dietary intervention studies.

Wali Mohammed Abdul Hamid Al-Qadhi [3] , This paper discusses user behavior and preferences while using cloud kitchen-based delivery apps such as the analyses of demographic profiles, customer happiness, convenience, data analytics, personalization, and the potential incorporation of artificial intelligence (AI) technologies. From a demographics perspective, the users consist of programmers and technical engineers who are young adults, aged between 20 to 30 years.

SreeVidhya S [4] ,In this project, we profoundly analyzed the relationship between nutritional ingredients and diseases by using data mining methods. First, more than n number of diseases was obtained, and we collected the recommended food and taboo food for each disease. The experiments on real life data show that our method based on data mining improves the performance compared with the traditional statistical approach. We can assist doctors and disease researchers to find out positive nutritional ingredients that are conducive to the rehabilitation of the diseases as accurately as possible.

TehreemQamar [5] ,This paper proposes SMARTABLE; a digital ordering system for restaurants based on Android applications and Web application. There are separate applications for all the stakeholders of the restaurant i.e. diner, waiter, chef and administrator. The system is developed after observing several limitations with traditional restaurants, by conducting a survey from 100+ participants.

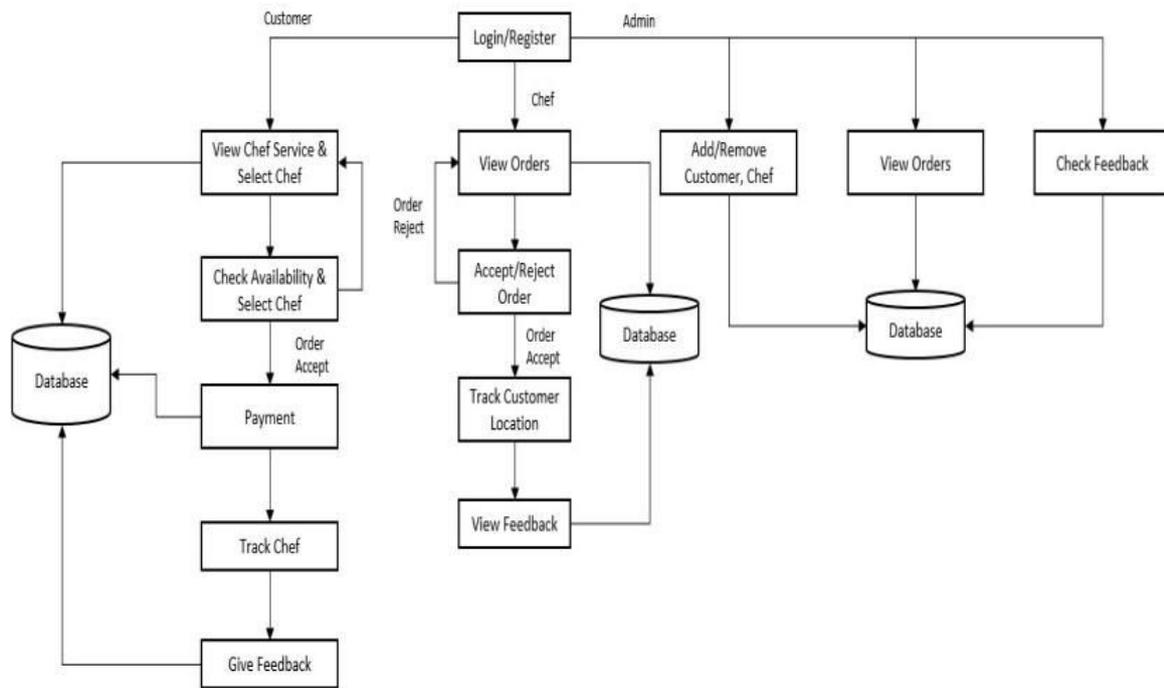
Ashwinikumar Sunil Jaiswal [6], In the modern food industry, the quality of the restaurant and its food is heavily influenced by its customers. Restaurants pay close attention to their customer’s feedback regarding their services, as the company's reputation is at stake based on it. Important criteria for evaluating customer happiness being able to provide the services efficiently to reduce the amount of time while keeping a high level of service, usage. The ordering procedure is typically listed on the menu card in restaurants.

Existing system

Existing online food ordering platforms like Swiggy or Zomato allow users to order from restaurants but do not provide personalized, homemade meal experiences. The focus remains on restaurant partnerships rather than individual chefs. Users have limited control over hygiene, ingredients, and customization. Moreover, these systems lack BMI-based health recommendations and fail to connect customers with chefs directly for a more authentic home dining experience.

III. SYSTEM ARCHITECTURE

Figure 1. System Architecture



Proposed system

The proposed ChefConnect system provides an interactive interface where users can register, log in, view chef profiles, and book chefs for in-home meal preparation. It integrates BMI-based recommendations to promote healthy eating habits. Chefs manage their availability, receive bookings, and prepare meals at the user’s home. The backend ensures smooth data flow between users, chefs, and the database. The system prioritizes security through data encryption and includes a feedback mechanism for quality assurance. This approach enhances user convenience, promotes hygiene, and empowers local culinary professionals.

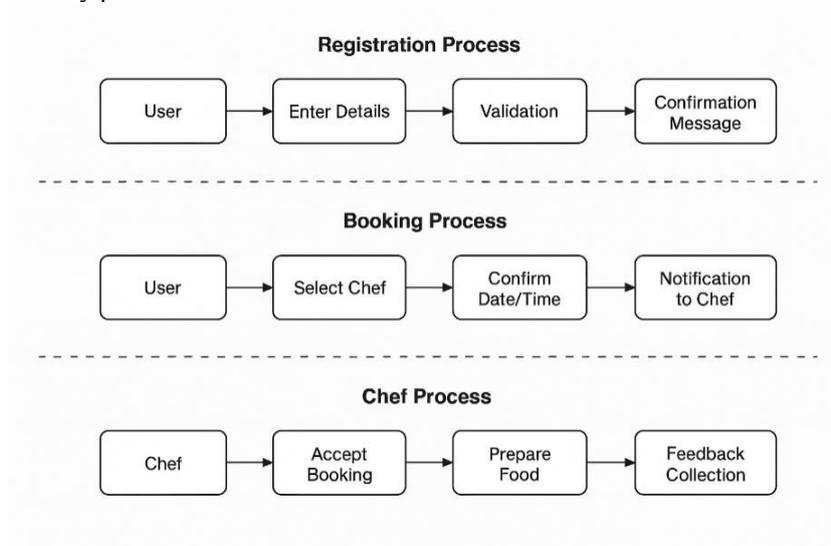


Figure 2. Proposed Block Diagram

Project scope

ChefConnect aims to revolutionize the food service sector by merging technology with personalized cooking. It offers scalability to expand across cities, integrate nutrition tracking, and provide subscription-based meal planning. The system empowers independent chefs, promotes entrepreneurship, and enhances user well-being. Future expansions may include AI-based meal suggestions, real-time GPS tracking of chefs, and advanced health analytics integration.

IV. CONCLUSION

ChefConnect successfully bridges the gap between health, convenience, and personalization in the food industry. By connecting users with professional chefs, it offers customized, hygienic, and nutritious home-cooked meals. The system promotes culinary entrepreneurship while ensuring customer satisfaction and trust through a secure, feedback-driven platform. It stands as a sustainable solution for modern lifestyle challenges, enabling users to enjoy the richness of homemade food without compromising on time or quality.

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