Dish Forge



Your AI-powered tool for home cooking assistance.



Team name

Rostisseries Delgado

Meet the team







Oriol Hinojo

AI Engineer





Software Engineer

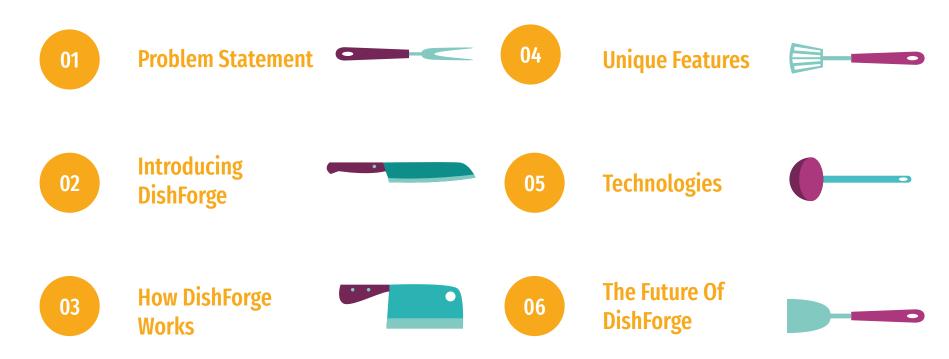


Sergi Romero

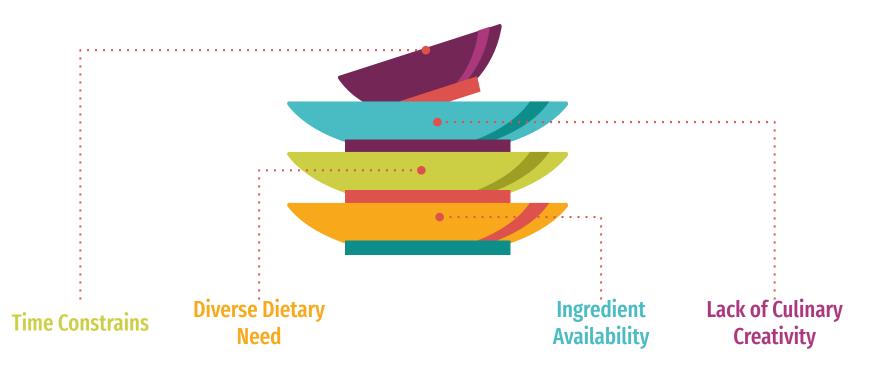
Software Engineer



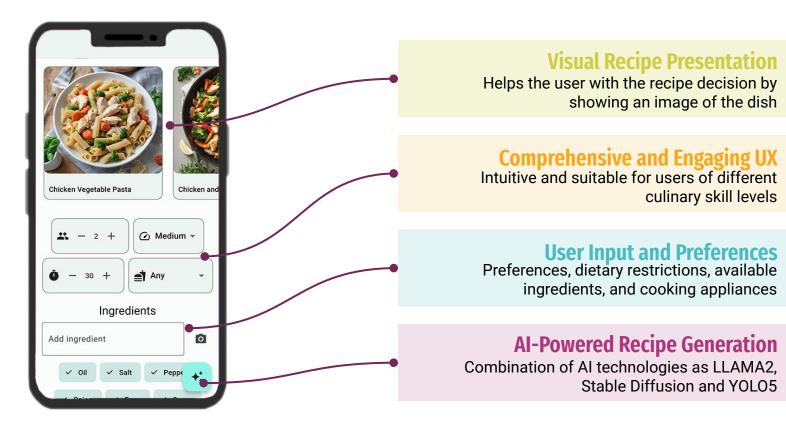
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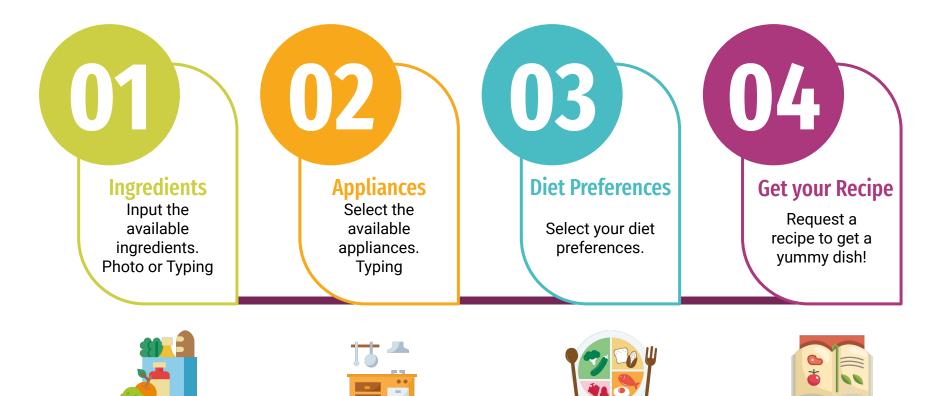
Problem Statement: The culinary challenge



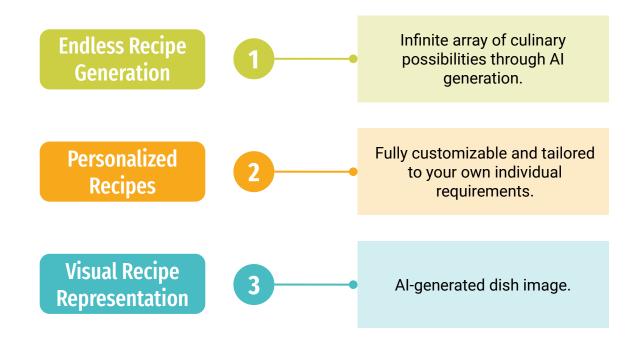
Introducing DishForge



How DishForge Works



Unique Features





Chicken and Vegetable Stir-Fry

Ingredients:

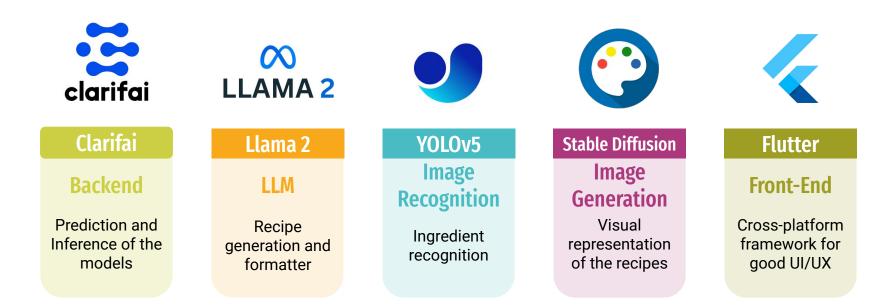
- Boneless Chicken Breast (2 pieces)
- Mixed Vegetables (1 cup)
- Soy Sauce (3 tablespoons)
- Garlic (3 cloves)
- Ginger (1 piece)
- Oil (2 tablespoons)

Steps:

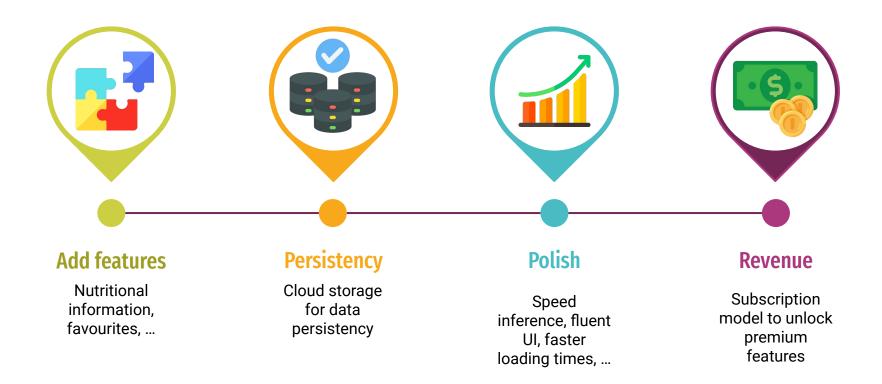


Cut the chicken into thin strips and marinate with soy sauce, garlic and ginger for 15 minutes

Technologies



The Future of DishForge



Thanks for your Attention



Happy Cooking!



Team Members

<u>Sergi Romero</u> <u>Guillem Poy</u> <u>OriolHinojo</u>

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