

EXECUTIVE SUMMARY



PROBLEM: *Choosing a dish at an unfamiliar restaurant is time consuming and challenging: access to reviews is no substitute for personalized guidance. Flavor Finder addresses this issue by providing tailored recommendations by examining user reviews which are most closely related to the users query.*

OBJECTIVES: Flavor Finder aims to enhance the dining experience by providing chat-based user access to restaurant reviews, leveraging chat-based interaction to respond to users requests and preferences.

PROJECT DESCRIPTION: Flavor Finder uses Retrieval-Augmented Generation (RAG) to comb thousands of google reviews to generate an informed reply to user queries regarding a specific restaurant: this results in a dish recommendation which is responsive to the user's unique dietary requirements and preferences, and reflects positive reviews by other customers.

VALUE ADDED: For diners, chat-based access to customer reviews reduces decision fatigue and reduces stress selecting menu items, improving satisfaction with the dining experience. For businesses, it streamlines service operations by reducing the time service workers need to spend assisting customers with menu choices. Flavor Finder also offers a window for businesses into their own review base, providing easy access to performance indicators of their restaurant menu.

COMPETITION: Flavor Finder stands out in the market of recommendation systems by providing highly specific and contextually relevant recommendations based on the collective insights of experienced diners. Unlike generic review platforms, Flavor Finder focuses on food-related mentions, ensuring recommendations are always relevant and accurate by leveraging NER (named-entity recognition) and RAG (retrieval augmented generation).

TARGET MARKET: Restaurant diners would benefit from traffic to this chat interface to improve decision-making during their dining experience. Our main target is first-time diners, picky eaters, and enthusiasts wanting to maximize their restaurant experience. The chat interface delivers additional value for those with custom dietary restrictions and preferences, enabling a chat-based filtering of the menu for such diners (e.g. selecting top-recommended vegan menu items).

CONCLUSION

Flavor Finder's innovative use of advanced machine learning techniques and comprehensive review analysis positions it at the forefront of personalized dining recommendations. The system not only enhances the dining experience for users but also supports restaurants in optimizing their service delivery. Given the positive feedback and performance in initial evaluations, expanding the reach of Flavor Finder could markedly impact the restaurant industry by setting new standards for customer satisfaction and engagement.