

Advanced Intelligent Culinary Storage Solutions With Integrated Technology And Automated Organization Features

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Abstract- *The Smart Kitchen Cabinet project intends to create an enhanced kitchen storage system that uses IoT (Internet of Things) technologies, RFID (Radio Frequency Identification), and machine learning algorithms to improve kitchen inventory management. The system will include RFID tags and sensors to track the existence and quantity of stored things in real time. The data acquired by these sensors will be analyzed utilizing edge computing to ensure minimal latency and effective data handling. The cupboard will include an integrated touchscreen interface and a mobile application, allowing users to interact with the system effortlessly. The application will deliver real-time inventory updates, usage statistics, and automatic shopping lists based on customer consumption patterns and predefined thresholds. Additionally, the system will use machine learning algorithms to forecast future inventory requirements and recommend recipes based on available ingredients. The Smart Kitchen Cupboard will also accept voice commands via connection with virtual assistants such as Amazon Alexa and Google Assistant, increasing customer convenience.*

Keywords- Smart kitchen cupboard, IoT (Internet of Things), RFID (Radio Frequency Identification), Machine Learning Algorithms, Inventory Management, Real time monitoring, Edge computing, Inventory updates, Usage statistics

I. INTRODUCTION

With recent advances in artificial intelligence (AI), incorporating AI technology into kitchen design is now a reality. AI can significantly improve the usefulness, efficiency, and convenience of kitchens, transforming them into smart and intuitive settings. The subject matter delves into the advantages, applications, and considerations of artificial intelligence in kitchen design. AI provides intelligent and intuitive kitchen design. It improves function, efficiency, and convenience. AI in kitchens has applications such as meal planning, cooking, and inventory management. Considerations include privacy, security, and user approval. AI algorithms may use dietary choices, nutritional requirements, and

accessible products to generate tailored meal plans and recipes. AI-powered devices can give step-by-step cooking directions, modify heating and cooking time depending on the ingredients, and even predict culinary errors. AI systems can track and optimize ingredients inventories, recommend grocery shopping lists, and alert consumers to can gather and analyze personal information, such as food preferences and cooking practices, necessitating strict privacy safeguards.

The architecture of the kitchen is altered by new technology, which also modifies the process of arranging ingredients with safety sensors for both users and the kitchen. The Raspberry Pi controls the sensors, which are used to determine the ingredient amounts [1]. Connected kitchen appliances and devices are exposed to cyber threats, demanding effective security protocols and frequent updates. Users may be concerned about the dependability, usefulness, and flexibility of AI systems in the kitchen, which should be addressed via user friendly interfaces and clear communication.

AI algorithms may autonomously monitor and replenish vital supermarket goods. The ability to choose a dish or recipe via a smartphone app, assign the kitchen assistant the task of going to the kitchen, gathering the necessary items, following the recipe's directions, preparing the meal, and serving the person [2]. They monitor usage patterns and provide reminders to users when supplies run low, assuring you never run out of your favorite ingredients or overlook an essential. The implementation of this system will make use of digital technologies including cloud computing, artificial intelligence (AI), and the internet of things (IoT) [3].

AI technology has enabled voice-activated control of a wide range of products, from stovetops to blenders. This hands-free approach increases convenience and accessibility in the kitchen while keeping you focused on the task at hand. Additionally, the system creates an automated purchase list based on family members' needs and consumption patterns once an item hits a predetermined threshold level.[4]

AI-powered recipe apps may generate personalized menus based on individual dietary choices, sensitivities, and nutritional needs. These apps recommend individualized meal plans based on extensive databases of recipes and user data, assisting users in making healthier decisions.

Using AI algorithms, supermarket shopping can now be automated. Intelligent shopping apps evaluate kitchen inventory, generate shopping lists, and even place online grocery orders. These systems promote kitchen sustainability and waste reduction by detecting expiration dates, recommending recipes with supplies that will soon expire, and providing efficient storage solutions. This cupboard works with smart assistants such as Amazon Alexa and Google Assistant. This allows you to utilize voice commands to check inventories or get recipe recommendations. For maximum read performance, the best locations for jars with various contents connected to RFID tags and antennas are investigated, and the experimental findings are reported [5]. These closets can be linked to other smart kitchen appliances, such as smart fridges or ovens, to provide a more seamless experience .

II.LITERATURE REVIEW

We take into account the kinds of sensors that, in terms of price, intrusiveness, durability, and convenience of installation, are most beneficial for fine-grained activity recognition in the kitchen. For testing purposes, we place sensors inside a typical home, and we suggest a system that overcomes the design difficulties that come with working in such an environment. We demonstrate that inexpensive, low-complexity cabinet door sensors can generate valuable information regarding the availability of specific non-mechanical objects and processes. We also demonstrate how their incorporation enhances our model's performance in activity recognition while offering.[5]

In order to process massive input datasets and extract relevant objects needed for a personal robotic assistant to perform complicated manipulation tasks, we have presented a processing pipeline that involves geometric mapping and learning. Kitchen appliances, cabinets, tables, and drawers are examples of the kind of things that are modeled; they are the kinds of objects that serve practical purposes in the environment. The final model is precise enough to be applied in physics-based simulations, allowing doors of three-dimensional containers to be opened in accordance with their hinge positions.[6]

Smart kitchens have been an increasingly common problem among Chinese families as IoT technology in smart homes has grown. The current smart kitchen comprises a number of smart items that may be managed via mobile terminals. However, the collection of smart products which tackle a particular pain point diminishes available kitchen space and cooking performance. As a result, encouraging the systematization and integration of single-product smart kitchens is a major design issue that must be addressed promptly. Based on behavioral analysis, this article uses both qualitative and quantitative techniques to look at the common behavioral traits and pain areas of smart kitchen target user groups. Both qualitative and quantitative techniques to look at the common behavioral traits and pain areas of smart kitchen target user groups.[7]

This system will be implemented using digital technologies such as IoT, AI, and cloud computing. It also addresses the usage of a renewable source of energy to power up in the event of a commercial power outage or shutdown. This document also provides solutions to a variety of kitchen problems such as gas leakage, abrupt fire, excessive smoke, and sudden temperature rise. The user will receive real-time updates on the status of these parameters. It may be generalized by wiring other types of sensors with Node MCU, which will monitor the complete parameter of the kitchen and the status will be presented in organic led using the graphical user interface (GUI), and it can be controlled via a wireless sensor network (WSN).[3]

In this study, we look at how to generate 3D functional object maps for indoor household spaces, including kitchens, from 3D point cloud data. By categorizing static things in the world into hierarchical classes in the map, such as cupboards, tables, drawers, and kitchen appliances, we generate a library of objects that a household robotic helper can use to complete tasks. Our approach takes a complete 3D point cloud model as input and generates an object model from it. The items have states (e.g., open and closed), and the resulting model is precise enough to be used in physics-based simulations, where doors can be opened based on hinge position.[8]

This paper describes a smart kitchen created for the Mauritian old that uses Amazon Alexa, a voice assistant that communicates with the elders in their own language to execute provided orders and ensures the seniors' security through various design solutions.[9]

III. STUDIES AND FINDINGS

When developing a smart cupboard for the kitchen, it's essential to explore several key areas to ensure its success. Begin by examining user needs and behavior to understand how people use and organize their kitchen spaces. Research on kitchen ergonomics and workflow can reveal common problems, such as clutter and difficulty finding items, which can guide the cupboard's design to improve convenience and efficiency. Studies on user preferences can also highlight which features, like automated inventory management or recipe suggestions, are most valued. Technological integration is another crucial aspect.

Look into IoT (Internet of Things) technologies, such as sensors for tracking item quantities and RFID/NFC tags for identification. Understanding data management techniques will help in effectively processing and presenting the information collected from these sensors. Additionally, ensure the smart cupboard integrates seamlessly with existing smart home systems and consider how automation can enhance user experience, such as through automatic reordering of groceries. Design and ergonomics play a significant role in user satisfaction. Research ergonomic principles to create a cupboard that is user-friendly and minimizes physical strain.

Consider factors such as height, reach, and ease of access to ensure the design is both functional and aesthetically pleasing. Inclusive design principles should also be applied to accommodate users with varying abilities. Addressing implementation challenges is vital for a successful project. Study common issues related to technology integration and how to overcome them, including managing power requirements and connectivity. Additionally, conduct a cost analysis to find cost-effective materials and technologies that keep the project within budget. Finally, focus on user experience by conducting usability testing with prototypes to gather feedback and refine the design. Behavioral analysis can provide insights into how users interact with smart kitchen devices and suggest improvements.

By integrating these studies and findings, you can develop a smart cupboard that effectively meets user needs and enhances kitchen functionality. To create a successful smart cupboard for the kitchen, you must delve into various research areas to ensure it meets user needs and integrates effectively with existing technologies.

Start by investigating user behavior and preferences related to kitchen organization. Research on space utilization and common challenges, such as clutter and difficulty in finding items, will provide insights into designing a cupboard that enhances efficiency and convenience. Studies on user

preferences can also reveal desired features, such as automated inventory management or integration with recipe apps. Technological integration is crucial. Explore advancements in IoT (Internet of Things) technologies, including sensors for tracking item quantities and RFID/NFC tags for identifying contents. Understanding data management will be essential for processing and presenting this information effectively. Ensure the smart cupboard can seamlessly integrate with existing smart home systems and consider incorporating automation features, like automatic reordering of groceries, to improve functionality. Design and ergonomics are also key considerations. Apply ergonomic principles to create a cupboard that is user-friendly and reduces physical strain. Consider factors like reachability and ease of access to ensure the design is both practical and aesthetically pleasing. Inclusive design should be a priority to accommodate users with different abilities. Addressing implementation challenges is vital. Investigate common issues in technology integration, such as power management and connectivity problems, and explore solutions. Conduct a cost analysis to identify affordable materials and technologies that keep the project within budget. Finally, focus on user experience through usability testing. Create prototypes and gather user feedback to refine the design based on real-world use. Behavioral analysis will help you understand how users interact with smart kitchen devices and guide further improvements. By integrating these insights and findings, it is possible to develop a smart cupboard that enhances kitchen efficiency and meets user needs effectively.

IV. CONCLUSION

By combining sustainability, efficiency, and ease of use, a smart kitchen cabinet signifies a major advancement in the modernization of culinary areas. It reduces food loss through timely notifications, optimizes storage, and keeps an eye on inventory intelligently to expedite kitchen management. It improves the user experience by interacting with smart home systems to provide automatic features like controlling the humidity and temperature for perishables. This invention is a priceless addition to the contemporary kitchen since it not only makes daily duties easier but also encourages a more orderly and environmentally conscious way of living.

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