



Master's thesis/ Project work

Topic:

„Food Pairing and Artificial Intelligence“



Please note: If your study regulations allow, the thesis can be written in German.

Motivation

The concept of “food pairing” is widespread throughout popular culture, following the idea that specific combinations of foods and/or beverages go “better” together than separately or in different combinations, also considering their context. Related to this, Artificial Intelligence (AI) can be used to analyse the influence of ingredients on the taste and flavor of other recipes or recipe components. Companies focus on creating products with consistent quality and sensory experience. However the requirements of industry and consumers can be contradictory, for example, if flexibility in recipes could optimise resource utilization. AI can provide solutions to this challenge, contributing to a more sustainable food industry.

Goals

The state of the art of food pairing in combination with AI should be analyzed through a systematic literature review. The aim of the thesis is to compile a literature overview that extracts the most relevant questions, new opportunities, and future steps.

Students are not expected to know about programming or food science. Ideally, however, they should have some general knowledge of AI or be interested in learning about it. The required depth, as well as the scope of the analyses and their evaluations, will be determined with the supervisors, depending on the final goal (project work or master's thesis).

We offer

- **Work in an innovative research environment**
- **Opportunity to work on an emerging topic of societal relevance**
- **Excellent working environment and intensive supervision**

Contact

Leonie Boller, M.Sc.

Leonie.boller@uni-hohenheim.de

<https://foodinformatics.uni-hohenheim.de/en>

Dana Jox, M.Sc.

dana.jox@uni-hohenheim.de