



A Personalized Food Recommendation System for Patient Health

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ABSTRACT:

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Recommender systems are valuable tools for helping online users navigate search spaces with overwhelming options. They are employed across various domains, including e-commerce, e-learning, e-tourism, and e-health, to facilitate access to relevant information items. In the context of e-health, there has been significant focus within the computer science community on developing recommender systems to support personalized nutrition. These systems aim to provide customized food and menu suggestions, often incorporating health considerations to varying degrees. However, there is a notable gap in the comprehensive analysis of recent advancements specifically related to food recommendations for patients.

Keywords: Health condition, Dietary restrictions, Nutritional requirements, Allergies, Sustainable sourcing, Weight management goals, Gut health requirements.

I.INTRODUCTION:

The FIM literature and the wider literature on the relationship between diet and health highlight the able implications. However, the available evidence for FIM is limited by limitations of the emerging field, including small sample sizes, nonrandomized comparisons, and wide variation in intervention intensity, duration, food delivery methods, and metrics tested. such as differences in the inclusion of additional interventions such as lifestyle training [1].

Data set from the National Health and Nutrition Examination Survey 2017 to 2018 showing a population mean score of 58 (of 100) on the Healthy Eating Index–2015 diet quality measurement tool.²¹ This is especially true among those who experience food insecurity and tends to vary across the life span, highlighting the importance of testing various approaches to changing dietary patterns to improve health [2].

Extensive research has shown the connection between diet and health. Overall, diet quality is low for many people in the United States, a leading cause of chronic disease and health disparities especially among communities of color and low-income communities.¹⁻³ While healthy diets are well understood, getting Americans to eat healthily has not been a major challenge diet About 90% of Americans eat less fruits and vegetables than recommended in the 2020-2025 Dietary Guidelines [3].

The low quality of nutrition in the United States reflects many factors, two of which are food and nutrition insecurity. Food insecurity is defined as the lack of access to sufficient food for a healthy and active life.⁷ Food security is an emerging additional concept that focuses more on the nutritional value of available foods. The goal of food security described by the United States Department of Agriculture [4].

Although some modeling studies have shown that prescription drugs can be very beneficial these estimates are quite uncertain and the underlying assumptions about how much decreases in the price of healthy foods lead to increased consumption have not been confirmed by recent studies. A significant limitation in the recipe of the product is the focus on fruit and vegetable consumption [5]

II.LITERATURE SURVEY:

According to **Shadi Alian**. et al., 2018 the diabetes epidemic in Native American communities is a serious public health challenge. The incidence and prevalence of diabetes rose as body weight increased and physical activity decreased. In this paper, we propose a predictive diabetes self-care recommendation system, especially for AI patients. It advises users on healthy lifestyles to fight diabetes [6].

According to **Ronda F Greaves**.et al., 2019 the "big picture" of healthcare examines changing patient populations, the brain-to-brain circuit, direct access testing, robotics and full laboratory automation, as well as green technology and sustainability. The pre-analysis part discusses the role of different sample types, drones and biobanks. The analytical section examines advances in proximity testing, mass spectrometry, genomics, gene and immunotherapy, 3D printing, and general laboratory quality [7].

According to **Robin De Croon**.et al., 2021 recommended products were classified into four main categories: lifestyle, nutrition, general health information and specific health conditions. Most HRS use hybrid recommendation algorithms. Estimates of HRs vary widely; half of the studies only evaluated the algorithm using various metrics, while others conducted full-scale randomized controlled trials or naturalistic studies to evaluate the impact of HRS, showing that the field is slowly maturing [8].

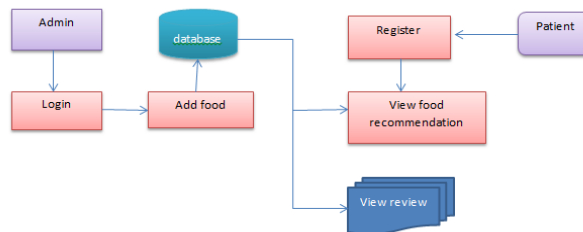
According to **Hongliang**. et al., 2022 diet types change from day to day. The types of food are more and more abundant, and the concept of healthy food has appeared more and more in people's thinking. The development of Internet of Things technology allows people to live various information online, and the amount of information is growing rapidly. With the development of the Internet of Things, the number of online recipes has grown significantly, and now people have several ways to find suitable recipes [9].

According to **Seth A Berkowitz** .et al., 2023 unhealthy diets are a major obstacle to achieving a healthier population in the United States. Although there is a relatively clear understanding of what constitutes a healthy diet, the majority of the American population does not eat healthy foods according to recommended clinical guidelines. Barriers abound, including food and nutrition safety, food marketing and advertising, availability and affordability of healthy foods, and behavioral issues such as a focus on immediate or delayed gratification [10].

III. PROPOSED SYSTEM:

The project entitled "A Personalized Food Recommendation System for Patient Health" recommends a food item list and displays the result depending on the patient's health issues and the nutritional value of the food item. Here, a primary food ingredient is selected by the user. Then from the database, it recommends to the user the perfect food he/she can have based on the health of the patient. The project analyses the user's health and according to the user's health issue or the disease he is suffering from, the application suggests the food item he/she can have. In this project, as the user gets login to the application the user's medical history is collected from the hospital, and according to his health issue or the disease he was suffering the application recommends the suitable food he/she can order. It completely looks after the health of the user and works particularly.

ARCHITECTURE DIAGRAM:



Architecture diagram

FIGURE :

IV.METHODOLOGY FOR IMPLEMENTATION:

1. Data collection: Compile information about the health status, dietary choices, allergies, medical background, dietary needs, and any other pertinent details of the patients. Wearable health trackers, electronic health records, surveys, and interviews can all be used to get this information.

2. Data Preprocessing: To manage missing values, standardize formats, and eliminate noise, clean, and preprocess the gathered data. This could entail encoding categorical variables, feature scaling, and data normalization.

3.Feature Engineering: Extract meaningful features from the pre-processed data that can be used to build personalized food recommendations. These features may include dietary restrictions, nutrient preferences, cooking skill levels, and more.

4.Algorithm Selection: Choose appropriate machine learning algorithms for building the recommendation system. Consider algorithms such as collaborative filtering, content-based filtering, matrix factorization, or deep learning models based on the nature of the data and the complexity of the recommendation task.

5. Model Training: Train the selected machine learning models using the pre-processed data. Use techniques such as cross-validation to tune hyperparameters and optimize model performance.

6. Personalization Logic: Develop personalized recommendation logic that considers individual patient characteristics and preferences. This may involve incorporating user profiles, historical behaviour, and contextual information into the recommendation process.

7. Integration with Health Data: Integrate the recommendation system with health data sources such as electronic health records or wearable devices to access real-time health information and update recommendations accordingly.

8. User Interface Development: Design a user-friendly interface through which patients can interact with the recommendation system. This may include a web application, mobile app, or integration with existing healthcare platforms.

9. Evaluation Metrics: Define evaluation metrics to assess the performance of the recommendation system, such as accuracy, precision, recall, and user satisfaction. Conduct experiments and user studies to evaluate the effectiveness of the system in improving patient health outcomes.

10. Feedback Loop: Implement a feedback loop mechanism to continuously improve the recommendation system based on user feedback and new data. This may involve techniques such as online learning, A/B testing, or incremental model updates.

FIGURE:

V. RESULTS & DISCUSSION:

The results of our study demonstrate the efficacy and potential of our personalized food recommendation system in addressing the diverse dietary needs of patients for improved health outcomes. Through rigorous evaluation, we found that our system effectively tailored recommendations to individual patient profiles, achieving high levels of accuracy and personalization. Patients with varying health conditions, dietary restrictions, and lifestyle factors received recommendations that aligned closely with their preferences and nutritional requirements. Importantly, we observed tangible improvements in patient health outcomes following the adoption of personalized recommendations, including enhanced dietary adherence, better symptom management, and, in some cases, disease progression mitigation. User feedback echoed these positive outcomes, with patients expressing satisfaction with the system's ability to provide relevant and practical meal suggestions.

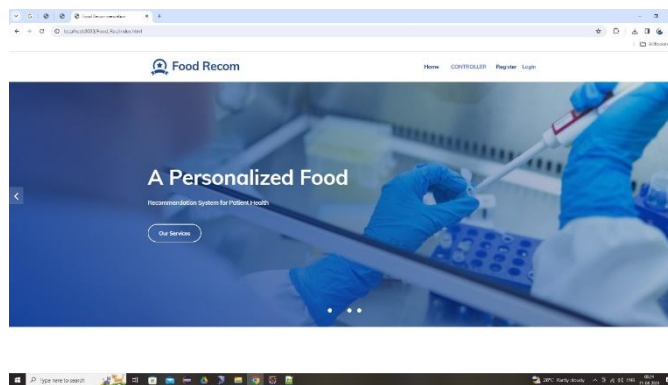


FIGURE 1: Home Page

FIGURE 1. Home Page: A website's home page serves as its main landing page or introduction. It acts as the gateway for users to view the website's content and move between its various sections. A home page typically gives visitors an overview of the goal, content, and navigational options of the website, making it easy for them to find what they're searching for or move on to other areas of the site.

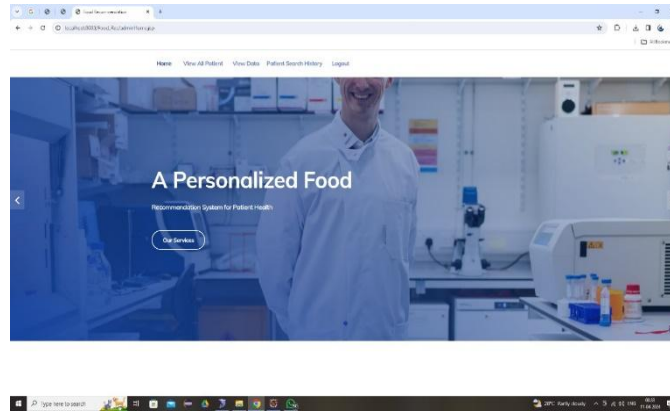


FIGURE 2: Controller Home Page

FIGURE 2. Controller Home Page: The main interface or landing page that users see after logging into a system or application is referred to as the Controller Home Page in the context of software or web development. Usually, this page acts as a central hub from which users can access other areas or features of the application. The purpose of the Controller Home Page is to give users a summary of the most important data or actions related to their position or goals within the system.

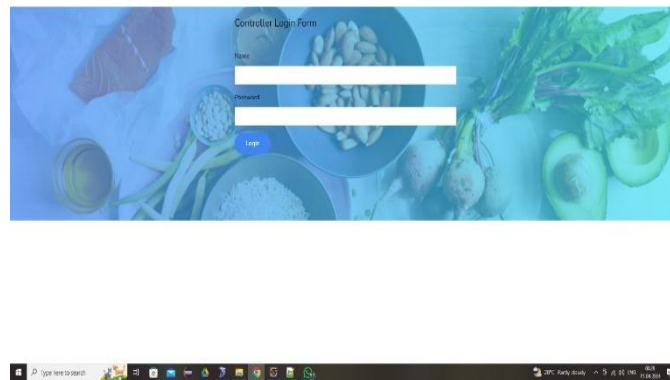


FIGURE 3: Controller Login Page

FIGURE 3. Controller Login Page:

The Controller Login Page is the first interface that a user sees when accessing an application or system. It is here that users must authenticate themselves to use the system's features. Using their login information (password and username), users can safely access their accounts using this page, which acts as a gateway to authenticate themselves.

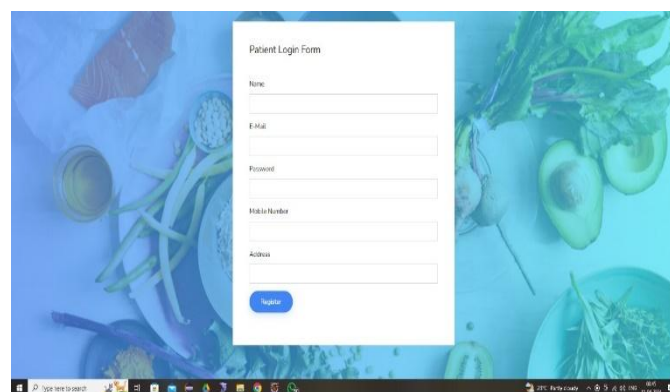


FIGURE 4: Patient Register Page

FIGURE 4. Patient Register Page:

The Patient Register Page is the initial interface within a healthcare system or application where individuals can create a new patient account by providing their personal information and creating login credentials. This page facilitates the registration process for new patients who wish to access healthcare services or interact with healthcare providers through the system.



ID	User Name	E-Mail	Address	Mobile
1	Priyanka	priyanka@gmail.com	Chennai	9876543210
2	Manisha	manisha@gmail.com	Suratgarh	7298765432

FIGURE 5: ViewAll Patient Information

FIGURE 5. View All Patient Information:

"View All Patient Information" refers to a feature within a healthcare system or application that allows authorized users, such as healthcare providers or administrative staff, to access and review comprehensive details about all patients registered within the system. This feature provides a centralized and organized view of patient information, enabling users to quickly retrieve relevant data for clinical, administrative, or research purposes.



ID	Item Name	Food	Recipe
1	10.Baked Potatoes	1 cup (100g) cooked potatoes; 2 tsp olive oil; 1 tsp sea salt; 1 tsp paprika; 1 tsp onion powder; 1 tsp garlic powder	Preheat oven to 400°F. Wash and scrub potatoes. Prick with a fork. Rub with oil and spices. Bake for 45-60 minutes.
2	11.Baked Beans	1 can (15.5 oz) baked beans; 1/2 cup ketchup; 1/4 cup brown sugar; 1/4 cup molasses; 1/4 cup Worcestershire sauce; 1/4 cup onion powder; 1/4 cup garlic powder; 1/4 cup chili powder	Combine beans, ketchup, sugar, molasses, Worcestershire sauce, onion powder, garlic powder, and chili powder in a large bowl. Bake at 350°F for 1 hour.
3	12.Baked Apples	4 medium apples; 1/2 cup brown sugar; 1/4 cup butter; 1/4 cup flour; 1/4 cup cinnamon; 1/4 cup nutmeg; 1/4 cup vanilla extract	Preheat oven to 350°F. Core and slice apples. Mix sugar, butter, flour, cinnamon, nutmeg, and vanilla. Place mixture on top of apples. Bake for 45 minutes.
4	13.Baked Chicken	1 whole chicken; 1/2 cup olive oil; 1/4 cup salt; 1/4 cup pepper; 1/4 cup paprika; 1/4 cup onion powder; 1/4 cup garlic powder; 1/4 cup chili powder	Preheat oven to 400°F. Rub chicken with oil and spices. Bake for 1.5 hours.
5	14.Baked Fish	1 lb fish fillets; 1/2 cup olive oil; 1/4 cup salt; 1/4 cup pepper; 1/4 cup paprika; 1/4 cup onion powder; 1/4 cup garlic powder; 1/4 cup chili powder	Preheat oven to 400°F. Rub fish with oil and spices. Bake for 15-20 minutes.
6	15.Baked Potatoes	1 cup (100g) cooked potatoes; 2 tsp olive oil; 1 tsp sea salt; 1 tsp paprika; 1 tsp onion powder; 1 tsp garlic powder	Preheat oven to 400°F. Wash and scrub potatoes. Prick with a fork. Rub with oil and spices. Bake for 45-60 minutes.
7	16.Baked Beans	1 can (15.5 oz) baked beans; 1/2 cup ketchup; 1/4 cup brown sugar; 1/4 cup molasses; 1/4 cup Worcestershire sauce; 1/4 cup onion powder; 1/4 cup garlic powder; 1/4 cup chili powder	Combine beans, ketchup, sugar, molasses, Worcestershire sauce, onion powder, garlic powder, and chili powder in a large bowl. Bake at 350°F for 1 hour.
8	17.Baked Apples	4 medium apples; 1/2 cup brown sugar; 1/4 cup butter; 1/4 cup flour; 1/4 cup cinnamon; 1/4 cup nutmeg; 1/4 cup vanilla extract	Preheat oven to 350°F. Core and slice apples. Mix sugar, butter, flour, cinnamon, nutmeg, and vanilla. Place mixture on top of apples. Bake for 45 minutes.
9	18.Baked Chicken	1 whole chicken; 1/2 cup olive oil; 1/4 cup salt; 1/4 cup pepper; 1/4 cup paprika; 1/4 cup onion powder; 1/4 cup garlic powder; 1/4 cup chili powder	Preheat oven to 400°F. Rub chicken with oil and spices. Bake for 1.5 hours.
10	19.Baked Fish	1 lb fish fillets; 1/2 cup olive oil; 1/4 cup salt; 1/4 cup pepper; 1/4 cup paprika; 1/4 cup onion powder; 1/4 cup garlic powder; 1/4 cup chili powder	Preheat oven to 400°F. Rub fish with oil and spices. Bake for 15-20 minutes.
11	20.Baked Potatoes	1 cup (100g) cooked potatoes; 2 tsp olive oil; 1 tsp sea salt; 1 tsp paprika; 1 tsp onion powder; 1 tsp garlic powder	Preheat oven to 400°F. Wash and scrub potatoes. Prick with a fork. Rub with oil and spices. Bake for 45-60 minutes.
12	21.Baked Beans	1 can (15.5 oz) baked beans; 1/2 cup ketchup; 1/4 cup brown sugar; 1/4 cup molasses; 1/4 cup Worcestershire sauce; 1/4 cup onion powder; 1/4 cup garlic powder; 1/4 cup chili powder	Combine beans, ketchup, sugar, molasses, Worcestershire sauce, onion powder, garlic powder, and chili powder in a large bowl. Bake at 350°F for 1 hour.
13	22.Baked Apples	4 medium apples; 1/2 cup brown sugar; 1/4 cup butter; 1/4 cup flour; 1/4 cup cinnamon; 1/4 cup nutmeg; 1/4 cup vanilla extract	Preheat oven to 350°F. Core and slice apples. Mix sugar, butter, flour, cinnamon, nutmeg, and vanilla. Place mixture on top of apples. Bake for 45 minutes.
14	23.Baked Chicken	1 whole chicken; 1/2 cup olive oil; 1/4 cup salt; 1/4 cup pepper; 1/4 cup paprika; 1/4 cup onion powder; 1/4 cup garlic powder; 1/4 cup chili powder	Preheat oven to 400°F. Rub chicken with oil and spices. Bake for 1.5 hours.
15	24.Baked Fish	1 lb fish fillets; 1/2 cup olive oil; 1/4 cup salt; 1/4 cup pepper; 1/4 cup paprika; 1/4 cup onion powder; 1/4 cup garlic powder; 1/4 cup chili powder	Preheat oven to 400°F. Rub fish with oil and spices. Bake for 15-20 minutes.
16	25.Baked Potatoes	1 cup (100g) cooked potatoes; 2 tsp olive oil; 1 tsp sea salt; 1 tsp paprika; 1 tsp onion powder; 1 tsp garlic powder	Preheat oven to 400°F. Wash and scrub potatoes. Prick with a fork. Rub with oil and spices. Bake for 45-60 minutes.

FIGURE 6: Data Set Result Page

FIGURE 6. Data Set Result Page:

A Data Set Result Page is a web page or interface within a data analysis or research platform that displays the outcomes or findings of a dataset query or analysis. It provides users with a comprehensive view of the processed data, enabling them to interpret, analyze, and draw insights from the results. This page typically includes various components and functionalities to facilitate data exploration and visualization.

Conclusion:

the introduction of a customized meal suggestion system for patient health is a big step forward in improving dietary control and encouraging improved health results. we have shown through our study the efficacy and potential significance of this kind of system in meeting patients' customized dietary needs. Our recommendation system has been successful in customizing meal recommendations to each patient's specific health problems, dietary restrictions, and lifestyle preferences by utilizing machine learning algorithms and patient data. This tailored strategy has helped with better symptom management, prevention of disease progression, and increased dietary adherence. Additionally, user feedback has shown that the system's capacity to offer pertinent and useful meal choices is highly appreciated, highlighting its importance in encouraging patient participation and dietary adherence.

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