

Lab 1 - Collaborative Outline

TasteBuddies - Team Iron

Old Dominion University (ODU)

CS 410 Professional Workforce Development I - Fall 2024

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5. Glossary

Crowdsourced Data: User-generated data on restaurant wait times, dish availability, and quality, among others.

Curated Reviews: Reviews presented and weighted based on users with similar Taste Profiles.

Daily Dish Report: Provides live updates from TasteBuddies and restaurants such as new reviews, specials, and dishes.

Data clustering: grouping diners in a group that is more similar to determine taste profiles and recommendations

Dining Filters: Ability to filter restaurants by location, cuisine, occasion, and how busy they are.

Generic reviews: The issue of unauthentic online reviews, which the app addresses by focusing on personalized recommendations.

Google API: An external tool integrated into the app that provides real-time data on how busy a restaurant is.

Group Dining Algorithm: Algorithm that combines multiple users profiles and provides reviews for restaurants and dishes that best match the group preferences.

Group Indecision: Conflicting opinions and preferences of a group lead to more difficult decision making which causes delays.

High financial risk: The risk of losing/wasting money based on a decision.

ODU: Old Dominion University.

Overwhelming choice: An excessive number of options to choose from which makes decisions difficult.

Recommendation Algorithm: Algorithm that provides users with relevant recommendations based on their matched TasteBuddies, taste profile, and interacted content.

Restaurants: Venue that provides a sit-down dining experience where primary revenue is prepared food. It must have a nice bathroom.

Safe space: Space where people are free to express and enjoy their interest without fear of being judged.

Social engagement: Promote users to interact with one another and be involved within the community.

Super TasteBuddies: Taste influencers or food experts that have specialized knowledge and can recommend specific cuisines or dishes.

Tailored Recommendations: Personalized recommendations based on a user's taste profile.

TasteBuddies: Users with highly similar taste profiles which lead to improved recommendations based on aligned tastes.

Taste Matching Algorithm: A key Algorithm of the app that pairs users based on similar taste profiles.

Taste Profiles: Personalized profiles created by each user based on their taste preferences, such as preferences for spicy, sweet, salty, etc.

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