

The background image shows a modern, open-plan restaurant. In the foreground, there are several wooden tables set with white plates, glasses, and small potted plants. In the background, a large kitchen area is visible with several chefs in white uniforms and tall hats working at the counter. Above the kitchen, a large digital display shows a complex interface with various food-related icons, charts, and a central circular diagram. The overall atmosphere is clean, bright, and futuristic.

A CHEF'S GUIDE TO: AUGMENTED INTELLIGENCE

A Comprehensive Course for the Modern Chef

TIFFANY POE CEC

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INTRODUCTION

As a chef, educator, and innovator, I've always been captivated by the intersection of creativity and functionality in our craft. The kitchen is where art meets precision, intuition aligns with exacting methods, and challenges become growth opportunities. Now, in an era where technology is reshaping every aspect of our lives, chefs are uniquely positioned to benefit from the incredible power of artificial intelligence (AI).

AI isn't about replacing the hands-on, heart-driven magic of what we do; it's about enhancing it. It's about leveraging tools that allow us to work smarter, solve complex problems faster, and find inspiration in new places. From creating efficiencies in menu planning and inventory management to personalizing guest experiences, AI offers a myriad of practical applications that align beautifully with the dynamic demands of culinary life.

In developing this course, I've drawn from my experiences across kitchens, classrooms, and consulting projects to ensure this training is not only comprehensive but deeply relevant to you as a chef. We'll explore how AI can optimize your workflows, support creative ideation, and empower decision-making in ways that preserve the integrity of your craft while pushing the boundaries of what's possible.

I've witnessed countless chefs use creativity and strategy to transform their kitchens and their lives. Now, with AI as a tool in our arsenal, we can amplify these abilities exponentially. This course is designed to provide actionable strategies, demystify AI concepts, and inspire you to explore new frontiers in your culinary journey.

I'm thrilled you've chosen to embark on this innovative path with me. Together, we'll discover how to use AI not as a replacement for our skills, but as an enhancer of our creative and operational prowess. Let's uncover how this transformative technology can elevate not just our kitchens, but every sphere of our professional influence. Welcome to the future of culinary excellence—powered by AI.
Let's get cooking!



Chef Tiffany

Tiffany Poe C.E.C.

Consultant - Coach - Educator - Mentor



COURSE *Modules*

MODULE 1 **INTRODUCTION TO AI**

- LESSON 1.1** Introduction to Ai
- LESSON 1.2** Prompting 101
- LESSON 1.3** Opportunities

MODULE 2 **THE AI SOUS CHEF**

- LESSON 2.1** Personifying Ai for Culinary
- LESSON 2.2** GPT vs DALL-E vs DATA
- LESSON 2.3** Workflow

MODULE 3 **EXPANDING CREATIVITY** **EXPLORING IDEATION**

- LESSON 3.1** POV 101
- LESSON 3.2** Culinary Creativity 4.0
- LESSON 3.3** Ethics and Standards

MODULE 4 **CUSTOM GPT'S**

- LESSON 4.1** Making it Personal
- LESSON 4.2** Flow of Food Ai Style
- LESSON 4.3** Tips Tools and Techniques

MODULE 5 **LEADERSHIP IN ACTION**

- LESSON 5.1** HR and Administrative Tools
- LESSON 5.2** Cloning and Avatars
- LESSON 5.3** Advanced Ops and New Technology

MODULE 6 **BONUS SECTION**

- LESSON 6.1** ACF Professional Development
- LESSON 6.2** Entrepreneur Applications
- LESSON 6.3** Education Applications
- LESSON 6.4** School Nutrition Applications
- LESSON 6.4** Personal Applications

LET'S GET STARTED

AI FOR THE MODERN CHEF 101

The Guidebook

Welcome to the AI Foundations for Culinary Professionals course! This guidebook is your all-in-one resource for navigating the exciting journey ahead. Whether you're an experienced chef, culinary educator, or industry innovator, this course is designed to equip you with the tools and knowledge you need to understand and harness the power of AI in the kitchen.

Scope and Sequence of the Course

The course is structured to take you step-by-step through the foundational principles of AI, showing how they apply to the culinary world in both practical and transformative ways. It's divided into three progressive certification levels: Beginner, Intermediate, and Advanced. Each level builds upon the last, guiding you from understanding basic AI concepts to becoming a leader in AI-driven culinary innovation. In this introductory level, we'll focus on the essentials to lay a solid foundation for your AI journey.

Here's what you can expect in this course:

1. Introduction to AI and Machine Learning

- Learn the terminology, principles, and key concepts of AI and machine learning.
- Explore how these technologies intersect with the culinary world and why they're becoming indispensable for modern chefs.

2. AI in the Culinary World

- Dive into real-world examples of how AI is already transforming the industry, from menu innovation to customer engagement.
- Study case examples of successful AI-driven projects in restaurants and food services.

3. Getting Started with AI Tools

- Get hands-on with user-friendly AI applications tailored for culinary use.
- Experiment with tools designed for recipe development, menu planning, and operational efficiency.

Course Objectives

By the end of this course, you will:

- Understand the fundamental concepts and language of AI, making it approachable and applicable to your daily culinary work.
- Recognize opportunities to use AI to enhance creativity, streamline operations, and improve customer experiences.
- Gain hands-on experience with tools that make AI accessible, even to those without a technical background.

CONTINUED...

AI FOR THE MODERN CHEF 101

Assessments and Outcomes

To help solidify your learning, you'll complete:

- Multi-faceted quizzes to ensure understanding of core AI concepts.
- A practical assignment where you'll create an AI-assisted recipe, combining creativity with technology.
- Community interaction on the "We are Chef's" portal when appropriate.

Successful completion of these activities and assessments will earn you the Certificate of Completion: AI Foundations for Culinary Professionals, a valuable credential including a digital badge that highlights your commitment to innovation in the culinary arts.

Why This Course Matters

In today's fast-paced world, the demands on culinary professionals are higher than ever. AI offers solutions that can save time, enhance precision, and unlock new creative possibilities. But beyond the tools and techniques, this course is about empowering you to think differently—about how you approach challenges, serve your guests, and shape the future of your craft.

How to Use This Guidebook

This guidebook is your companion throughout the course, designed to provide:

- Clear explanations of complex concepts.
- Step-by-step guidance for practical exercises.
- Resources for further learning and exploration.

In collaboration with the presentation videos and the worksheets embedded throughout, this guidebook is your visual narrative for the course. Each module is self-paced, allowing you to fit learning into your busy schedule while offering the depth and structure needed to ensure real-world application.

Let's Begin

I'm thrilled you've chosen to take this step toward integrating AI into your culinary practice. This is more than a course—it's an invitation to innovate, adapt, and lead in an evolving industry. Together, we'll explore how technology can elevate your craft and create new opportunities for growth and success.

Let's get started on this exciting journey toward mastering AI for culinary excellence!

MISE EN PLACE

AI FOR THE MODERN CHEF 101

Equipment Requirements and Tech:

- Internet Connection: Reliable high-speed internet (10 Mbps+).
- Desktop: Windows (10 or newer) or macOS (Big Sur or newer) for more detailed work.
- ChatGPT Pro: Recommended for advanced features and faster responses ([ChatGPT](#)).
- Canva: Free or Pro version for creating visuals and presentations ([Canva](#)).
- Office Tools: Microsoft Office, Mac Office or Google Workspace for organizing and creating files.
- Storage: Cloud storage like Google Drive or Dropbox, with at least 10 GB of free space.
- Your Smartphone: The most versatile tool for this course—perfect for quick prompts, brainstorming, and using apps like ChatGPT and Canva on the go.
- Voice Memos are helpful but not required.

DOWNLOAD



APPLE



ANDROID

"IMAGINATION IS MORE IMPORTANT THAN KNOWLEDGE"

ALBERT EINSTEIN

