

Podcast Tarry Singh and Nikita Blaauboer

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Okay, life, not a two a three, go live. Go live now. And I think yes, I'm seeing a couple of folks coming online. And we are going live. So we are live. Hey, guys. Hi, there Raisa Thalma. Thanks for accepting. And um, we are hoping that as we continue with the conversation, we will be getting a lot of you guys on this chat. Now why is this conversation particularly so excited one, it's not about me, too, it is not about any of the cool things we think we do. And we are super proud of when we are developing artificial intelligence. It is actually about the people who are learning artificial intelligence. And you know, what fascinates me about the human centered AI masters that we have, you know, together with our consortium partners, that constitutes of four universities in Utrecht, in Naples, in Budapest, and in Dublin, plus three companies and three research partners is the beauty of the diversity of it. Now, we know that there are many human centered AI master's programs around the world. But they always tend to attract tech talent to those programs, which is definitely not a problem. We definitely want people to be tech savvy. But what we are have been struggling or the industry specifically has been struggling, as you all know, is that as much as we are so eloquent and so wonderful in talking about technology, that comes easily to a lot of people. We have started ignoring the aspects of the impact of technologies, disruptive technologies like artificial intelligence. So a bit of a backdrop before I introduce two wonderful guests here is backdrop of background with information of a human centered AI Masters is it's the European Union funded, AI masters, did you know that it's completely free, absolutely free. For students who wanted to study this masters, it is 100%. Free. Second, did you also know that we are currently now working with a bunch of universities to actually give it away for free. So eventually, the European Commission wants this masters to be available to 10s, if not hundreds of millions of citizens in Europe. And the goal is also to expanded beyond. So we have more people participating in this human Saturday AI masters. The curriculum, very high level of this masters do obviously teach you the technology. And I'm also participating in teaching together with our faculty colleagues, but also teaching you about the ethics aspects. And of course, on the future of AI, which are most of the candidates and the students will be participating. Now without much ado, so you know, you don't get to hear just about me. I'm going to introduce you to a wonderful candidates. She's a student, her name is Nikita, Nikita blog, whoo. And she NEC the title. So I'm sure it's intriguing. Most of you guys, you know, food waste warrior. And I just got to see this wonderful profile just a couple of days ago. And I was fascinated with it. I know Nikita is very, very conscious. Individual young, young students I met as well. So without much ado introducing Nikita. So Nikita, welcome to the show. Welcome to our podcast.

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Yes, thank you so much for having me, Terry. And it's wonderful. It goes close to my heart. Where I'm working, as you said, the foodways warrior at Orbis. I am 23 years. And from Amina moving to 80 Soon, very soon in January. And I'm studying at the University of

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wonderful, Nikita and we also have Tim Tim is our colleague, who has been you know, working tirelessly the BRAC background on our human Saturday, masters. Tim, very brief introduction of you your role in this project.

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Yes, thank you very much. I'm Tim, communication at Pfizer for research group digital business and media. That's part of the broader research groups and it's University of Applied Science and in that case, I'm also involved in the communication part of the master the promotion within the Netherlands and also in close collaboration with the other universities and with partners as well.

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Awesome. And and so getting back to you obviously Nikita because I saw you A profile I spoke to you and I was fascinated. Can you briefly describe your journey? I know you you didn't come your you didn't come from a you know, super deep technology, you know hardcore software programming C++ or whatever, you know stuff you came from an adjacent industry, a bit of a background would help our audience also understand who is Nikita? And where does she come from?

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Now to your correct, I indeed do not come from a techie background, I started studying in Amsterdam at the International Hotel and Hospitality Management, which was awesome. I really enjoyed the time there, it was great, I got the opportunity to work at different four or five star hotels still enjoyed the industry. Don't get me wrong. I just didn't really didn't want to work on the floor anymore. With that, I mean, I don't want to be diminishing. So I want to be the manager of the front office or the aggravate. But I do really love the food and beverage, I do love that. You can enhance the experience with your guests. And you can give them something to remember for their holiday or their for work trip. And then COVID came. But that was the year that I had to do my final internship. And that's also why I couldn't do my intern on hotel anymore, which was fine.

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Yeah, it was all shut down.

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Exactly. But that for me, it came at the right moment, because I already decided that I wanted to change like I didn't want it a different course in life. And somehow I was just on the internet. And I found aubisque. And from that moment, I was like I want to work here. I want to do my intern here. And I convinced my Bachelor's that that was a valuable inter synthase IDs or disclosures. And here we are two and a half years later, I'm still working for August I and I started to get more interested in AI. So what are we actually doing at Orbis? I think that's also a very,

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you've got us really excited, what did these guys do?

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So my, my colleague, he couple years ago, I think three years because we sent a startup. He went to a hotel, and he came to breakfast very late, it was about 11. And he realized that 15 minutes later that breakfast would be taken out, the work will be done with that food that still there. He started investigating and 1/3 of all the food produce is getting wasted every single year. And he decided that we need to change not only because it has a big impact on on on the environment, not just because it saves money. But also because it's just it's just painful to see that amount of goods go to waste. And there were so many people who are just unable to eat basically. So what my colleagues did they build an AI model with image recognition. It's a skill connected to a camera camera with the icicle AI technology. And they recognize food, we recognize anything that goes into it, as long as you place the bin on the scale, any kitchen, any company that is working with food, they can just scan anything they don't in the bin, and we will give you a complete oversight, an overview of what goes to waste one. So either on the Monday, you throw away a lot of snacks, because suddenly it's Monday and everyone wants to be healthy again. And I find that for example, you throw away a lot of lettuce because it's Friday, so everyone's gonna go for the snacks. And with that inside, you can start looking into how can I reduce waste? How can I? Yeah, produce the snacks on a Monday or the lettuce on Friday, which is very interesting. And there are lots of companies working with us right now that do succeed. They actually reduce lots of food waste each year that they're that they're working with us. And of course new clients coming in. It's just it just hurts sometimes to see what they actually throw away. But then it goes better and goes better. By the time.

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It's wonderful, I'm checking your website as well, as everyone is so beautifully, sort of, you know, Pictou graphically, it really shows, you know, that big sort of, you know, it's like, I think it's a half of a baguette sized bread. And, and it literally shows that that's probably you know, 33 1/3 of it is actually going waste, you seem to have a device as well. Right. So you present a device, and then it tells you stuff. Right. So it's Orbis, because manufactured like computer vision, like a screen, something like that, right?

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Yeah, so that's what I was referring to earlier is that we have the, we call it the OB, and the OB is basically a scale and that scale is attached to a camera, the screen that you see that you're talking about right now. Clients have to put a bid on that skill. And then the camera recognizes everything that goes into the bin. And that's, that's what the best tech is. It was it's and then I'm not on that on not on that screen.

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Got it? You know, so I'm actually you have a like a, almost like a question mark on top of my head. So if you are working for an AI startup, which is focused on foods and beverages industry, and the problem definitely is huge, because in the Netherlands, there are two sides of the coin, as you know, we all talk about, oh, you know, it's a reasonably wealthy society. No one goes to bed hungry. But I'm sure Nikita and Tim, you know that in the last couple of last year, because of the energy crisis, we are hearing

very, very disturbing stories of parents who are skipping their breakfast in their meals, in order to provide food for their children. So the disbalance, or the imbalance of this is also hurting economies, which were previously one thought were Oh, these are great economies, who cares about the Dutch because they have always over supply of food. So on one side, hotels are dumping for care restaurants are throwing every evening every night, they say okay, oh, so much food, eggs, bread, vegetables, fruits, milk on all the other products and yogurt, you know, the fast those products that have a very short shelf life, they're throwing on one side, and on the other side, the food stamps, and where people are increasingly, you know, hoping that they will get more food, not much food is arriving at the food stamps. So, so one, it's okay to build technology. But how do we how do we make sure that this imbalance is solved? I know it's a probably a more societal problem. I know Orbis cannot, you know, answer all of these. But my main question was, if you are working for a startup, why did you choose to do this master because you will learn every difficulty within the industry through that startup.

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That is true. And I definitely enjoy every single part of my job. It's, it's awesome. However, there is also sometimes there is a difference between what a technical developer sees and what the what the client actually wants. And from my experience, also from the hotel industry is that someone higher up they this is not the case of my company. But some some companies have that someone higher up design, designed the the process designs the new gadget, and designs the dashboard, for example, but the client actually says yeah, but I want to see it in this graph in these colors on this side of the page, but then the developer says, Yeah, but if you're using this graph, I think everyone knows that a circle is not the best way to show percentages. But if the client wants that said, that's what started me like that's, that's why I started thinking of how can you make something that is also the source of something that your client wants, like what I want to build a bridge between the gap of the developer and the client, and there's just so much to do, there's also so much ethical aspects that need to be taken into consideration. Hence, the European artificial intelligence alliances and new law that is coming up. That also interested me most to just find all those. Yeah, it's what interested me most

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wonderful. I mean, it definitely is very good that you know, from human center, from from, you know, not only that, you know, your own personal mission, but also from a human centered AI, you can step on the boat and have one foot on the AI side of things, and the other feet on on, you know, the the operations, the customer side of things, and help them understand the problem in their language, while help the technical team understand the problem in their language. So I think that's a great step. So how is that Masters going? So far? I know, we kind of talk about a lot, we do a lot of drum roll around our masters. But they say that, you know, you know, you essentially Nikita are our customer, you know, you're the customer me, Tim and all the other faculty members are merely providing you a service. So how's it going?

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I think we are. Yeah, I think I'm able to say we're halfway there. It's going quite well. Obviously, sticking your struggles as as, as a new new masters is for me, it's new for a lot for me, it's just for the whole class. It's new, it's interesting, but it's going very well. What is a thing for now, what's the best part and what is what makes this monsters unique is that we get lectures from just the business life, we get

lectures from like today, we got a lecture from was in now, I can't remember his company, but it was about AI implementing in the medicine and medical world. But also last time, we got a lecture about artificial intelligence in the financial sector. So that's interesting. And then ethics plays a big role.

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And plays an important role for sure. Absolutely. And I think it's obviously you know, we are doing our best to bring people not just from industries, but also from a research field to talk about how to actually, fundamentally design systems that not only are, you know, a bunch of PowerPoints, but are technically allowing you to do ethically a great job. For example, you know, if there was a way to connect more datasets to show these families, there could be middle class families, right, right now there is this matter of shame in our society, not many families are going to the food stamps. locations, so finding and identifying and connecting the dots becomes very important. So the other question what I wanted, so you're learning about AI, right? In our daily day to day job, you are seeing what is happening and what your company is doing? What is the impact that you think you can bring when you have sort of, you know, gotten to understand more about it more about sort of both technically, fundamentally, ethically? What is the thing that will help you make the impact? Because obviously, you want to make an impact. And that's why you chose to take this or take on this master while you're still on the job, right?

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Yes, yes, yes. No, indeed. So I'm doing the Masters full time and I'm also working part time. No, I think what would would bring me dumb. What's the best part of the malls is this is that it's project based. So we have four, four semesters, I don't think that's for whatever, four semesters and each, each semester, each semester has a new project. So for example, last period, I was working for D doc, which is a Dutch startup to know to support the pediatricians and a general practitioners in giving advice to patients obviously, this is all in the whole stage of building so nothing is life of this because it's got ethical questions. And then this period, I am working for the firefighters or the first responders of Hudson Highlands. Wow. So, so yeah, so to about February, I'll be working on supporting them in the control room to. For now I'm focusing on indicating hazards. So using drones and and we're also trying to find if AI can play a role in detecting fires, for example, and they already extinguish the fire, they still need to find out if it's, if there's still something lit because there could be a lot of it could bring lots of risks. If it's project based, then I think that's going to bring me far in life that the whole monster is based on real time and real events. And just it's not out of the books. It's not. Of course, it's theoretical, yeah, the ethical part, but it's not it's I'm not writing a code, just because it books a show. I'm writing a code because the workflow asks, right?

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Yeah, it follows the law there is, you know, sort of ethical, because ethics, you're right, we you cannot write in a document. Ethics is a daily day to day lives, where you see, there is some inequality happening. You try to we try to intervene as human beings, and we try to correct the situation. That's how we function as a society. Right. To the better part, I mean, in I guess, you know, in democratic societies, that's how we try to help each other. So is there anything? I'm actually quite curious? Because I know, you know, when you say food waste warrior, I'm sure you have some message, you want to also say to all these restaurants, big and small hotels? What is the message that you would

want to say? whether, you know, whether they want to use a technology from a company like Orbitz, or any other sort of technology or use common sense? What is it that that needs to be done? From food waste? And of course, you know, using the right technology definitely helps. What is your message to them?

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I think the main and the big, the big messages is reduce food waste. We all love food, and especially chefs, I mean, every chef that's working in the kitchen, they're putting their heart and soul in the food that they present what you're eating, either at home or in the restaurant. And I think it's a pain to see that go to waste. If I know it's a big topic, everyone talks about it. And I had the conversation with another students last time and we were talking about food waste. And he said, Yeah, ya know, a lot of food goes to waste. And then I showed him a picture. And about there were nine craps. No bookstores, there were nine boxes in that picture. And he says, whoa, freely does that go to waste? I was like, Yeah, what do you think? And he's like, Yeah, well, I knew there was a lot of ways but not jet waste. I was like, yeah. So even though people are talking about it, they still don't realize that it's a lot of food waste. And my main messages, use common knowledge, because there is no need to waste food. Because why would you waste it? If it's past the date, you would still drink the milk. Nothing is wrong you want, maybe some people get sick of it. But yeah, you know, just use common sense and things that you can still eat, things you definitely cannot eat. And if you can't serve it in a restaurant anymore, please, please, please try to find another way there is something like too good to go there is the future of this in Holland, where people depend on, you know, find find a way to give to the community just don't waste food.

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That's, that's perfect. And I'm also listening to you, I also have getting a feeling that, you know, with the firefighters or you know, with the previous job that you did, you're also looking horizontally to use that let's call it the glasses or the lens of technology or AI to to try to propose to try to suggest, you know, improvements in wherever field, whichever field you will go to. Perhaps one final question, and I'm not sure guys in the audience by the way, you know, there is a way if you raise your hand we can get you as well into this conversation. So if you have any specific questions to me or to Nikita or to Team regarding this AI masters, which we are currently running, you can always ask or any other thing that you have to say So that was a bit of a little bit of a, I guess, a housekeeping topic. But back to you, Nikita. So final question. What do you think? So for this AI Master's? I know, you know, sure, you know, there are a couple of things we definitely have to improve to make all of your students sort of succeed. Even in a, you know, as you go forward next year to do your master's thesis, what is the message that you want to give us? What can we do to improve our education service? Because this is our first attempt to create this AI masters? I know that yeah, I met you and the students in Utrecht a few weeks ago. What is it that we can do to improve or to make things better? So you know, and do you think it needs? It needs? Repetition? Meaning should do you think we should continue building capacity on this faster? What do you what is your advice? Oh, remember, you're the customer, you are the ones who say to listen, I'm giving one year of my life in your teeth? And, and it's fair to listen to you?

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No, no, fair enough. I think we've all do our is, you know, it's new, it's a first year monsters, it's new. And in Dutch, we would say it's, it's how you said, it just got some newly struggles, but that's okay. And I feel like all of the teachers, and all of you are learning day by day to improve and make it better. And I think the best thing to take from from here is continue with the mindset that you've got and continue with the get the mission and efficient that you've got. And Tom will tell Tom not Tom will come that it will be easy to talk about, in a moment, it will come and it's there. It's just the substance the it's already there. So it will be alright.

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Perfect, you've been very kind and gentle, of course, I know. We are doing everything, our best to to to, you know, make it already the first year, a great program. And sure there are better ways to improve it. The thing is, I am personally of course, obviously excited because from from our company's perspective as well, we are desperately looking for people who have both skills, who understand the human side of things, and who can code. And those are very hard to find. If you have soft skills you like the hard skills, if you have hard skills, then soft skills are apps. And if the if this masters can create, which is what our hope and ambition is, then I think we'll do a wonderful job. And learning will come

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exactly and I think that's what you're already implementing. There are many students in my class that that indeed have more of the hard skills rather than the soft skills because they came from a more techie background, and you have students in my class, maybe maybe just like me that have more soft skills and really wants to improve their their their techie skills. So yeah,

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match made in heaven as to say you're gonna see it next year. Obviously, I'm looking forward to you and all the students not only from the Netherlands, but from Italy, Hungary, and Ireland succeed with flying colors. Thanks very much, Nikita, thank you as well, Tim for helping facilitating this, and finding time to be part of this podcast. And thanks to all of you, obviously, our attendees, we will do our best to transcribe this where it's going to be a first attempt. We are hoping to transcribe this and publish this also as an article once we sort of removed and improve the language. And hopefully, you know, those who have messed it up missed out on it. You can still at least read it. We know that LinkedIn does not provide the replay capability for podcasts. Hopefully they will improve in the future. But for now. Thanks, everybody. Thanks, Nikita. Thanks, Jim. Thanks our listeners and viewers. Really appreciate it for jumping in and obviously listening in into this wonderful conversation where obviously, the star has been Nikita as well. Thanks everybody. We'll be signing out.

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There is one more question from Musa

29:45

Yeah, most of our Do you want to speak? I'm not okay, let's Okay, he or he left. I was about to get him in. Nevermind. But like I said, you guys can always drop in comments. Please drop in Comment on our announcement page and we look forward to hearing from you. Thanks both of you guys. Signing out now. Have a wonderful day and speak to you soon. Ciao. Bye bye bye bye