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(54) Title: METHOD FOR COOKING FOOD IN AN OVEN

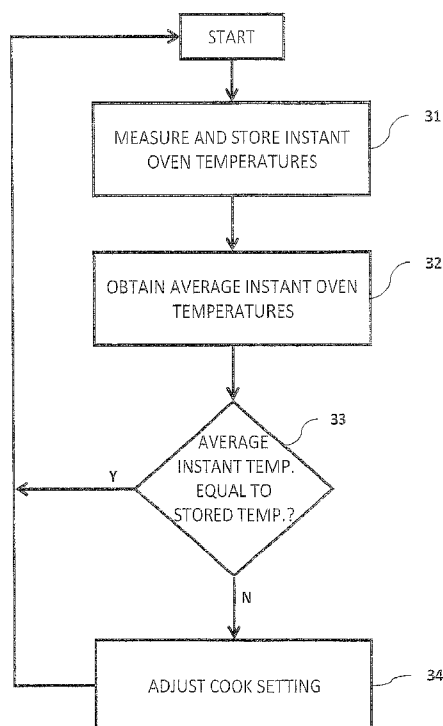


Figure 3

(57) Abstract: History of instant oven temperatures is initially obtained during a cook of a first food item; Salient representation of the oven temperature history is stored in non-volatile memory; including multiple average oven temperatures, each selected to represent a summary of the instant oven temperatures at various specific time periods throughout the cook of the first food item. During a cook of a second food item that is substantially similar to the first cook item, a set of instant oven temperatures is obtained at the same various specific time periods during the cooking of the first cook item, and the current cook settings are dynamically adjusted during the cook of the second food item based on the results of a comparison between the obtained instant oven temperatures and stored average oven temperatures in order to duplicate the result of the cook of the first item.



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