



### REDUCING FRUIT & VEGETABLE WASTAGE IN COMMERCIAL KITCHENS

IDEATE | PROTOTYPE | REALIZE

#### Introduction



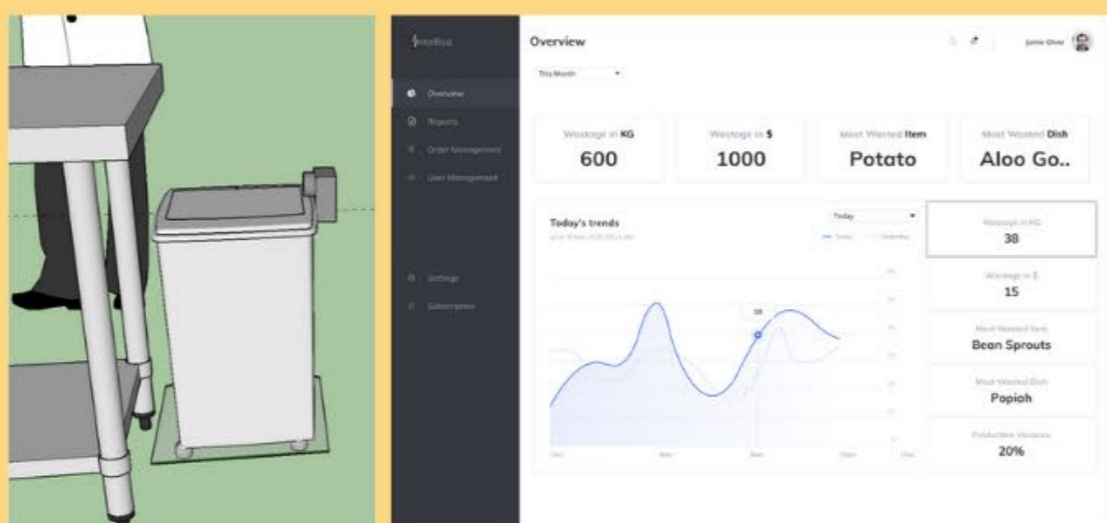
Food Waste is a global problem and affects Food Security. Currently, data collection is a challenge due to the manual process involved and inaccuracy of recording information by kitchen staff. The few available solutions in the market are expensive and require change to operational workflows; in which Foodservice owners are resistant to adopt.

#### Ideate



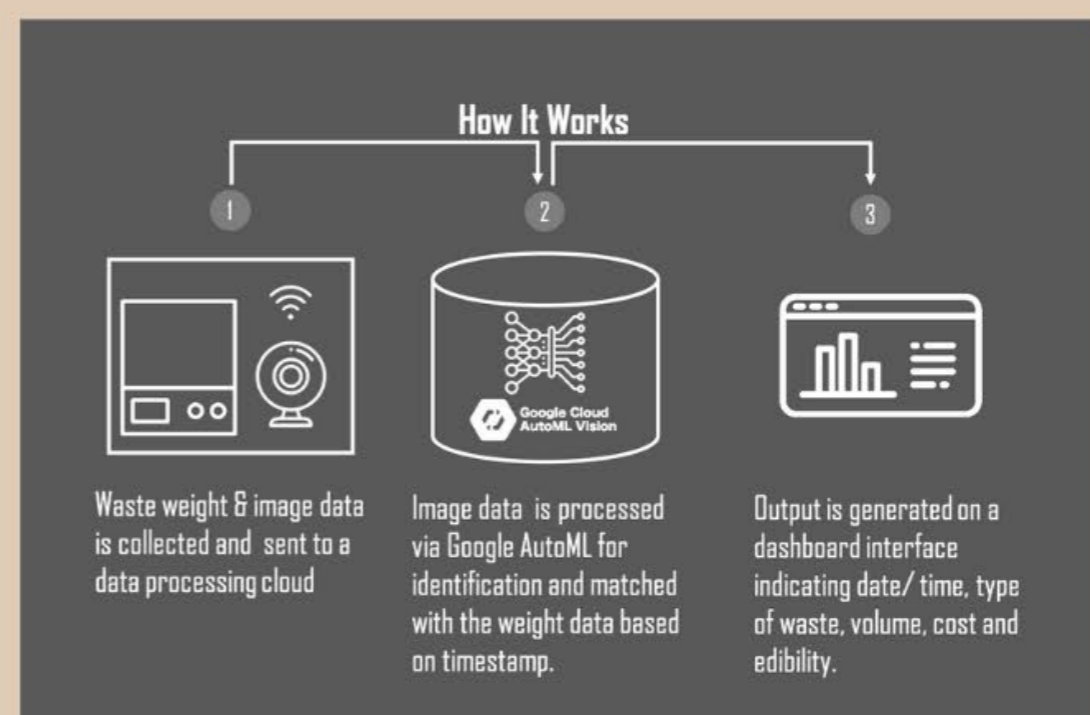
Through a Discovery process of Industry Observations, Interviews and Environmental Scan of potential solutions, we Defined the ideas that would address pain points identified in the user journey and arrived at the following Problem Statement: How might we design a simple & economical method to measure waste so that over-ordering can be reduced & order demands better predicted.

#### Prototype



In refining the Design of the solution we conducted a Needs Analysis through the Affinity and Activity Diagram exercise to produce the Feature Requirements. Solution concepts were sketched and the winning idea brought forward for further development into a prototype that could illustrate how the solution worked. The prototype was tested for user feedback and further refinement.

#### Realize



In this last phase we begin to Develop the Final Specifications that will be used to produce a functional prototype that can be used in a real user environment. Live data can be collected to prove or disprove that indeed a simple & economical wastage measuring tool can help reduce over-ordering and predict demand better.