

A Community Service Project Report on

**FOOD DONATION MANAGEMENT**

Submitted in partial fulfillment of the requirements for the award of the degree of

***BACHELOR OF TECHNOLOGY***

**IN**

**DEPARTMENT OF COMPUTER SCIENCE AND ENGINEERING**

***By***

**NAMURI RAVINDRA**

**21A35A0517**

***Under the guidance of***

**Dr.D.V.Manjula, Ph.D  
Assoc.Professor**



**DEPARTMENT OF COMPUTER SCIENCE AND ENGINEERING**

**PRAGATI ENGINEERING COLLEGE**

(Approved by AICTE, Permanently Affiliated to JNTUK, KAKINADA & Accredited by NBA)

1-378, A.D.B. Road, Surampalem, Near Peddapuram-533437

**2021-24**

# PRAGATI ENGINEERING COLLEGE

(Approved by AICTE, Permanently Affiliated to JNTUK, KAKINADA & Accredited by NBA)

1-378, A.D.B. Road, Surampalem, Near Peddapuram – 533437

## CERTIFICATE

### DEPARTMENT OF COMPUTER SCIENCE AND ENGINEERING



This is to certify that the Community Service Project Report entitled “**FOOD DONATION MANAGEMENT**” is being submitted by **N.RAVINDRA(21A35A0517)**, in partial fulfillment for the award of the Degree of **Bachelor of Technology** in **DEPARTMENT OF COMPUTER SCIENCE AND ENGINEERING** of Pragati Engineering College, for the record of bonafide work carried out by him/her.

**Dr.M.Radhika Mani**  
**B.Tech,M,Tech,Ph.D**  
**Professor and HOD**  
**Department of CSE**

**Dr.D.V.Manjula**  
**Ph.D**  
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## **ACKNOWLEDGEMENT**

I wish to express my gratitude to those who extended their valuable co-operation and contributed towards the project.

I would like to express my special gratitude to our principal, Dr. K. Satyanarayana, who gave me the golden opportunity to do this project.

I would like to express my gratitude to Dr.M. Radhika Mani,B.Tech,M.Tech,Ph.D,Professor & HOD,Department of Computer Science and Engineering for facilitating this project with her guidance throughout the duration of the project.

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I would like to thank my project coordinator Sayathan Department of Computer Science and Engineering, for his valuable time and continued assistance for the successful completion of the project.

I would like to express my gratitude towards my parents and cousin for their kind cooperation and encouragement, which helped me in completing this project.

I would like to be thankful to the managers and workers of the restaurants and function halls that I have visited in the places of Kakinada, Samalkot, and Peddapuram.

# **PART-A**

## 1. About the Village / Habitation:

### KAKINADA:

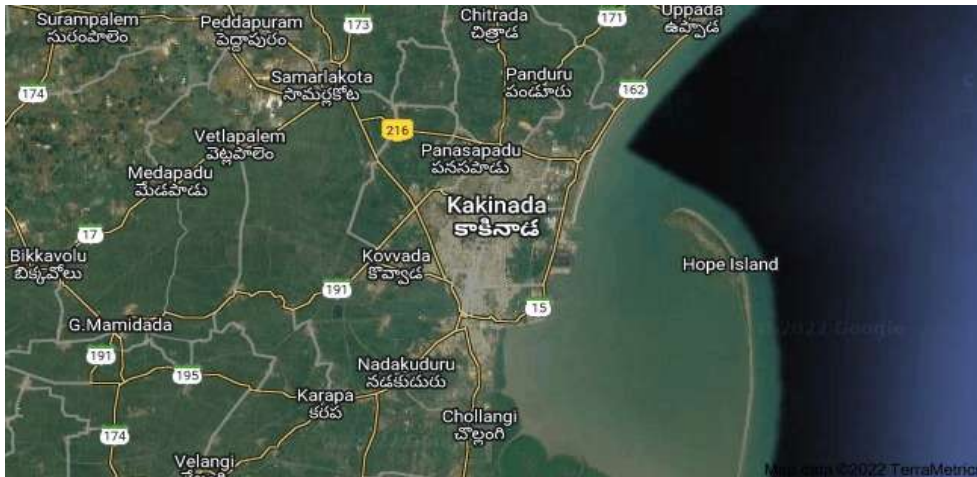


FIG 1:kakinada city,kakinada district,Andhrapradesh

### SAMALKOT:



FIG 2:Samalkota town,kakinada district,Andhrapradesh

### YANAM:



FIG 3:Yanam,puducherry,Andhrapradesh

**Village 1:Kakinada**

Kakinada is a metropolitan city in Kakinada district of Andhra Pradesh,India.Although Kakinada city has population of 312,538; its urban /metropolitan population is 443,028 of which 217,459 are males and 225,569 are females.

Number of Restaurants:110

Number of Function Halls:100

Number of Orphanages:15

**Village 2:Samalkot**

Samalkot is a Municipality city in district of kakinada,Andhra Pradesh.Although the Samalkot Municipality has population of 56,864 of which 28,115 are males while 28,749 are females

Number of Restaurants:20

Number of Function Halls:8

Number of Orphanages:10

**village 3:Yanam**

Yanam is one of the regions in the Union Territory of Puducherry.Although the Yanam has population of 55,626 of which 27,301 are males while 28,325 are females.

Number of Restaurants:30

Number of Function Halls:9

number of Orphanages:12



2. Socio-Economic Survey of the Village/Habitation.



Fig.1



Fig.2



Fig.3



Fig.4



Fig.5



Fig.6



Fig.6



Fig.7

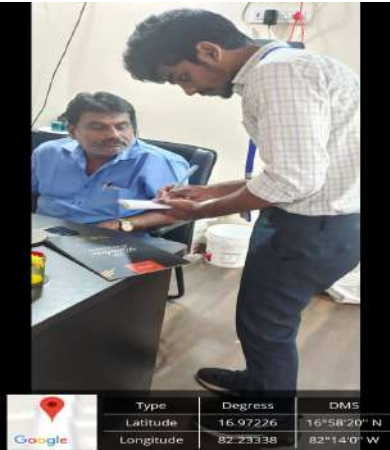


Fig.8



Fig.9

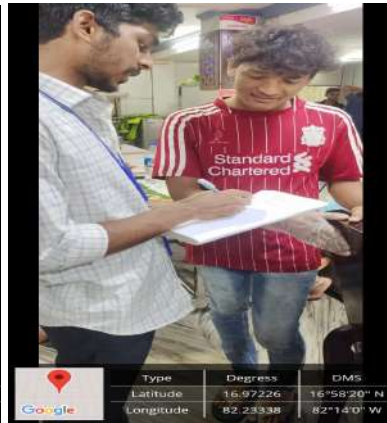


Fig.10



Fig.11



Fig.12



Fig.13



Fig.14



Fig.14



Fig.15



Fig.16





Fig.17



Fig.18



Fig.19



Fig.20

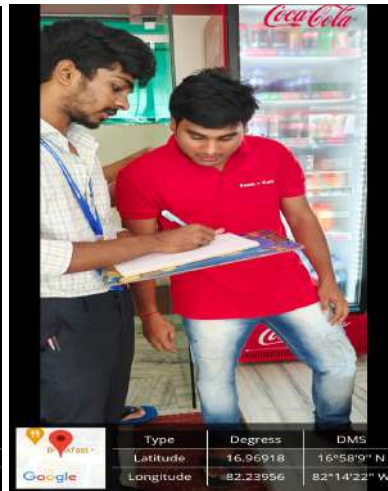


Fig.21

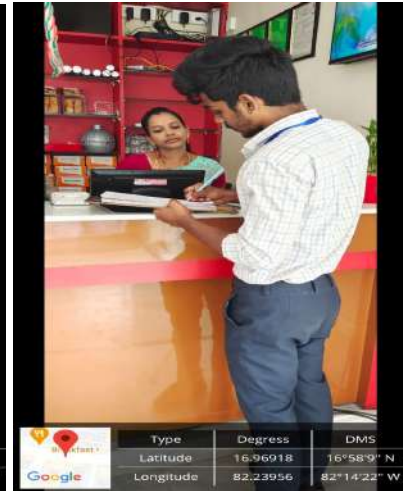


Fig.22

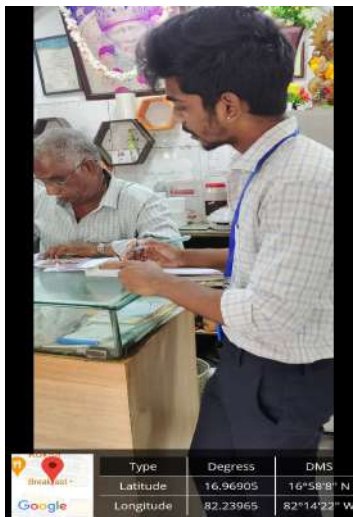


Fig.23



Fig.24



Fig.25



Fig.26



Fig.27



Fig.28



Fig.29



Fig.30



Fig.31

Serial No	Name	Age	Gender	Address	Location	Profession	Phone no
1	G.Ramadevi	27	F	21 minutes grill	Kakinada	Manager	
2	Ashik	25	M	Aha restaurent	Kakinada	Staff	
3	S.Vinod	29	M	Biryani restaurent	Kakinada	Manager	955184222
4	D.Madhava reddy	29	M	Sizzling zoe restaurent	Kakinada	Cashier	
5	Saibul	34	M	Arabian restaurent	Kakinada	Manager	
6	G.lakshmi	20	F	Wet hot restaurent	Kakinada	Cashier	
7	B.Sripathi subba rao	43	M	Sri kamala restaurent	Kakinada	Manager	8885402888
8	Akash	25	M	Hygge indian restaurant	Kakinada	Manager	
9	G.Kumari	24	F	Desi droll restaurent	Kakinada	STaff	7993096317
10	B.Athreya	24	M	Athreya kitchen	Yanam	Manager	6304471136
11	B.ravi	52	M	Athreya kitchen	Yanam	Chef	6304471136
12	J.Srinivas	51	M	Vennala restaurent	Yanam	Manager	9989154502
13	M.Satya balaji	19	M	French restaurent	Yanam	Manager	9391893554
14	Sooradhya	22	F	French restaurent	Yanam	Chef	9391893554
15	Aditya kumar	20	M	French restaurent	Yanam	Servant	9391893554
16	M.lokesh	21	M	French restaurent	Yanam	Staff	9833698744
17	M.Balaji	30	M	Sri lakshmi restaurent	Yanam	Manager	7989496979
18	T.Shyam	29	M	Shanmukh restaurent	Yanam	Manager	08842321679
19	Ajath khan	41	M	Shanmukh restaurant	Yanam	Chef	08842121679
20	K.Narasimha Murty	66	M	Shanmukh restaurant	Yanam	Assistant	08842321679
21	K.Swami	30	M	Aloha restaurant	Yanam	Manager	7989499679
22	P.Munni	23	M	Aloha restaurent	Yanam	Staff	7989499679
23	Somandhra	23	M	Aloha restaurent	Yanam	Cashier	7989499679
24	A.Ravi	34	M	Spicy restaurant	Yanam	Manager	7013916314
25	Suri babu	25	M	Spicy restaurant	Yanam	Staff	7013916314
26	G.ashok	26	M	Nallam hotel	Yanam	manager	9849726544

27	N.Govinda raju	45	M	Nallam hotel	Yanam	Captrain	9849726544
28	S.satish	40	M	Nallam hotel	Yanam	Supervisor	9849726544
29	srinu	35	M	pubg restaurant	Kakinada	Manager	
30	V.Suman	25	M	pubg restaurant	Kakinada	Chef	
31	Sri ratnam	40	M	Vantillu restaurent	Kakinada	cashier	
32	K.raju	30	M	kocanada restaurant	Kakinada	Manager	96666906085
33	P.Srinu baby	24	M	Temptations reswtaurant5	Kakinada	Staff	9059079626
34	A.Vishalakshmi	45	F	Temptations restaurant	Kakinada	Cahier	9059079626
35	P.Surya	36	M	Hungry Birds	Kakinada	manager	
36	B.Chantibabu	37	M	Hungry birds	Kakinada	assistant	
37	Sk.Shakil	32	m	Hungry birds	Kakinada	Chef	
38	B.Ramareddy	52	m	arabian hotel	Kakinada	Chef	
39	Abid	23	M	Arabian hotel	Kakinada	Manager	
40	J.Jittu	30	M	Amaravathi hotel	Kakinada	Manager	
41	V.Srinivas	40	M	Meridian	Kakinada	Chef	9381201898
42	Naveen	24	M	Subbayya Hotel	Kakinada	Supplier	7095478326
43	Venkatagiri	25	M	Subbayya Hotel	Kakinada	Supplier	8178993485
44	G.Vinod	30	M	Subbayya Hotel	Kakinada	Manager	9010074634
45	K.Srinivas	40	M	Annapurna Function Hall	Samalkot	Supervisor	9000823625
46	Nagarjuna	32	M	Annapurna Function Hall	Samalkot	Manager	630449676
47	Srinivas	40	M	E.S.N.Function Hall	Samalkot	Manager	9849506588
48	K.Chinna Babu	22	M	Surya DNR Convention	Samalkot	Manager	8341724883
49	Sunil	28	M	Surya DNR Convention	Samalkot	Supervisor	9179200342
50	V.Sathish Kumar	30	M	Yarlagadda Subbarao Function Hall	Samalkot	Manager	8179200342

## **Enquiries and Queries**

**1.**How much food is prepared every day, approximately?

**A.** That is based on the person's count who visited that particular day , and approximately prepared for 80 members, i.e., 25 kg of food.

**2.**How many customers visit the restaurant daily?

**A.** There are approximately 60-80 members.

**3.**How many types of recipes are prepared per day?

**A.**Approximately 20–25 types of recipes are prepared.

**4.**Which type of food is served most often?

**A.** Spicy dishes such as Biryani and Staters

**5.**Which type of food is left over the most?

**A.** Spicy foods like Biryani

**6.**What chemicals are used to preserve the food?

**A.** There are three categories of chemical preservatives commonly used in foods:

Benzoates (like sodium benzoate) Nitrites (like sodium nitrite) Sulphites (like sulphur dioxide)

**7.**How many days was the food preserved?

**A.** Approximately 3-4 days.

**8.**Are there chemicals that show any impact on human health?

**A.** We used safety chemicals, but sometimes as a result it becomes less harmful.

**9.**What amount of food is left over?

**A.**According to data collected from restaurants, nearly 5–10% of food is wasted every day.

**10.**How is left over food managed?

**A.**Most of the wasted food is given to workers or thrown in the garbage.

**11.**The food that is wasted per day is sufficient for how many people?

**A.**Approximately 3-4 people

**12.**What can you do to help prevent food waste?

**A.**Preparing sufficient food is all we need.

**13.**How do restaurants maintain the quality of food?



**A.**Document ingredients (like quality of purchase, purchase date, expiry date,nutrition value) and define standards for ensuring food safety and also keep track of inventory for food production.

**14.**In which seasons do you see the most food waste?

**A.**Mostly April-May and shortly into June months due to the functions like marriages.

**15.**At any time, have you donated leftover food to any orphanages?

**A.**Yes, we occasionally give food to people on the sidewalk. Mostly, the workers will take away the food.

### **3. Problems identified for the wastage of Food**

- Lack of estimation of Customers.
- Dumping excess food into garbages without donating
- Food wastage is more during wedding seasons.
- Throwing away the food item which they don't like-Consumer behaviour.
- Many of the poor people(hungry and homeless) starving due to lack of food.
- Excess food is being dumped and hungry mouths are going unfed.
- Decreases the nutrition value when food stored for long time in fridges.
- Over food serving to customers.
- Spoilage of food when preserved for more time.
- Lack of awareness about the food waste problem.
- Human error-Lack of appropriate planning.
- Aging Ingredients used for preservation of food.
- Lack of knowledge of how many customers attend the function.
- 10% quantity of food wasted per day.
- Half-eaten plates.

## 4.Short-Term and Long-Term Action Plans

### Short-Term:

Food waste is a big problem in 21st century society, and in order to stop this, we conducted an awareness camp to share our knowledge gained from the survey of the field visit programme in restaurants and function halls in our locality for reducing food waste and donating the leftover food to the nearby orphanages.

### Long-Term:

After the field visit, we identified that much of the food is being wasted in restaurants and function halls. As a result, we decided to create an application to aid in the reduction of food waste and donate the excess food to the needy. We built a web application in which the members of the restaurant and function halls provide information about leftover food, and we make use of the data and forward this information to the nearest orphanages to collect the food.

## 5.Community Awareness Programmes

- As a part of our 7-day awareness programme campaign, we interacted with the locals of Kakinada city and told them about food wastage and people who are starving due to lack of food, and we motivated them to donate food to the needy instead of throwing it away.



- DAY-1: On the first day of our campaign, we gathered about six people and gave awareness about the importance of food.
- DAY-2: On the second day of our campaign, we gathered about six people and made them aware of which types of food should be eaten and which should not.
- DAY-3: On the third day of our campaign, we gathered about four people and told them about the consequences of eating junk food and also about the advantages of eating healthy food.
- DAY-4: On the fourth day of our campaign, we gathered about six people and

brought awareness about the amount of food wasted in restaurants and function halls.

- DAY-5: On the fifth day of our campaign, we gathered about six people, and briefly explained about the amount of food produced annually in India, the amount of food consumed, and the amount of food wasted.
- DAY-6: On the sixth day of our campaign, we gathered about six people and made them aware of how the people in the orphanages are facing tough times due to a lack of food.
- DAY-7: Finally, on the seventh day of our campaign, we gathered about eight people and made them think before throwing the excess food into the garbage, and we highly motivated them to not waste the food and donate the leftover food to the poor and needy instead of wasting it.

# **PART-B**

## **ABOUT:**

- **Project Title :** Food Donation Management
- **OverView :** Donation of leftover food from restaurants and function halls  
orphanages

- **Project Justification :**

- **Objectives :** To reduce food wastage and help the needy

- **Phases of Work :** Our work has been classified into 4 phases

**Phase 1: Getting Domain Knowledge**

**Phase 2: Designing**

**Phase 3: Building Code**

**Phase 4: Testing Code**

## **REQUIREMENT:**

### **Software Requirements:**

#### **Frontend:**

- **HTML**
- **CSS**

#### **Backend:**

- **JAVA SCRIPT**

**We require some system software applications to run, like Visual Studio Code,**

**Notepad.**



## DESCRIPTION :

In this project, we have given a solution to the problem that we have identified regarding food wastage in our survey. This represents crowd resourcing on food waste management, where the leftover food is donated to the needy and to people who lack or suffer from food. The need for donations is due to the wastage of food. In this present scenario, food wastage is present in large quantities in many places, like restaurants, weddings, social functions, college canteens, and many other social events. Some people donate food manually by visiting some organizations. In order to reduce the issue of food wastage, we designed a new approach where leftover food is donated to needy people or organizations, benefiting the needy. The system is an effective means of donating food to organizations, orphanages, etc., over the Internet. A new donation request will be created on the portal, and once the request is accepted, the food request from food donor to food receiver will be processed.

## HOME



## ABOUT



## OUR WORK



## DETAILS

### DETAILS OF RESTAURANTS, FUNCTION HALLS AND ORPHANAGES IN KAKINADA

#### Function Halls/Restaurants in Kakinada

Click on the below Function Halls/Restaurants button to open the Function Halls/Restaurants menu, and use the input field to search for a specific function hall or restaurant.

Function halls/Restaurants

#### Orphanages in Kakinada

Click on the below Orphanages button to open the Orphanage menu, and use the input field to search for a specific orphanage.

Orphanages

Function halls/Restaurants

Search...

Hungry Birds Restaurant(G O Colony,Kakinada,9492363738)

Yad Restaurant(Bhanugudi Junction,Kakinada,832862544)

G.K. Residency(Dr Nagar,Kakinada,9866579670)

Foodie Train Restaurant(Near Two Town Police Station,Kakinada,9177776847)

Haveli(Bhanugudi Junction,Kakinada,9912299627)

Sri Vast Restaurant(Bhanugudi Junction,Kakinada,8919545802)

Royal Kitchen Restaurant(Masjid centre,Kakinada,9994558818)

menu, and use the input field to search for a specific orphanage.

Donation Form

Help the Need



Orphanages

Search...

Mansapoorthy Orphanage(Shanti Nagar, 9866692113)

Parivartana Street Childrens Hostel (Shastri Nagar, 8121524452)

Children Orphanage Home (Kachipalem, 8842372747)

Living Love Trust (Bhanugudi Junction, 7855566041)

Anand Devi Samithi (Madhavapattam, 9849767714)

Chundru Subbayamma Rotary (Rayudupalem, 9848202717)

Jeevana Dharani Orphan Home

Donation Form


Help the Need



## DONATION

Donation Form

Help the Need



We can see that many people are starving these days due to lack of food. So please stay forward to donate the food instead of wasting it and help the poor.

Donate Food/Money Someone needs your help.

Restaurant/Function Hall Name

Address

Phone Number

Food Quantity

27-09-2022 19:00

Donate

For any queries you can find contact us at the below numbers

[8679101546](tel:8679101546)  
[8671754248](tel:8671754248)  
[8664243960](tel:8664243960)  
[8662258840](tel:8662258840)  
[7981174339](tel:7981174339)

Thank you

## RECEIVING DETAILS

Thanks!

The form was submitted successfully. Return to original site:  
<https://www.w3schools.com/>

You are using FORMSUBMIT

Gmail

Search in mail

New submission from <https://www.w3schools.com/>

From: [w3schools@forms.submit.com](mailto:w3schools@forms.submit.com)

Someone just submitted your form on <https://www.w3schools.com/>

Here's what they had to say:

Name: Mr. John Doe

Message: Hello, I am

Phone Number: 9876543210

Project: ABC

Date: 2022-09-27 10:00 AM

Delivered at Sun, Sep 4, 2022 3:21 AM (UTC)

# PART-C

## 1.Recommendations and Conclusions

Our study has looked into the problem of food waste, where excess or leftover food is wasted instead of being donated. So we thought of creating a web application in which the user gives information regarding the leftover food, and this data is further processed and sent to the nearest orphanages,so that we can justify the value of food and hunger. The approach was flexible and user-friendly.

One of the primary applications of this food waste management system is to make use of leftover food by feeding the hungry. Our proposed solution reduces food waste by facilitating food sharing in groups or orphanages using technology. This research is the first step toward developing a better system to reduce daily food waste.

Our future work is aimed at extending our application by adding the location facility . The donating user either identifies the location of the shared food or has control over sharing the food to a specific location.

## 2.Reference links

[1] <https://www.justdial.com/Kakinada/Restaurants/nct-10408936>

[2]<https://www.justdial.com/Kakinada/Banquet-Halls/nct-10035861>

[3] <https://www.justdial.com/Kakinada/Orphanages-For-Children/nct-10960119>

## Reference Books

[1] **Author:**[John H.Green](#)

**Book:**Food Processing Waste Management

**Publisher :** New India Publishing Agency ( 1 January 2011)

**Language :** English

[2]**Author:**[Dr. Charis Galanakis](#)

**Book:**Food Waste Recovery

**Publisher :**Academic Press; Nil edition (21 July 2015)

**Language :** English

[3]**Author:**[Rajesh Banu](#)

**Book:**Food Waste to Valuable Resources

**Publisher :**Academic Press; 1st edition (28 April 2020)

**Language :** English



