



Food Waste Controlling Program for Restaurant (FWCR)

Inventors | Mr. Waranthorn Chansawang
| Mr. Thunchanok Watthapornsiri
| Ms. Pimmada Sawangwong
| Ms. Parinporn Chairattana-apirom
Advisor | Mr. Khunthong Klaythong



Princess Chulabhorn Science High School Pathumthani



Problem



Description of invention

"A program that helps predict the amount of consumer for calculation of ingredients required in cooking. It purposes to reduce food waste from restaurants."

The program works on prediction based on the databases-sale information of the restaurant and external factors related to people's behaviors of eating out. The sale information is collected from a restaurant for 3 months. The information of external factors (temperature, humidity and raining chance) are referred from Meteorological Department's forecasting. Machine Learning is included to find the relation of the information by Regression Perform and result in prediction of daily customer

FWCR

Food Waste Controlling Program for Restaurant



Benefits

- 1) Food waste which comes from the restaurants will be reduced.
- 2) Help to manage the amount of ingredients used for cooking worthy and efficiently.

Conclusion

The program can predict the number of customers and the amount of ingredients used in each day. Now we're looking forward to allow account creation for restaurants and adding qualitative factors that affect the number of customers for more accurate and up to date information

Originality

Solving food waste problem from the root cause by using **Machine Learning** to predict the number of people and the amount of ingredients that should be used in each day according to the weather forecast.

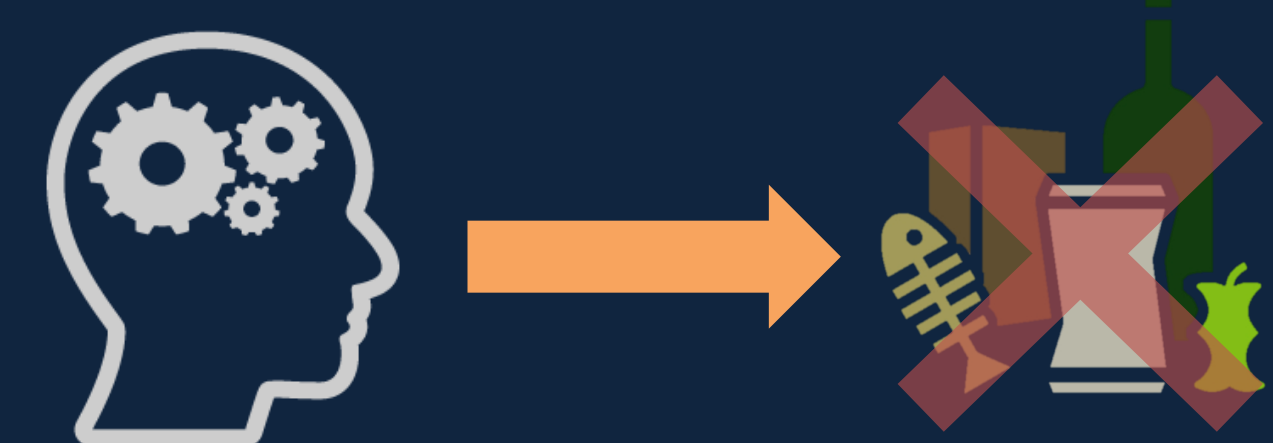
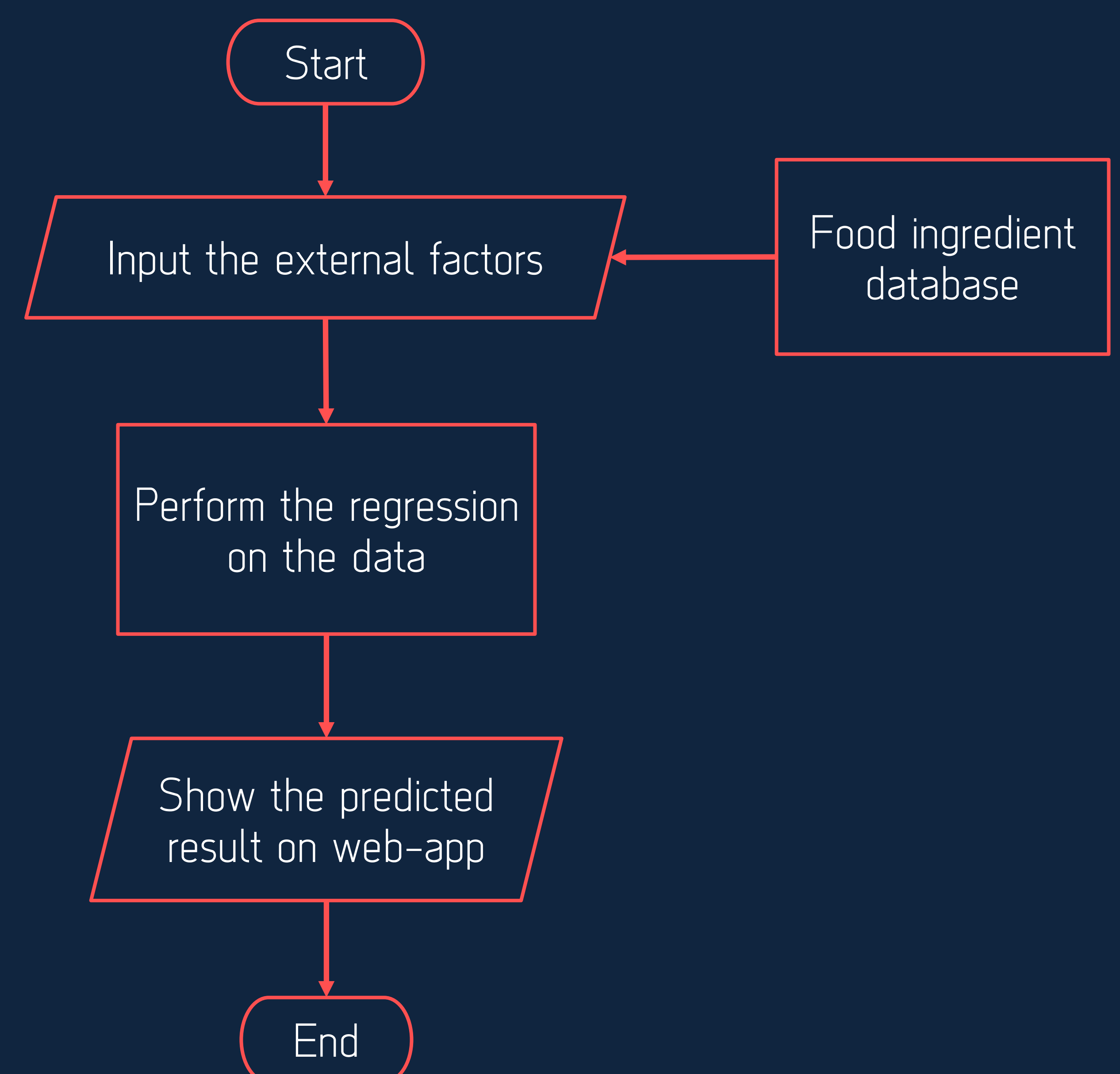


Diagram with Specification



Relevance to theme

Responsible Consumption and Production

We Solve food waste issue from its root. Starting with the food production, the program aware the restaurants that they are the ones that produce major wastes. Using FWCR , is a way to show responsibility to community. Apart from beneficial in managing groceries for restaurants, food that once meant to be waste are able to be utilized in various ways.

References

Cambridge Spark. (2018). Tutorial: Deploying a machine learning model to the web. available from <<https://blog.cambridgespark.com/deploying-a-machine-learning-model-to-the-web-725688b851c7>>
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