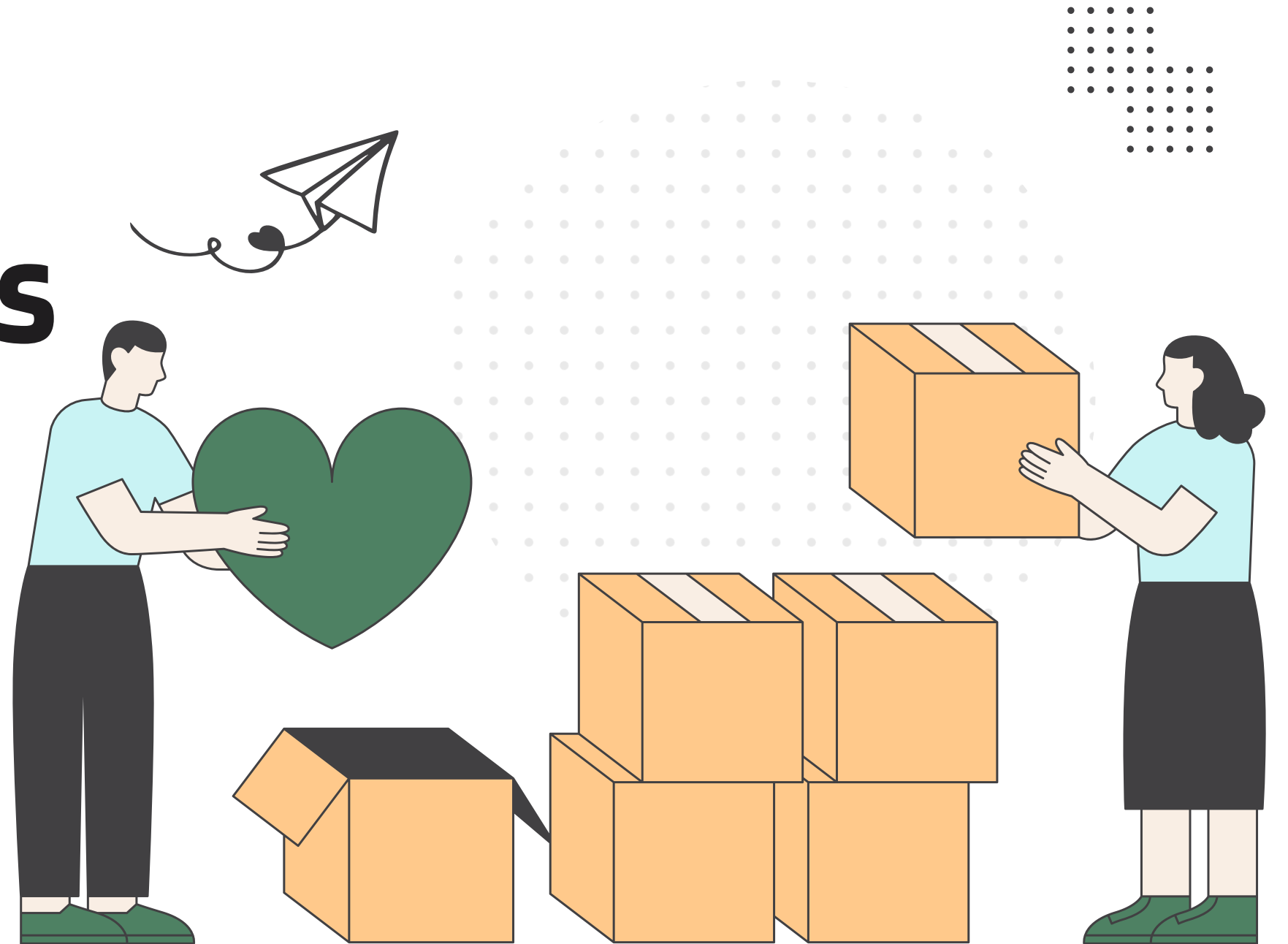




FOOD SUPPLY LOGISTICS SYSTEM FOR RESTAURANTS

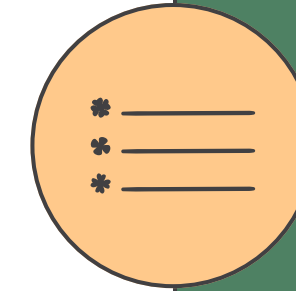
*"STREAMLINING FOOD SUPPLY, REDUCING
WASTE, EMPOWERING RESTAURANTS."*



PROBLEM STATEMENT

The food industry grapples with persistent supply chain inefficiencies, particularly for perishables, which pose significant challenges to restaurants. Issues such as inconsistent supplier performance, limited inventory transparency, and inefficient logistics disrupt daily operations and drive up costs.

A centralized platform offers a transformative solution by streamlining interactions between restaurants, logistics providers, suppliers and quality checks. By enhancing inventory management, optimizing logistics, and ensuring product quality, such a system can reduce inefficiencies, minimize waste, and promote sustainable practices across the food supply chain.



APPROACH

CENTRALIZED PLATFORM

Connect restaurants, suppliers and logistics providers to streamline operations.

REAL-TIME INVENTORY MANAGEMENT

Track inventory accurately to avoid overstocking, shortages, and reduce waste.

OPTIMIZED LOGISTICS

Implement efficient routing and scheduling to cut costs and ensure timely deliveries.

QUALITY CHECK

Our quality check service ensures food meets high standards of safety, freshness, and quality.





ADVANCED FEATURES

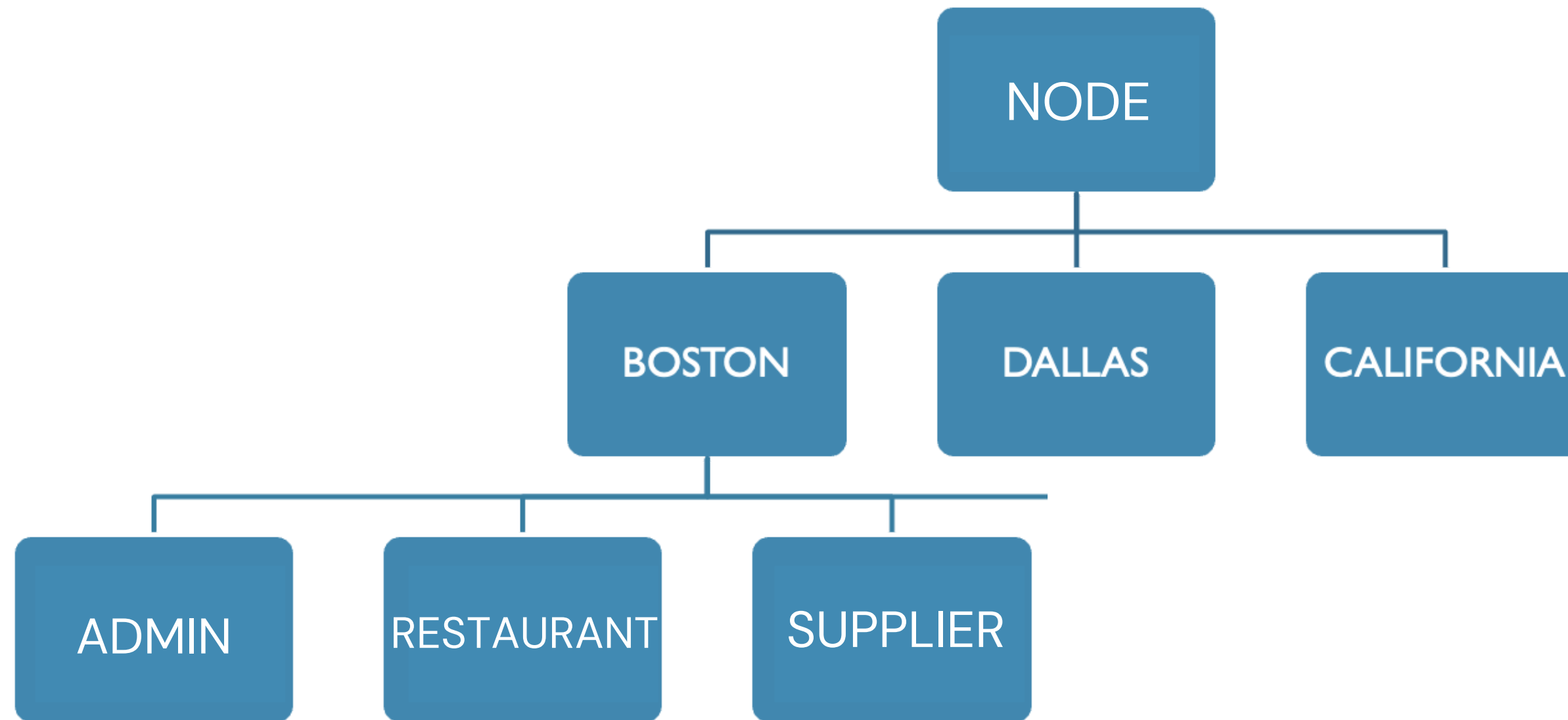
- Our advanced feature streamlines the order management process by enabling seamless work requests across multiple panels.
- Once a restaurant places an order, the system automatically generates a work request that flows through various stages, including logistics approval, supplier acceptance, and quality control. Each stage is managed on different panels, ensuring a clear and efficient workflow.
- The quality check panel plays a crucial role, allowing the quality control team to verify the quality of the goods before forwarding them to the delivery manager for final approval.
- This workflow ensures transparency, reduces errors, and enhances the overall efficiency of the food supply process, from order creation to final delivery.



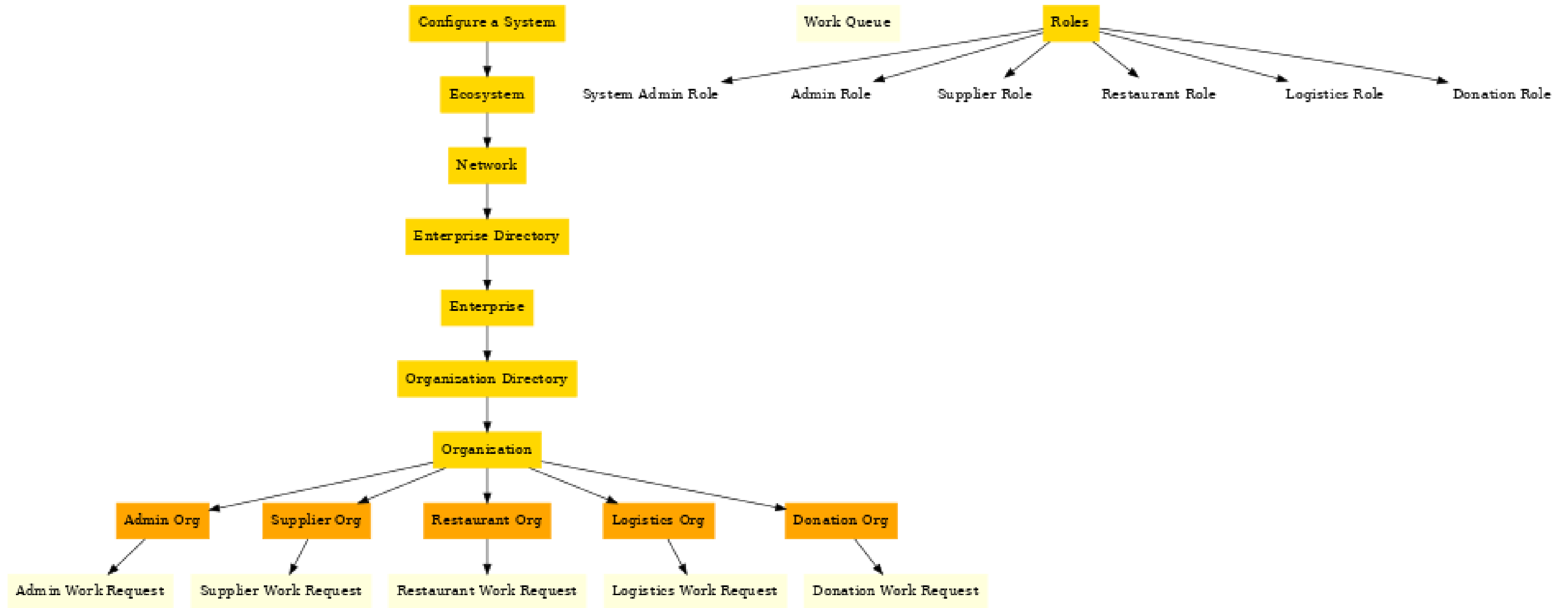
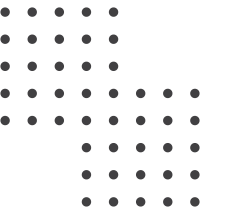
WORKFLOW

- Restaurant Order Creation: The restaurant initiates the order process by creating an order for required supplies.
- Logistics Approval: A logistics employee reviews the order, checks if the supply chain can fulfill it, and approves the order for forwarding to the supplier.
- Supplier Acceptance: The approved order is sent to the supplier, who confirms its ability to fulfill the request based on their inventory and capacity.
- Quality Control Screening: Once the supplier accepts the order, it moves to quality control, where the team verifies the quality of the goods based on defined standards.
- Delivery Manager Final Approval: After quality control approval, the request is forwarded to the delivery manager, who ensures the goods are delivered on time and according to the specifications.

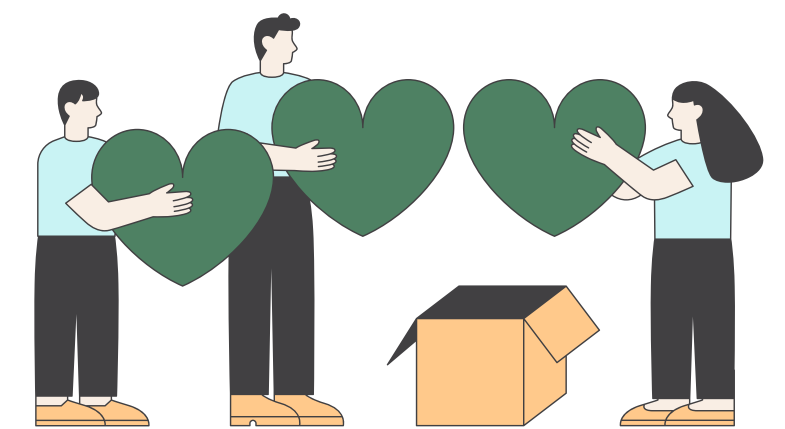
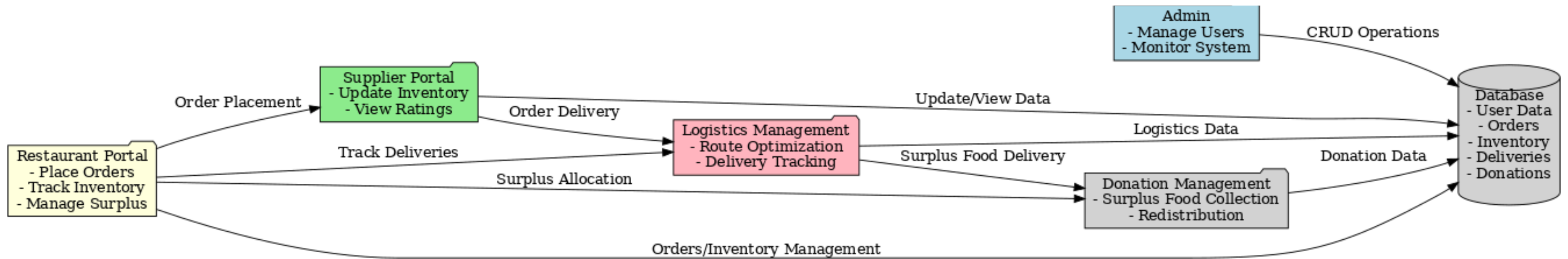
HIERARCHY STRUCTURE



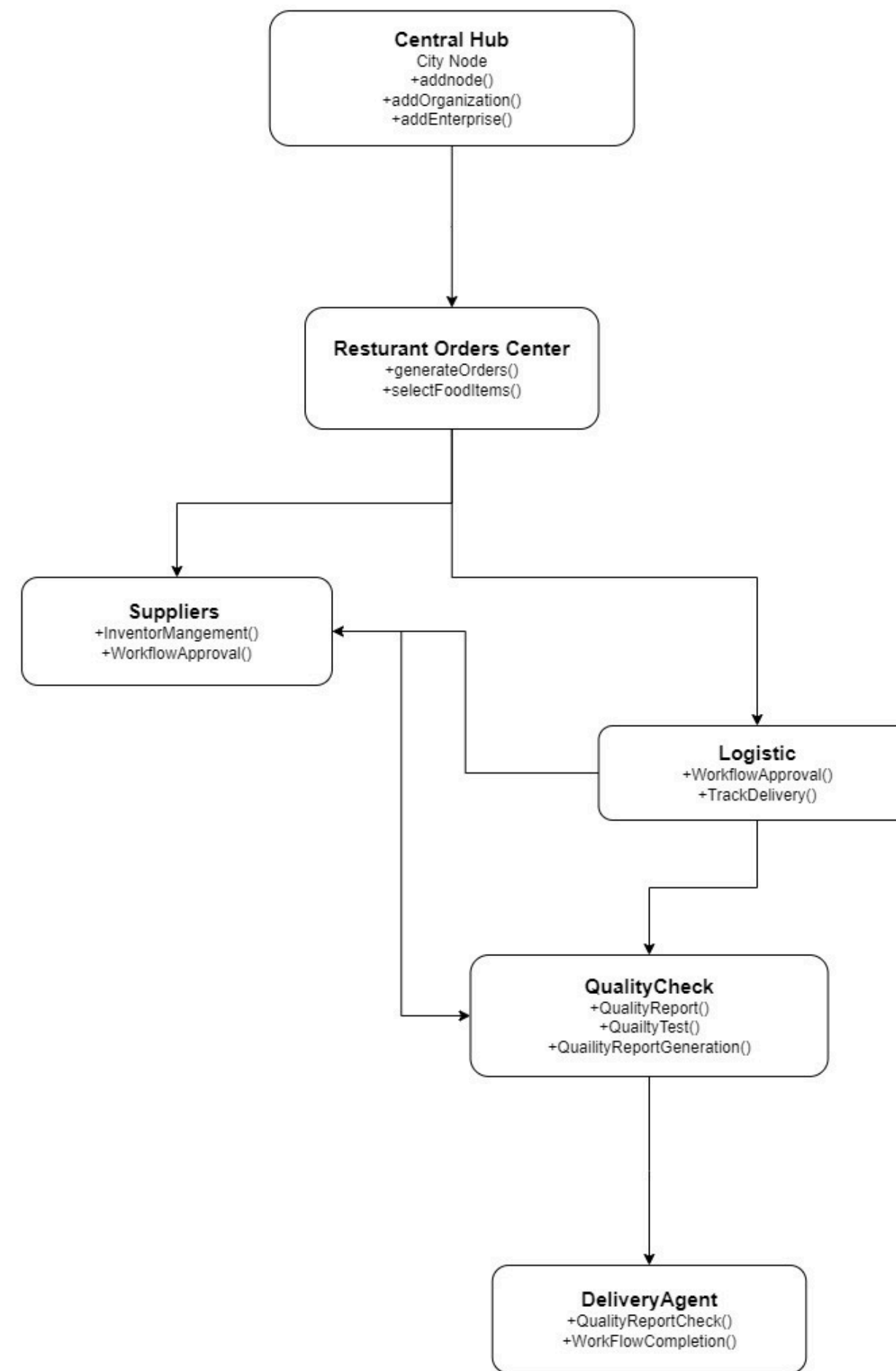
ARCHITECTURE DIAGRAM



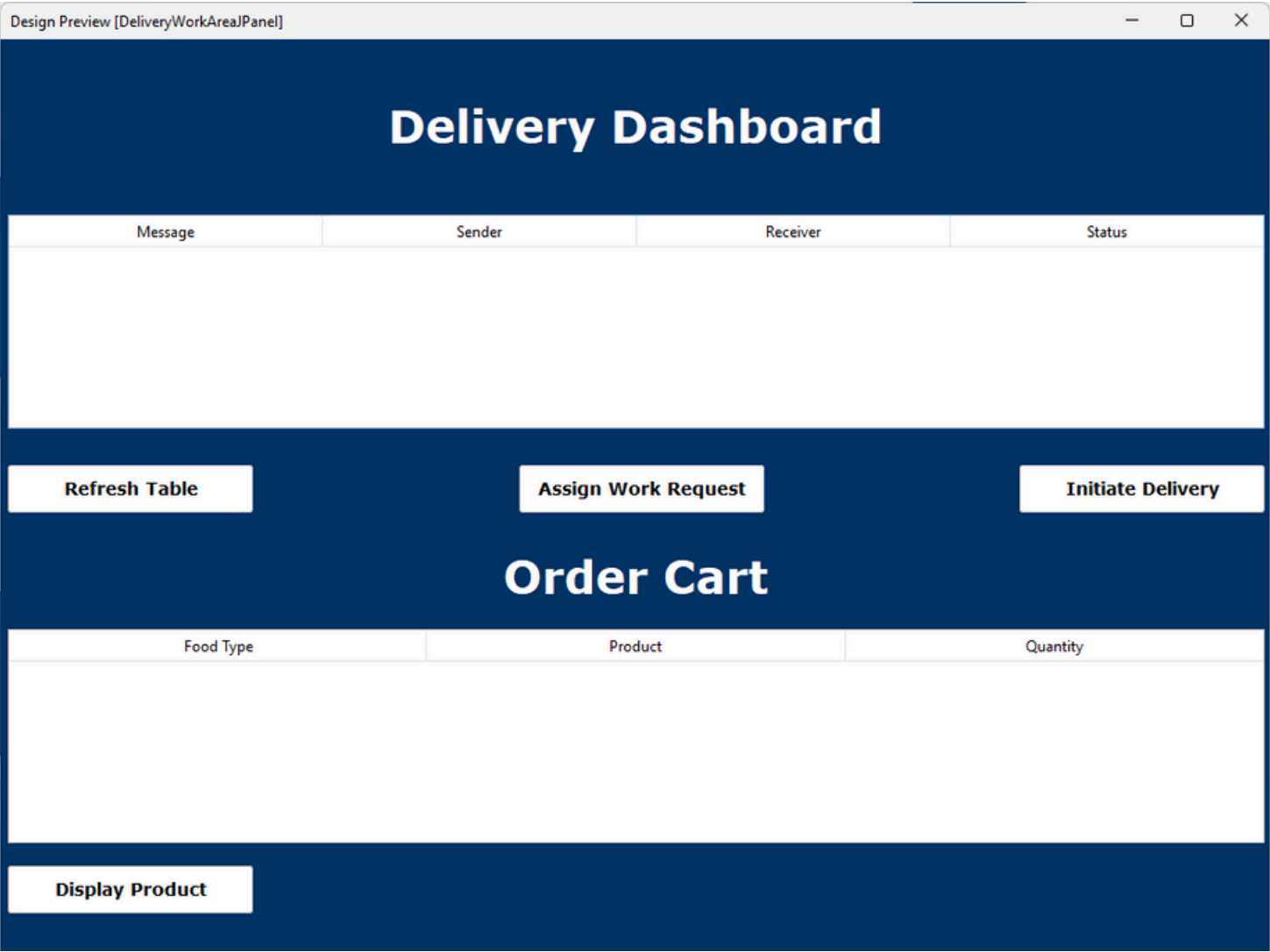
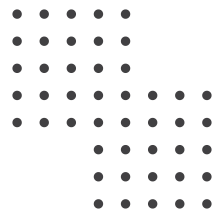
OBJECT MODEL



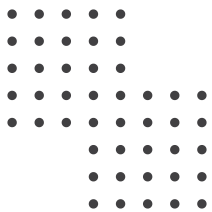
USE CASE



USER INTERFACE



USER INTERFACE



view [ProcessQWorkRequestJPanel]

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Result

Is the food free from signs of contamination?

☐ YES ☐ NO

Was proper storage temperature maintained?

☐ YES ☐ NO

Were hygiene standards maintained during handling?

☐ YES ☐ NO

Is the packaging intact and secure?

☐ YES ☐ NO

Does the product comply with its expiry date?

☐ YES ☐ NO

Are the ingredients sourced from verified suppliers?

☐ YES ☐ NO

Is the labeling accurate and compliant with regulations?

☐ YES ☐ NO

Food Type	Product	Quantity
-----------	---------	----------

Indicator

0%

NUTRITIONAL TEST

0%

INDICATOR TEST

0%

MICROBIOLOGICAL TEST

0%

Submit Result

Generate Summarized Report

Reset

Download Report

RESULT

0%

Design Preview [ProcessNWorkRequestJPanel]

Processing Request

Result:

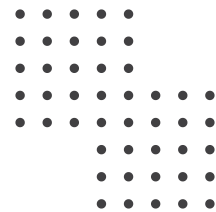
☒ Approved

☐ Rejected

Submit Result

Back

USER INTERFACE



Back

User Authentication

User Name	Role
-----------	------

Organization

Employee

Role

User Name

Password

Item 1

Item 1

Item 1

Create

USER I


Reset Options

Food Type	Product	Quantity



BENEFITS



- **Reduced Food Waste:** Efficient food quality checks minimize waste and support needy communities.
 - **Cost Savings:** Optimized logistics and inventory management reduce operational costs.
 - **Improved Efficiency:** Streamlined supplier, restaurant, and logistics coordination enhances overall workflow.
 - **Sustainability:** Promotes sustainable practices by reducing waste and optimizing resources.
 - **Better Supplier Relationships:** Transparent performance tracking fosters stronger partnerships.
 - **Enhanced Decision-Making:** Data-driven insights enable informed decisions for continuous improvement.
- 



THANK YOU

By,

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