

Cafeteria Menu Display

Team ID	LTVIP2025TMID30896
Project Name	Cafeteria Menu Display

Ideation phase

Problem statement

The Cafeteria Menu Display Portal will enhance the management, publication, and accessibility of daily and weekly cafeteria menus across an organization. Administrators will be able to create, update, and publish menus efficiently, ensuring employees have real-time access to meal options. The portal will streamline the approval process for new menus, automate menu scheduling, and maintain a historical record for future reference. Employees can easily view upcoming meals, dietary options, and special offerings, improving cafeteria engagement and meal planning. By centralizing menu management, the platform will reduce manual effort, minimize errors, and enhance the overall dining experience for employees.

Objectives

- CRUD operations for menu items (Create, Read, Update, Delete)
- Role-based access for cafeteria staff and employees
- Integration with calendar or notification systems
- User-friendly UI using Service Portal widgets or UI Builder components

Challenges of cafeteria menu display

Displaying a cafeteria menu might seem straightforward, but there are several challenges that can impact communication, customer satisfaction, and operational efficiency

1. Limited Space

Constraint: Physical or digital display boards often have limited real estate.

Impact: It's hard to show all options, ingredients, allergens, and prices clearly, especially in cafeterias with rotating menus.

2. Frequent Menu Changes

Constraint: Menus often change daily or weekly.

Impact: Updating physical displays (e.g., boards, posters) is time-consuming and prone to errors. Digital displays need to be easily and accurately managed.

3. Clarity and Readability

Constraint: Poor font choice, small text, or too much information can make menus hard to read.

Impact: Customers may miss important details, leading to confusion, delays, or dissatisfaction.

4. Dietary & Allergen Information

Constraint: Increasing demand for clear labels on vegan, vegetarian, gluten-free, halal, etc.

Impact: Inadequate labeling can lead to health risks or lost trust.

5. Multilingual Needs

Constraint: Cafeterias in multicultural settings may need menus in multiple languages.

Impact: Hard to accommodate all without clutter or overwhelming the design.