**Team Brisbane IT Crowd Project Idea**

After quickly learning that all of our team had the idea of application development as individual projects, it was a fairly simple decision to make our team project an application.

After some discussion, the team decided to go with an application that will assist the user to accurately calculate the amount of ingredients required to prepare a meal for any number of people.

This is important, as it will assist in the reduction of annual food waste (not only in Australia, but around the world.)

The below is a list of problems identified through research, which assisted the team to choose this application for its project idea.

**Annual food waste in Australia**

* 345kg per household or in a financial term $8 billion.
* Up to 40% of the average household bin is food waste which is costing them $1036 per year.
* Up to 20% of food purchased is discarded in Australia.
* 4,000,000 tonnes of food each year is thrown out

**Statistics of food waste in Australia**

Fresh Food – 33%

Leftovers – 27%

Packaged and Long-life products – 15%

Drinks – 9%

Frozen Food – 9%

Takeaway Food – 7% (Isn’t it interesting that this is the least discarded food item?)

It is estimated that somewhere between 20 and 40% of fruit and vegetables are rejected before reaching the shop floor, mostly because they don’t match the consumers high cosmetic standards.

**Environmental Impact**

When food waste decomposes with other organics in landfill it produces the greenhouse gas commonly known as Methane.

Methane is 25% more potent than the carbon that comes from a car exhaust.

Fresh water, fuel and other resources are wasted producing food that is ultimately discarded.

**Target Audience**

The biggest wasters of food in Australia are:

* Young consumers (18-24)
* Households with more than $100,000 income per annum
* Families with children

Because of the above statistics, the group believes that by helping and educating people on food waste, this project idea will have enormous benefits such as listed below:

* Society
* The Environment
* Health and Weight control
* Financial

These statistics are purely based on Australian food waste per annum, when you look at countries like America, it very quickly becomes apparent that this problem is truly alarming and requires a solution sooner rather than later.

America wastes 25% of its fresh water supply, producing food that gets discarded before consumption.

**Starvation around the world is not a supply problem, it is a distribution problem**.

**Summary**

Our project idea will not only benefit society and the environment but will also educate people on correct portion control. After using the application for a while, people will start to get a feel for and see how much food is actually required to feed people without the need for guessing or over-purchasing at the supermarket.

The application will take some user inputs such as height and weight of each guest or consumer and calculate requirements to meet BMI standards.

References:

<http://www.foodwise.com.au/foodwaste/food-waste-fast-facts/>

<https://foodforward.org/2015/10/food-waste-in-america/>

<https://www.healthdirect.gov.au/body-mass-index-bmi-and-waist-circumference>