

# Ideation Phase

Brainstorm & Idea Prioritization

Date	
Team Id	NM2025TMID02156
Project	To supply leftover food to poor
Mark	

## 1. Partner With Restaurants and Cafeterias

Goal: Redirect surplus food safely and consistently.

Create a simple daily pickup system where volunteers collect leftovers at closing time.

Work with restaurants to follow safe storage practices so food stays usable.

Encourage businesses to join “zero waste” or “food recovery” pledges.

## 2. Build a Local Food Rescue Network

Like a small-scale version of apps used in big cities.

Make a WhatsApp group or web form where people can quickly report leftover food.

Volunteers can coordinate pickups and drop-offs in real time.

Assign zones or shifts to avoid confusion and delays.

## 3. Organize Community Fridges

Public, monitored fridges where people can leave or take food.

Place them near community centers or churches.

Partner with local stores for regular donations.

Have volunteers clean and check the fridge daily.

#### 4. Work With Events & Weddings

These gatherings usually waste huge amounts of food.

Offer a “Food Collection Team” service that families can call in advance.

Provide clean containers so food remains safe.

Set up partnerships with caterers so the process is simple.

#### 5. Create an App or Simple Digital Platform

Even something small can make a big difference.

A basic form where donors submit food type, portion size, and pickup time.

Automatic notifications sent to volunteers or nearby NGOs.

Optional: add ratings for reliability and safety compliance.

#### 6. Schools & Corporate Offices

They often have extra food from canteens.

Work with management to set aside untouched surplus items.

Introduce “No Waste Day” where leftovers are collected at a fixed time.

Encourage staff to bring extra packed food once a week.

7. Use Safe, Standardized Packaging

To avoid contamination:

Distribute reusable containers for donors.

Label with date/time of packaging.

Provide basic safety guidelines (temperature, time, etc.).

8. Mobile Food Van

A van that collects and distributes food every evening.

Partners pick locations where poor communities gather.

Standard route makes it predictable and efficient.

Can also serve hot meals when leftovers aren't available.

9. Encourage Households to Participate

Small contributions matter.

Create a routine—"Leftover Wednesdays" or "Share-a-Meal Sundays."

Provide drop-off boxes at local community halls.

Promote on social media or neighborhood groups.

10. Work With Government or NGOs

They can help with:

Licenses or permissions

Storage space

Logistics

Volunteer training

Food safety adherence



Prioritisation Framework (Simple & Practical):

Use this matrix: Impact vs. Effort.

Idea Impact (Low–High).

Effort (Low–High) Priority.

WhatsApp alert group with volunteers High Low  Start first.

Tie-up with restaurants & bakeries High Medium  Next.

Community Fridge Medium Medium Good expansion stage.

Building a mobile app High Long-term plan.

Partnership with corporates / supermarkets Very high High Later stage .