**CHARTER**

**Project Name:**

FUN-H (Food UNH)

**Project Team and Stakeholders:**

The Project Team for “FUN-H” will consist of Austin Snow, Dartagnan Birnie, Jason MacMillan and Anthony Santos. All members will focus on creating a smooth UI and UX. Austin Snow will focus his efforts on menu implementation, Dartagnan Birnie will work on specific attributes to menu (protein, allergies, haram / religious implications), Jason MacMillan will put his efforts upon locational services and food availability, while Anthony Santos will work to implement the *Wildcat Plate* into the established product / menu.

Stakeholders in this product would primarily be casual students and staff / faculty at UNH looking to promote general nutritional health. A more niche audience would be that with food restrictions, such as those with food / health conditions like common allergies or diabetes. The dining hall staff would also benefit from the introduction of FUN-H, as dining hall efficiency would improve. Nutritionists and dietitians also can use FUN-H as a reference and/or guide when advising clients, who are members of the UNH community, towards healthy eating habits.

**Project Description:**

FUN-H will allow students to pre-plan a healthy meal in the sense of a user selected list, know where and which line to find the food they have picked, all while saving crucial time in a college student’s day. A digital list of food recommendations will be produced called a “FUN-H Plate”. This “FUN-H Plate”, or meal, will follow the recommended eating habits of the *Wildcat Plate* standards (One serving of each… *Fruits, Whole Grains, Vegetables, Lean Protein)*. Both dining halls, Philbrook and Holloway Commons, will be included in the FUN-H program, with menus being updated in respect to the data provided by the kitchen team.

As new adults, it can be hard to plan your own meals without the influence of your parents, while also resisting temptations of the delicious fatty foods. When walking into Philly, the first thing presented as you pass the turnstyle is the fried-food section. Having a pre-made, healthy list of items with locations will help to break those greasy, easily accessible, low nutritional value meals. Another point of interest comes from the *Asthma and Allergy Foundation of America* (AAFA) stating that **32 million** Americans (1 in 10 adults & 1 in 13 children / young adults) have a food allergy. FUN-H will make campus safer by explicitly listing all possible allergies, while also listing nutritional expectations and standards to promote basic health and the needs of those who may have Diabetes and other health conditions. Promote safety, cover, and display all possible dangers to student health in the dining halls at UNH.

**Vision:**

With FUN-H, the project team aims to create a healthier campus at UNH, while also making it easier for students and faculty to plan and find food options at both dining halls (HoCo, Philly). Through FUN-H can healthy meals be planned in a straight forward manner online before arriving at a dining hall.

**MOV:**

Make meal planning at the UNH dining halls more efficient and healthy by having 50 “FUN-H” plates, following the *Wildcat Plate* standard, created by May 5th, 2023.

**Mission Statement:**

There are different menus at each dining hall, which could make selecting certain options confusing for users. To counteract this, users will select their preferred dining hall first, and they will be prompted with healthy menu options from the hall they selected. Another issue is item location, users might not know where to find certain selections. To get around this, information on where to find all of the selections will be provided (main line, etc.).

**Success Criteria:**

* Receive feedback from 5 users related to the performance of the FUN-H application.
* Have 50 plates created on FUN-H by May 5th, 2023.
* See a 10% returning user rate on the FUN-H platform.

**Roadmap:**

