

Problem Statement: Dining Variety

Authors: Blaise Moses, Madison Yam, Ja'kye Williams, Luke Womick

Problem Statement: USC students often settle for the same dining options despite the offered variety simply because they are too short on time to risk trying new locations when these restaurant's menus and hours of operation are not easily accessed.

Who Is Affected?

Other than the obvious USC students who are affected, there are many more who are affected directly. Starting with the basics of dining we focus on three factors, while mainly focusing on the gormandizers. (1) The producers who are cooks and the companies sending food, (2) the gormandizers who eat the food, and (3) the disposers who get rid of all the food. The producers are affected because they are the ones supplying the students with food. With the app we can measure trends of what students eat to measure how much of what is needed at what restaurant. This would reduce wait times and minimize wasted food. The gormandizers are affected because they are trying to find efficient places to eat that aligns with their needs. And lastly, the disposers are affected because they are the ones taking care of what disposables need to go where to create the least amount of pollution.

What is the Problem?

The problem is that students don't know the different dining options that are offered to them and thus they settle for the same options over and over again and don't try new foods that they would rather have. Additionally, the problem is that they don't know what the places offer in comparison to the places they are comfortable with and the hours of operation are unknown to the students and thus they won't go to the different places since the information isn't easily accessible.

Where does the problem occur? This problem occurs not only to USC students but also to students at hundreds of universities worldwide. Amidst the adjustment to college life, eating variety is not prioritized and students fall into a loop of eating the same few things every day. These places typically end up being the main dining hall areas in colleges, Russell for USC.

Why Does it matter? The lack of easily accessible information about dining locations matters because it takes away from the potential experiences of students. There are many times when a student may want to try a new place, but instead settles for a tried and true option simply out of fear that the new place will not have something they like or will be closed when they arrive, particularly during the Covid-19 Pandemic when business schedules may be irregular. This leads to a lack of variety, and while apps like GrubHub do provide some solutions, they aren't geared towards an explorative mindset as much as to someone who already knows what they want.

Collaborators:

Problem Statement: Blaise M

Who?: Ja'kye Williams

What?: Madison Yam

Where?: Luke Womick

Why?: Blaise M