

Causes of Long Lines

High Volume of Students

- Peak hours
- Not enough serving stations for a large student body

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Food Preparation

- Limited Pre-pared Food
- Understaffed kitchen and serving lines
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Limited Seating

- No proper crowd control
- Students lingering at tables

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Potential Solutions

Increase Service Capacity

- Add more serving stations or kiosks
- Offer pre-packaged meals or snacks for quick service
- Stagger meal times with incentives (early/late lunch discounts)

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Enhance Food Preparation

- Prepare more meals in advance to reduce wait time
- Automate certain tasks

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Use Seating Arrangements

- Introduce time limits for dining during peak hours
- Offer more outdoor seating or additional dining spaces

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Food Chart App

- Show the que for certain foods and lines

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Long term improvements

Cafeteria Design

- Reconfigure the cafeteria space to allow smoother traffic flow
- Separate different food sections to minimize congestion

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Adjust using Data

- Analyze student meal patterns to adjust staffing and food supply
- Use student feedback to optimize menu offerings and reduce bottlenecks

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Scheduling and Communication

- Use a scheduling system manage peak hours.
- Inform students of peak hours and encourage staggered meal times.

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Staffing and Training

- Hire additional staff during peak hours.
- Provide training for staff on efficient service techniques.

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