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| **Problem Solving (A3) Report** | **Topic:** What is in my Fridge? | **Date:** 8/17/2020 |
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| **1. Identify a Problem** | **PLAN** |  | **4. Propose & Implement Countermeasures** | **PLAN/DO** |
| ***ASK:***   * Not every ingredient could be recorded * Too little recipes * Too many ingredients, too little recipes for all of them | |  | ***ASK:***   * Let users add ingredients themselves * Have an algorithm that searches recipes for them using that ingredient | |
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| **2. Set the Target** | **PLAN** |  | **5. Check/Evaluate** | **CHECK** |
| ***ASK:***   * Add the most common to uncommon ingredients and scour recipe databases of each ethnicity to have a wider range of recipes, given your ingredients. | |  | ***ASK:***   * Did the countermeasures work? * Was the target achieved * Can I verify that the Root Cause was eliminated (can I turn it off & on) * If the Countermeasure was not effective, why didn’t it work   ***SHOW:***  The results; describe the reliability of the new process  ***TOOLS:***  Line graph, pareto | |
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| **3. Analyze the Causes** | **PLAN** |  | **6. Act and/or Standardize** | **ACT** |
| ***ASK:***   * We cannot put every ingredient imaginable * Not every recipe includes all the ingredients * Keep testing to see if every ingredient gets registered and if recipes show up properly. | |  | ***ASK:***   * How will we ensure the process continues to work (stays solved)? * What have we learned? * Where else can we apply this learning?   ***SHOW:***  New or changed procedures, plans to apply learning in other areas  ***TOOLS:***  Standard Operating Procedures | |

Template by Ignacio Tampe