

Team ID	NM2025TMID06277
Project Name	Apply Leftover Food to Poor
Team Members	Ramanathan M(912422104032) Naveenkumar M(912422104026) Praveenkumar A(912422104030) RupeshRadhev R(912422104033)

2. Project Planning Phase — Apply Leftover Food to Poor

2.1 Introduction

This project aims to efficiently collect surplus or leftover edible food from restaurants, events, and households and redistribute it to underprivileged populations.

2.2 Project Scope

Emphasis on food safety, donor and beneficiary dignity, and transparent operations and Collaboration with NGOs

2.3 Objectives

Reduce food waste by diverting surplus edible food away from landfills.

Provide nutritious meals consistently to food-insecure populations.

Develop systems and processes for sustainable leftover food redistribution.

2.4 Deliverables

List of active food donor partners and signed agreements.

Collection and distribution schedule and logistics plan.

Database or platform for tracking food donations and distribution.

Volunteer and NGO engagement plan and training materials.

Food safety guidelines and compliance checklist.

2.5 Team Roles

M.Ramanathan: Project Lead — coordinates stakeholders and documentation.

M.Naveenkumar: Backend Developer — API, database, scheduling logic.

A.Praveenkumar: Frontend Developer — responsive dashboards, accessibility.

R.Rupeshradhev: Quality Analyst — functional, security, and performance testing.

2.6 Timeline (10 weeks)

Week 1–2: Project kickoff, team formation, stakeholder identification

Week 3–4: Partner onboarding (donors, NGOs) and agreements signed

Week 5–7: Technology platform setup and volunteer recruitment

Week 8–9: Monitoring, feedback collection, and issue resolution

Week 10: Final evaluation, documentation, and project reporting

2.7 Resources

Hardware: Standard developer machines and mobile devices for testing. Software: Node.js/Django backend option, React frontend, MySQL/Postgres DB. Tools: GitHub, Postman, JMeter, mapping API (e.g., Google Maps or Open-source alternative).

2.8 Risk Management

Food Safety Risks: Mitigated through strict compliance with hygiene protocols and continuous monitoring.

Logistical Delays: Contingency planning with alternate transport routes and backup volunteers.

Donor/Recipient Miscommunication: Clear communication channels and frequent updates to stakeholders.