

Ideation Phase

Define the Problem Statements

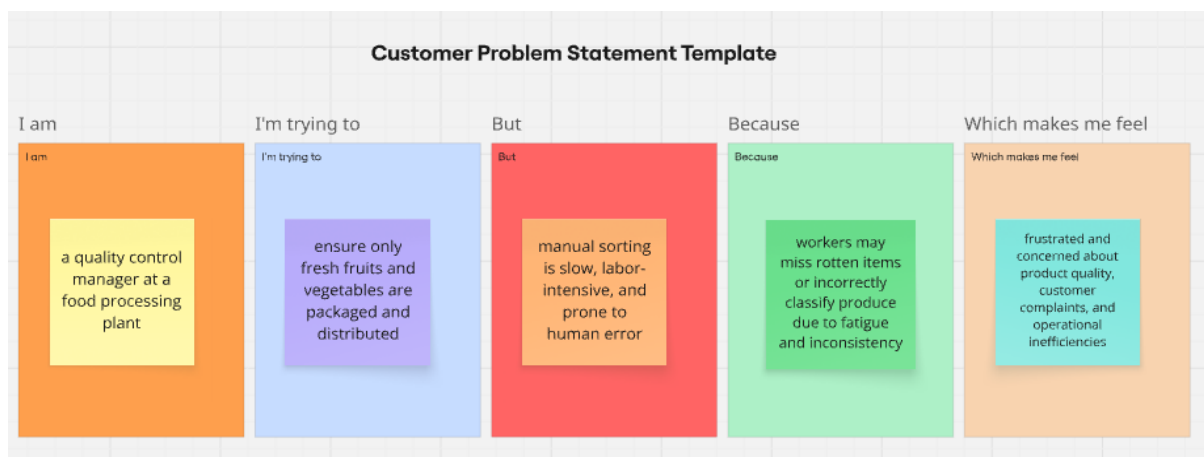
Date	24 June 2025
Team ID	LTVIP2025TMID58662
Project Name	Learnhub : Your Center For Skill Enhancement
Maximum Marks	2 Marks

Customer Problem Statement Template:

Rotten fruits and vegetables pose a major challenge in the food industry and households, leading to increased waste, reduced quality, and higher operational costs. Traditional sorting methods rely heavily on manual inspection, which is time-consuming, inconsistent, and prone to human error.

At Learn Hub – Your Center for Skill Enhancement, this project explores the use of transfer learning and computer vision to create a smart sorting system that can automatically and accurately detect and separate rotten produce in real time. The goal is to boost operational efficiency, minimize waste, and deliver high-quality produce to consumers across various settings – from industrial food processing units to individual households.

Example:



Problem Statement (PS)	I am (Customer)	I'm trying to	But	Because	Which makes me feel
PS-1	a quality control manager at a food processing plant	ensure only fresh fruits and vegetables are packaged and distributed	manual sorting is slow, labor-intensive, and prone to human error	workers may miss rotten items or incorrectly classify produce due to fatigue and inconsistency	frustrated and concerned about product quality, customer complaints, and operational inefficiencies
PS-2	a supermarket inventory manager	make sure that only fresh produce is placed on shelves	I cannot reliably check the freshness of every item in large shipments	there's no automated system for identifying spoilage at the receiving stage	stressed and dissatisfied, as it can lead to customer dissatisfaction and increased waste
PS-3	a tech-savvy homeowner managing my family's grocery consumption	reduce food waste and save money by using all produce before it spoils	I often forget about items in the fridge until it's too late	I don't have real-time alerts or visual monitoring of produce conditions	guilty and wasteful, wishing for a smarter way to manage food freshness at home