# Complete Workflow: Ayurvedic Diet Management with Hospital Integration, Mess Menu & Dashboard

# 1. User Registration (Outside Hospital)

- Patient/family registers on the platform → a **unique user code** is generated.
- This code is shared with the hospital during admission/consultation.

# 2. Hospital Profile Linking

- Hospital staff enters the user code into the system.
- The platform syncs **patient demographics & profile details** (name, age, gender, contact info, dietary habits, allergies).

# 3. Mess Menu Upload/Update

- Hospital mess staff uploads/updates the menu (daily/weekly).
- Menu items are tagged with:
  - Nutritional data (calories, macros, micronutrients).
  - Ayurvedic properties (Rasa, Virya, Guna, Vipaka, digestibility).

# 4. Vital Check & Medical History

- Nurse/medical staff fills **vital form** (BP, sugar, thyroid, cholesterol, BMI, weight, etc.).
- Records **medical history & lifestyle details** (illnesses, medications, digestion, bowel habits, water intake, sleep quality).

#### 5. Diet Chart Generation

- System generates a **personalized diet chart** using:
  - Patient profile + vitals.
  - Mess Menu availability.
  - o Ayurvedic dietary principles (dosha balancing, Rasa, Virya, Guna, etc.).
- Dietitian can customize plan and substitute unavailable foods with alternatives.

# 6. Hospital Dashboard Features

The hospital has access to a **centralized dashboard** where they can:

#### 1. Patient Management

- View all patients enrolled with their profiles.
- Access medical history, vitals, dietary habits, dosha imbalance, and lifestyle details.
- Track previous patients: dates of visits, all stored data.

#### 2. Diet Chart & Meal Tracking

- View and manage each patient's diet plan.
- Tickmark whether prescribed food has been:
  - Given by the hospital mess staff.

- **Eaten** by the patient (patient self-reporting or nurse confirmation).
- Add **remarks** (e.g., "patient skipped breakfast" / "requested lighter dinner").

#### 3. History & Records

- Complete historical data access for each patient.
- o Timeline of visits with vitals, diet charts, and progress reports.
- Export or print charts/reports for follow-ups.

# 7. Diet Plan Delivery to Patient

- Patient receives diet chart via:
  - Mobile app with real-time plan.
  - Reminders/notifications for meals and hydration.
  - Printable handouts for offline reference.

# 8. Ongoing Monitoring & Updates

- Patients log meal adherence, symptoms, and feedback via the app.
- Nurses can confirm/tick meals in dashboard.
- Dietitians review progress and update charts if:
  - Vitals change.
  - Mess menu changes.
  - o Patient's health condition evolves.

# 9. Alternative Food Suggestions

- If certain prescribed foods are not available in the mess inventory, the dietitian can substitute alternatives from the food database.
- Substitutes maintain **nutritional balance** and **Ayurvedic alignment**.
- Now this system is fully hospital-centric + patient-centric:
  - Patients → get personalized, Ayurveda-based diets + reminders.
  - Hospitals → manage all patients, meals, and records via a central dashboard.

**DIETICIAN WORKFLOW** 

# Dietician Side Workflow: Ayurvedic Diet Management Platform

#### 1. Patient Consultation

- Patient or family member provides their **unique user code** to the dietician.
- Dietician enters the code → patient demographics and basic profile details are automatically fetched from the platform.
- Dietician then fills out additional information:
  - Current health issues / symptoms
  - o Illnesses/diseases (acute, chronic, or lifestyle-related)
  - Remarks / observations from consultation
  - Lifestyle and digestion patterns

#### 2. Al-Assisted Diet Chart Generation

- Based on the patient profile + medical details + Ayurvedic principles, the system generates a personalized diet chart using Al:
  - o Takes into account dosha balance, Rasa, Virya, Guna, Vipaka.
  - o Optimizes nutritional balance while being feasible with available foods.
  - Suggests meal timings, portion sizes, and alternative foods.

# 3. Diet Chart Review & Approval

- Dietician reviews the **Al-generated diet chart**:
  - o Can modify foods, portions, or Ayurvedic recommendations if needed.
  - Adds custom advice or patient-specific notes.
- Once satisfied, the dietician approves the diet chart.

# 4. Diet Chart Delivery

- Upon approval, the diet chart is **automatically sent to the patient** on the platform (web or mobile app).
- Patient receives:
  - Meal plan with Ayurvedic notes
  - Notifications/reminders for meals and hydration

#### 5. Dietician Dashboard Features

#### 1. Patient Profile Management

- View individual patient profiles: demographics, vitals, health history, previous consultations.
- Access all diet plans assigned to the patient.

#### 2. Consultation History & Scheduling

- Track all attended patients with their diet plans.
- View previous consultation dates and next scheduled consultation.
- Add or update follow-up dates directly in the dashboard.

#### 3. Policy & Guidelines Integration

- Access Ministry of AYUSH policies and government-issued Ayurvedic regimes.
- Incorporate official recommendations into diet planning.

### 4. Reports & Notes

- Add remarks about patient progress.
- Export patient reports or diet plans for records or compliance purposes.

### 6. Continuous Monitoring

- Patient feedback (adherence, symptoms, energy levels) can be monitored via the platform.
- Dietician can review feedback and update diet plans accordingly for the next consultation.
- Al-assisted recommendations can re-optimize the plan dynamically if new inputs are added.

**USER WORKFLOW** 

# User Workflow: Ayurvedic Diet Management Platform

#### 1. User Profile & Registration

- User (or family member) registers on the platform → a **unique user code** is generated.
- The user shares this code with either the hospital or dietician.
- Demographics, basic profile, and lifestyle information are saved to the platform.

# 2. Receiving a Diet Plan

#### A. Diet Plan from Hospital:

- User receives diet plan automatically from the hospital.
- Restrictions:
  - Cannot search for alternative foods.
  - Must follow the hospital's mess menu-based plan.
  - Ayurvedic principles are embedded automatically.

#### B. Diet Plan from Dietician:

- User receives Al-assisted, dietician-reviewed diet plan.
- Flexibility:
  - User can search for alternative foods if the recommended food is unavailable.
  - All alternatives are suggested considering Ayurvedic principles and seasonal/weather considerations (e.g., warm foods in winter, cooling foods in summer).

# 3. Meal Scheduling & Notifications

- Platform sends real-time notifications for:
  - Meal timings (breakfast, lunch, dinner, snacks)
  - Water intake recommendations
  - Special notes (e.g., "Eat warm soup for better digestion")

#### 4. Personalized Guidance

- Each food item is accompanied by:
  - o Ayurvedic explanation: how it balances doshas (Vata, Pitta, Kapha)
  - Nutritional benefits
  - Digestive or seasonal relevance
- Users can understand why each food is recommended and how it affects their body.

#### 5. Interactive Features

- Personal Chatbot:
  - Answers user questions about meals, Ayurvedic principles, and general guidance.
  - Provides reminders and motivational tips for adherence.

#### Learning Hub:

Educational content about Ayurvedic principles, dosha balancing, seasonal diets

Book recommendations and articles for further learning

# 6. Feedback & Tracking

- Users can log:
  - Meals eaten vs. missed
  - Symptoms or digestion feedback
  - Energy levels and overall wellbeing
- This feedback is accessible to the **dietician for follow-up adjustments**.

#### 7. Overall Benefits for User

- Understand the reason behind each diet recommendation (nutritional + Ayurvedic rationale)
- Follow personalized, season-aware diet plans
- Stay on track with scheduled notifications, water intake, and reminders
- Learn and deepen knowledge of Ayurveda while managing their health
- Have **flexibility** to adapt meals when recommended by dietician

This workflow makes the platform user-centric, educational, and interactive, while respecting hospital or dietician constraints, and ensuring adherence to Ayurvedic principles.