



FOOD MANAGEMENT SYSTEM



Group-7

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Problem Statement



In hostels, catering areas, and hotels, a significant amount of food is wasted daily.

The primary reason for this is the difficulty in predicting the amount of food required, leading to excess food preparation and wastage.

This wastage is not only harmful to the environment but also causes financial losses to hostels and catering areas.





Objectives



The primary objective of the food management system is to reduce food wastage by providing a platform for people to access affordable food.

The system aims to provide benefits to hostels, catering areas, and hotels by reducing their food costs and creating job opportunities for delivery boys.





Motivation



Food wastage is a major issue that affects not only our finances but also the environment. In many hostels, catering areas, and hotels, extra food is prepared to accommodate guests, leading to large amounts of food going to waste.

By developing a food management system, we can tackle this problem by efficiently managing food inventory, orders, and delivery, ensuring that no food goes to waste.





Abstract

The Food Management System is an innovative and sustainable web-based application designed to manage excess food in hostels, catering areas, and hotels. The system provides a platform to display available food in the hostels, catering areas, or catering areas. The project aims to reduce food waste by promoting responsible food practices, and it can be beneficial to orphanages, social workers, and other organizations that require food donations. Social workers and other social service volunteers will deliver the food to the needy without charging a delivery fee.

It also benefits orphanages and other organizations that require food donations. Social workers can take advantage of this system to collect and distribute food to people in need, ensuring that no food goes to waste. The system promotes the concept of sustainability and the efficient use of excess food. Overall, this project is a valuable addition to the food management sector and can benefit a wide range of users, including hostels and hotels, social workers, and orphanages.





Novelty



The food management system is a unique solution to the problem of food wastage in hostels, catering areas, and hotels. It is a new and innovative approach that can reduce food wastage and help to create a more sustainable environment.

The system is user-friendly and provides several additional features such as rating systems, real-time updates, and analytics dashboard, among others.





Literature Review



Studies have shown that food management systems can significantly reduce food wastage, with reductions ranging from 47% to 52%.

While food management systems face challenges such as technical issues, and delivery delays, these challenges can be overcome with proper planning, management, and monitoring.





Project Plan



PHASES

Phase 1: Planning and Analysis

- Define the project scope, objectives, and requirements.
- Develop a project plan with timelines, milestones.
- Identify resources requirements.

Phase 2: Design and Development

- Develop the user interface design and system architecture.
- Develop the modules and features based on the project plan.





PHASES

Phase 3: Deployment and Launch

- Deploy the system on the hosting platform.
- Monitor the system for bugs, errors, and performance issues.
- Implement user feedback and make necessary improvements.

Phase 4: Maintenance and Support

- Provide maintenance and Perform security checks.
- Update the system with new features and functionalities.





TIMELINE

2 week:

Module 1: User Registration

Module 2: Admin Dashboard

2 week:

Module 3: Order Management

Module 4: Notification Alerts

1-2 week:

Module 5: Inventory Management





TIMELINE

2 week:

Module 7: Feedback Management

Module 8: Security Features

1 week:

Module 9: Reporting and Analytics

1 week:

Deployment and launch of the food management system.





Thank You