

Implementing a "Smart Sort" system with transfer learning to identify and remove rotten fruits and vegetables, aiming to reduce waste and improve the quality of the remaining produce.

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Doing
What is the user actively doing at each step?
What tools or resources is the user utilizing?
Are there any actions the user is avoiding?

Observing increased waste and labor costs associated with manually sorting out rotten produce. Researching potential automated solutions online.

Watching demos of smart sorting systems, specifically looking for features related to identifying decay. Comparing accuracy rates for identifying rotten items.

Consulting with sales representatives about the system's ability to handle various stages of rot and different types of produce. Reviewing ROI calculations based on potential waste reduction.

Agreeing to purchase and scheduling installation, emphasizing the need for accurate rotten produce detection.

Participating in training focused on how the system identifies rotten items and how to adjust sensitivity settings.

Running initial batches of produce through the system, closely monitoring its accuracy in identifying and removing rotten fruits and vegetables.

Adjusting system settings based on the initial results to optimize the detection of rotten produce while minimizing false positives (removing good produce).

Integrating the smart sorting system into the regular produce handling workflow, relying on it to remove rotten items.

Regularly checking the system's performance in identifying rotten produce and performing necessary maintenance.

Evaluating the reduction in waste and labor costs achieved since implementing the system for rotten produce removal.



Thinking
What's on the user's mind at each step?
What doubts or concerns does the user have?
What decisions is the user trying to make?

"We're losing too much to spoilage and spending too much on manual sorting. There must be a better way."

"Can these systems really tell the difference between slightly bruised and truly rotten? How accurate are they with different types of decay?"

"Will this system significantly reduce our waste? Is the investment worth the cost, considering the potential savings on spoiled goods and labor?"

"I hope the installation goes smoothly and the team understands our specific needs for identifying rotten produce."

"I need to pay close attention to how the system is trained to identify different stages of rot. Can we fine-tune this effectively?"

"Let's see how well it actually performs with our regular batches. Are there many false positives? Is it missing truly rotten items?"

"We need to adjust the sensitivity to get the right balance. It's removing too much good produce OR it's not catching enough rotten ones."

"I'm trusting the system to handle this critical task effectively. We should see a noticeable difference in our waste levels now."

"Is the system still performing optimally? Do we need to recalibrate or clean it to maintain accuracy in identifying rotten produce?"

"Has this investment truly paid off in reducing waste and improving our bottom line by efficiently removing rotten fruits and vegetables?"



Feeling
What emotions is the user experiencing in each step?
How does the user's emotional state affect their actions?
Are these feelings positive, negative, or neutral?

Frustrated, concerned about losses, hopeful for a solution.

Curious, cautiously optimistic, potentially skeptical.

Hopeful, weighing risks and benefits, seeking reassurance.

Excited, yet slightly anxious about implementation.

Focused, engaged, wanting to learn and ensure proper setup for their specific need (rotten produce).

Observing, evaluating, potentially surprised (positively or negatively) by the accuracy with rotten produce.

Determined to optimize, possibly frustrated by initial inaccuracies, but hopeful for improvement.

More confident, relieved to have an automated solution for a challenging problem.

Vigilant, responsible for ensuring continued performance in identifying rotten produce.

Satisfied (if successful), validated in their decision, potentially eager to explore further improvements or applications.

See an example