

## Solutionstorming

Josh

- 1. B2B corporate self-service meal machine w/ fresh meals delivered weekly**
2. Cooking school meal delivery partnership
3. Pre-made work lunch meals made for the week shipped to home
4. Lunch in a cup (more meal based dailyharvest)
5. Smart lunchbox, works with premade meals and automatically cooks/heats in time for lunch break)

Chanel

1. Upload Recipe & Have insights from nutritionists (rating & recommendations) - Aida (34): "I don't know how healthy I cook."
2. Easy recipe (5 ingredients), easy snacks, relatively healthy snack list - Christine (45, no child): "How healthy I eat depends on if I go grocery shopping or not."
3. Nutrition analysis tool to collect order history (data) and give meal suggestions (balance the nutrition intake) - Gene (29): "I pick the food by stomach not by brain... Sometimes I take the Omega 3 supplement while I should eat more fish instead."
4. Customize 1-2 dishes/bento with (popular) restaurants and give calories and sugar level of the meal. Nina (27): "For anti-aging purposes/skin health, I avoid food with high sugar levels...It's not your body that decides what to eat but your brain."
5. Robot Chef (Chanel's choice - AI optimizes recipes based on my rating/preferences while I can also customize the recipe)

3 ppl voted for food vendor (Gene, Nina, Eric)

Ishani

- 1. Bento boxes made weekly (a couple times a week - on designated days) and delivered to a centralized location where customers can pick up their meal when they have a break (think amazon hub for meals)**
2. Lunch kits (working with local grocery stores to put together lunch kits for neighboring businesses' employees)
3. Delivery robots that bring food from neighboring restaurants to your place of work (taking out the delivery charge)

Kush

1. Prepared food made by households that is shipped daily in orders of 10 and up. For example, people can order 2 prepped meals of 5 different dishes and have them delivered to their doorstep. Think HEB fresh delivered, healthy, varied, and fresh.
2. Kitchen United Mix but serve the top dishes from a bunch of different cuisines with the most similar dishes.
3. Robotic machine that can make one dish from 5-6 different cuisines with the most similar ingredients. For example, for a taco you need tomatoes, cheese, lettuce, and tortilla and it could also make a sandwich using those ingredients.
4. Machine that makes food on demand. Think <https://basilstreetpizza.com/> but for 5 different dishes and each machine makes a different type of cuisine. I.e pizza, burgers, tacos, sandwiches

5.

Sam

1. Meal vending machine with microwave/heater incorporated into the machine
2. Subscription model that can be delivered to office spaces to ensure freshness
3. Meal planning app that can identify intolerances and suggest easy meals that can be taken to the office space
4. Catering subscription that can be utilized by companies, maybe the company can pay a little less to employees to ensure their lunch is paid for

B2B corporate self-service meal machine w/ fresh meals delivered weekly

4. Bento boxes made weekly