

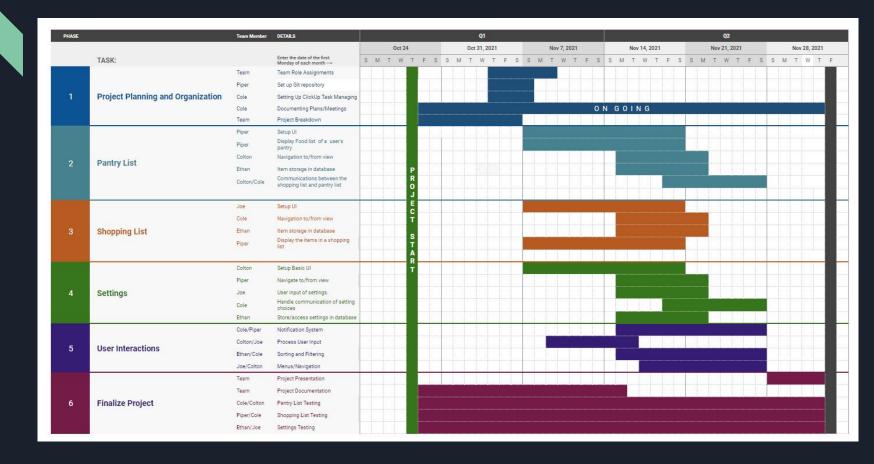
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The Problem

- Roughly one third of the food produced in the world for human consumption every year – approximately
 1.3 billion tonnes – gets lost or wasted.
- Restaurants have a difficult time tracking their food inventory, and have to spend large amounts of time to ensure their food products are in a safe serving condition

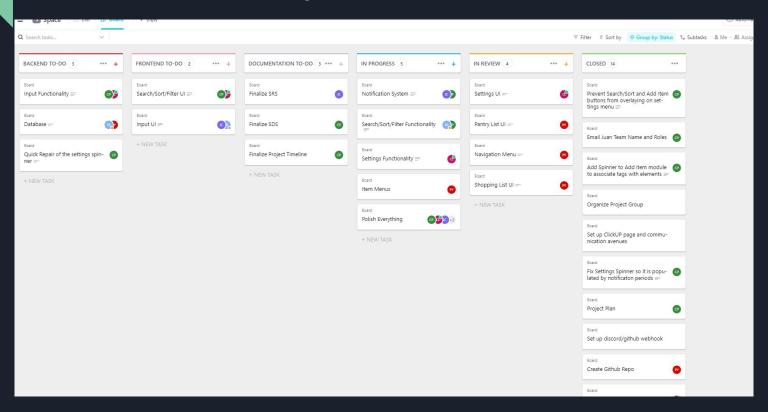


Project Timeline



Task Breakdown

• Used a modified scrum organization method

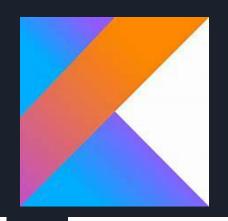


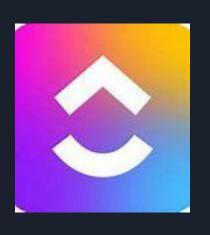
Modules

- User input
- Database
- Notification system
- Searching/Sorting System
- List UI
- Settings

Technologies Used



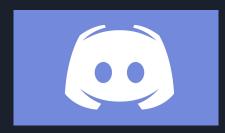












Use Cases

- Restaurant needs to know when the chicken they have will go bad
- Food bank needs to know how much turkey they have before the holidays
- A family needs to know if they have eggs and milk at home while out shopping

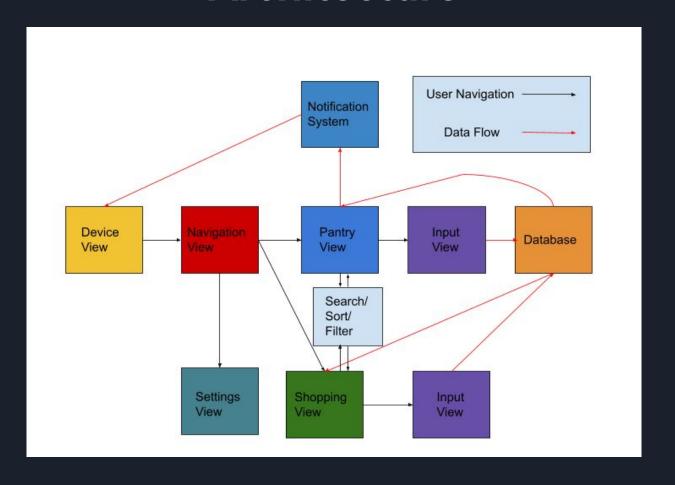


Monetization Opportunities

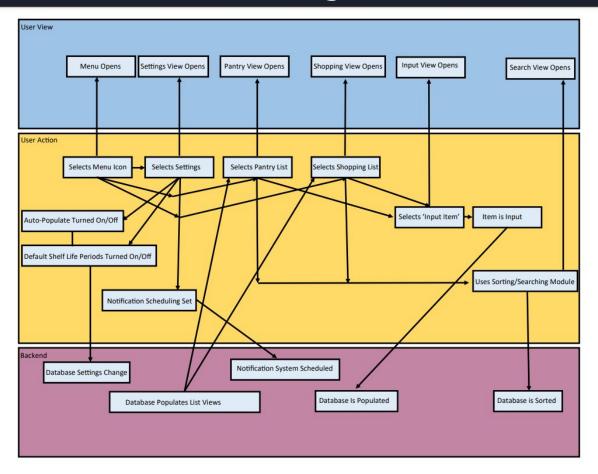
- Paid Version Business can pay a low-cost monthly fee for a premium membership of varying tiers. Higher tiers yield more devices upon which the application can be used.
- Free Version- Individual consumers can download a free version that requires no account and saves data locally, meaning they can only use one device. We can also sell ad-space on this free version.



Architecture



User Diagram



Future Improvements

- iOS Version
- User Accounts
- More detailed notifications
- Receipt & Barcode scanning



Demo