

Infosys Food Trends Project

The Infosys Food Trends Project is about staying updated with the way people's food habits are changing and using technology to make dining better at Infosys campuses. Nowadays, employees look for meals that are healthier, eco-friendly, and easy to get, and this project is focused on making that happen.

Purpose

The goal is simple: make dining at Infosys better by listening to employees, using digital tools to personalize options, and ensuring we run food services in a more sustainable way.

Key Goal

- Track global and Indian food trends to see what people prefer.
- Understand employee expectations through surveys and feedback.
- Compare our food services with what the best FoodTech companies are doing.
- Use AI and analytics to suggest meals that fit individual tastes.
- Cut down on food waste and support eco-friendly practices.

Approach

1. **Collect Insights** – Run surveys, look at social media opinions, and study competitors.
2. **Analyze Data** – Use analytics and predictive models to spot food trends.
3. **Design Solutions** – Create AI-based menu recommendations and waste-control systems.
4. **Test and Improve** – Try these solutions in Infosys Food Courts and refine them based on real feedback.

Outcomes

- A better dining experience where employees feel meals are made for them.
- Less food waste through smarter demand planning.
- Stronger focus on sustainability, with eco-friendly practices and partnerships.
- A solution that can easily scale across all Infosys campuses.

Conclusion

With this project, Infosys has the chance to lead the way in combining technology, sustainability, and customer focus in the food space. The end result will be smarter, greener, and more enjoyable food services that keep employees happy and set new standards in the industry.