

1. Task Breakdown Perspective

How might we split the dining process during peak hours to reduce waiting time through dedicated windows, pre-ordering, and other methods?

How might we categorize food supply into "basic necessities," "healthy specialties," and "viral innovative dishes" to meet daily needs while accommodating personalized choices?

1. 任务拆分角度

我们该如何拆分高峰时段的就餐流程，通过设置专用窗口、预点餐等方式减少等待时间？

我们该如何将菜品供应划分为“基础刚需类”“健康特色类”和“网红创新类”，既满足日常需求又兼顾个性化选择？

2. Amplify Strengths/Eliminate Weaknesses Perspective

How might we amplify the cafeteria's core advantages of "proximity and time-saving" by integrating quick meal pickup, convenient payment, and other services to further improve dining efficiency?

How might we eliminate issues like untimely table cleaning and inadequate utensil sanitization to establish a implementable closed-loop hygiene management system?

2. 放大优势 / 消除劣势角度

我们该如何放大食堂“距离近、省时间”的核心优势，搭配快速取餐、便捷支付等服务，进一步提升就餐效率？

我们该如何解决餐桌清理不及时、餐具清洁不到位的问题，建立一套可落地的卫生管理闭环体系？

3. Reverse Thinking Perspective

How might we transform "crowding during peak hours" into a social scenario, turning waiting in line or sharing tables into opportunities for student interaction rather than inconveniences?

How might we leverage "food innovation" to increase cafeteria revisit rates, instead of relying solely on the natural advantage of "proximity" to attract students?

3. 逆向思考角度

我们该如何将“高峰时段拥挤”转化为社交场景，让排队或拼桌成为学生互动的契机而非困扰？

我们该如何借助“菜品创新”提高食堂的复购率，而非单纯依赖“距离近”这一天然优势吸引学生？

4. Question Assumptions Perspective

How might we break the perception that "cafeterias can only provide regular meals" and explore the possibility of regular supply of healthy fat-loss options, local specialties, and viral dishes?

How might we utilize unexpected resources to enable teachers and students to deeply participate in cafeteria service optimization?

4. 质疑假设角度

我们该如何打破“食堂只能提供常规餐食”的固有认知，探索将健康减脂餐、地方特色菜、网红菜品纳入常态化供应的可能性？

我们该如何利用非预期资源，让师生深度参与食堂服务优化？