

1. Barcodes (for producers who can't afford them/to track the expiration date,
2. Platform connecting private consumers with producers (geo-based?)  
Assembly of online product catalogues and private vendors offer
3. Sales forecast
4. Expiration date tracker and a database
5. interactive food menu where the food seller can try to explain their food in a more intuitive and creative way
6. community where people can share ideas on how to deal with the expired food, to cook it in the traditional way
7. use the specific smell of the food provided in the restaurant to attract customers
8. deal with the malicious rating/clicking on competitors online restaurant
9. Platform for communication between workers (easy to use, with the ability to overview and be in charge of communication, easily available)
10. Tables booking software
11. Inventory tracker (possibly with barcodes, get rid of Excel sheets in smaller enterprises)  
Self refilling stock eg. something like Amazon Dash but with ability to control it (easily managed software with the size of order, way of delivering it (concerns about eco friendliness), ability to stop it or change any time, full control)
12. Getting rid of paper (e-signatures, e-contracts, with push for the employees to send the documentation eg. in order to get a salary)
13. Platform connecting big (or small) producers with restaurants, shops to give away the food that didn't sell (something like Karma between producers and food sellers)  
also see <https://www.kitro.ch> (in Swiss)  
<https://people.matsmart.se> (in Sweden)
14. Logistics platform for restaurants (can we buy 120 kilos of strawberries - who's going to cook with it, what dish, where to store it; getting rid of hundreds of phone calls and putting it on display for all the deciding parties)
  - a. Perhaps a system where employees can order what they will need for the coming week (kgs of ingredients etc.), which the manager can see and place orders depending on
  - b. Shows leftover ingredients and what they can be used for the coming week
15. simplify the food order and related service by providing fast menu or set menu
16. a service to compare the emissions that different brands of products produced when shipping to Sweden, incentivizing food shippers to decrease their emissions and letting food stores choose the most environmentally friendly ones
17. tracking for how many tonnes of food that goes to waste each month/week, and perhaps presented also in terms of how many people it could have fed, or how many kgs of food the compost could have helped produce.