

Examples of problems & ideas

❓ Examples of ideas

- Environmental Impact-Based Menu Planning Tool for Canteens
- Identify future food product trends
- Create a digital tool to support consumers in shifting toward plant-based diets
- An app using an LLM that checks menus and, based on them, creates an ecological impact score for restaurants.
- AI for nudging (for canteens or supermarkets), an AI that explains where to place a given product in order to make it more appealing.

🔥 Examples of problems

- Use AI to reduce losses in menu and product creation. Losses refer to the percentage of an ingredient that is lost during the production process (for example, a certain quantity of carrots lost in a carrot-based dish).
- How can AI generate the testing phase of plant-based analog products (meat, milk, cheese, etc.)?
- How can AI be used to improve traceability from raw materials to finished products?
- How can AI simplify ingredient lists to highlight healthier products (enhancing or improving Nutri-Score, Yuka ratings, etc.)?
- How can the price of a product versus its benefits be explained clearly to consumers in order to facilitate adoption?

🔥 Challenges specific to collective catering (such as CROUS-type institutions)

- How to increase the selection rate of the lowest-carbon dishes and measure it
- How to make carbon footprint a full-fledged management indicator for a restaurant or canteen
- How to manage the transition of suppliers
- How to integrate social and environmental criteria into purchasing decisions
- How to measure the cost of inaction

💡 General advice

- Participants are encouraged to ask mentors for clarification or for help identifying relevant topics.
- A specific workshop on problem identification will take place at 11:30 am on Saturday, and another one on plant-based food challenges at 4 pm.
- Participants are encouraged to go beyond this list and to find ideas that address original problems.