

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.