

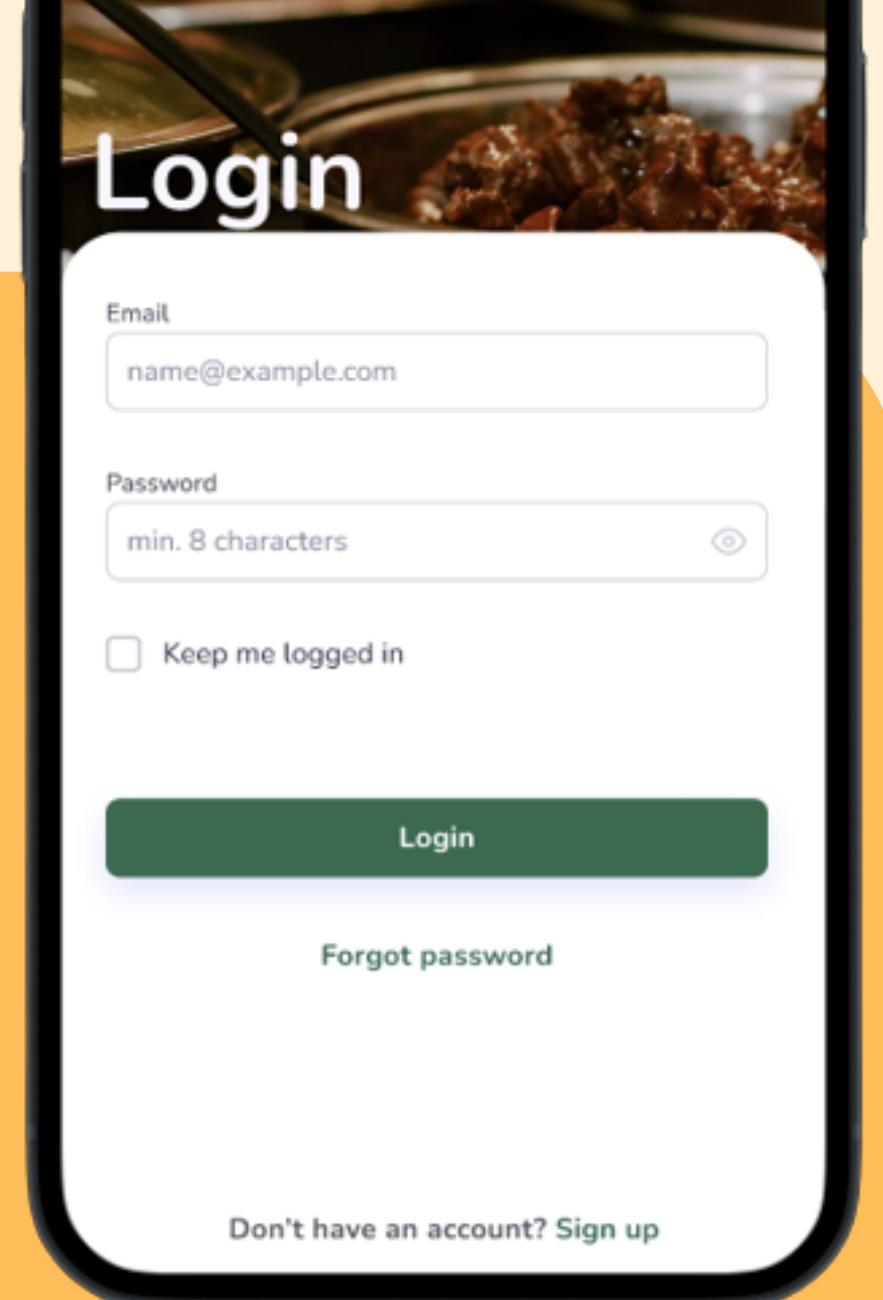
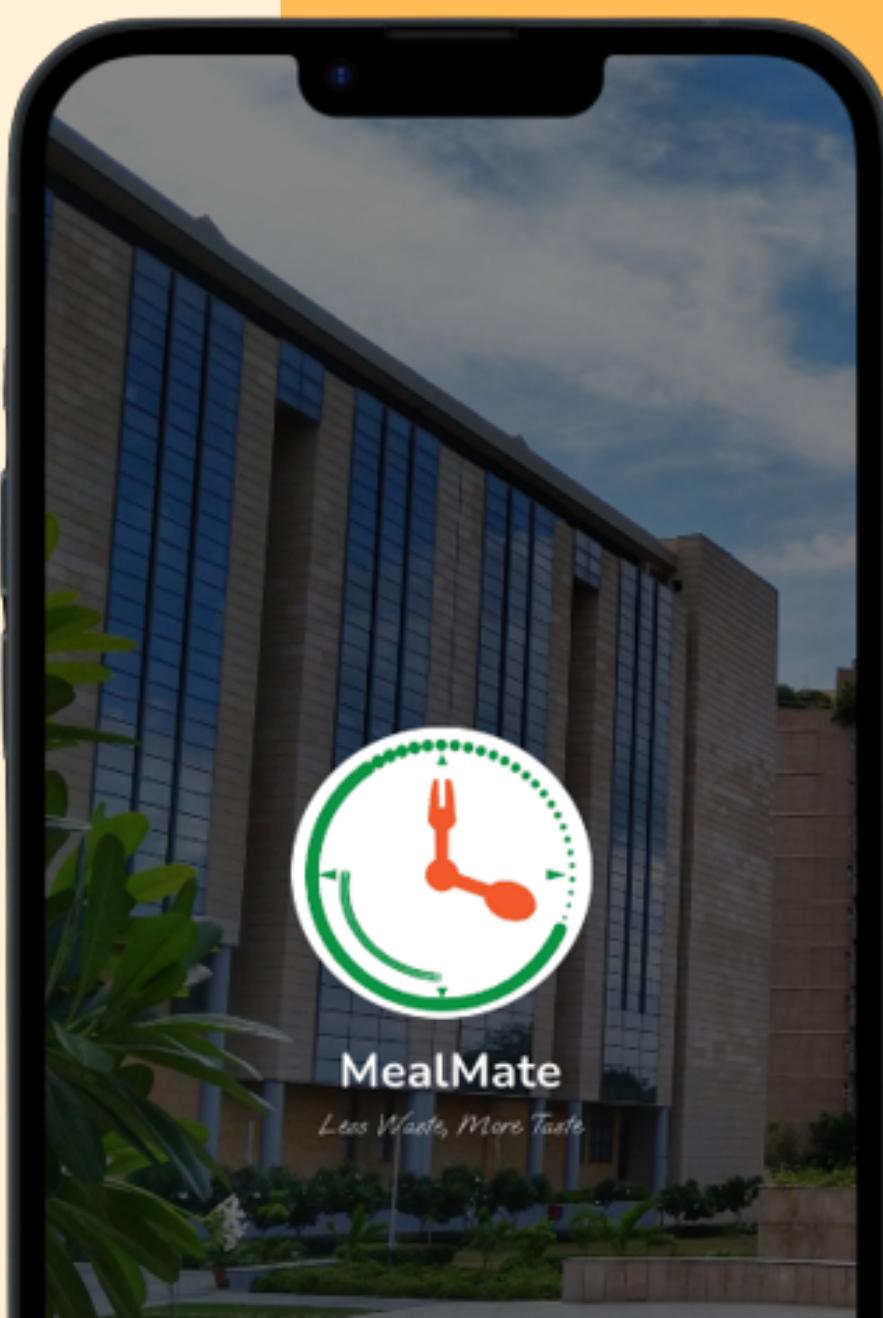
MealMate

LESS WASTE, MORE TASTE

Project Details:

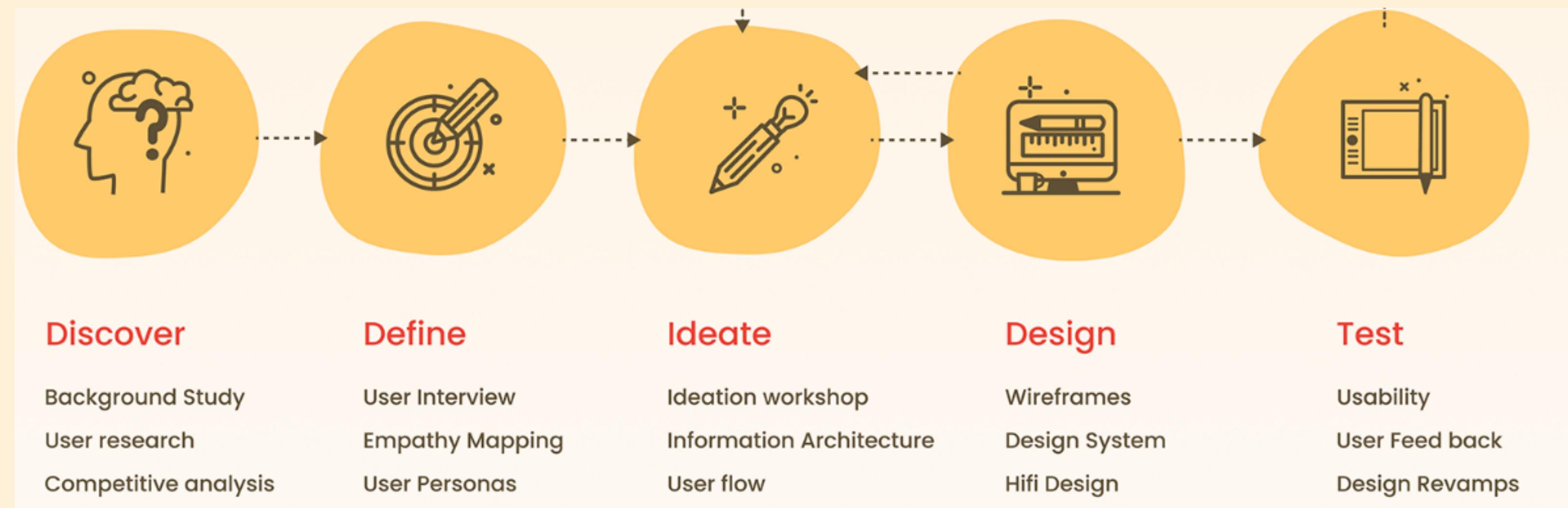
5+ 10+ 60+
weeks Screens Users

Tools Used:



Design Process

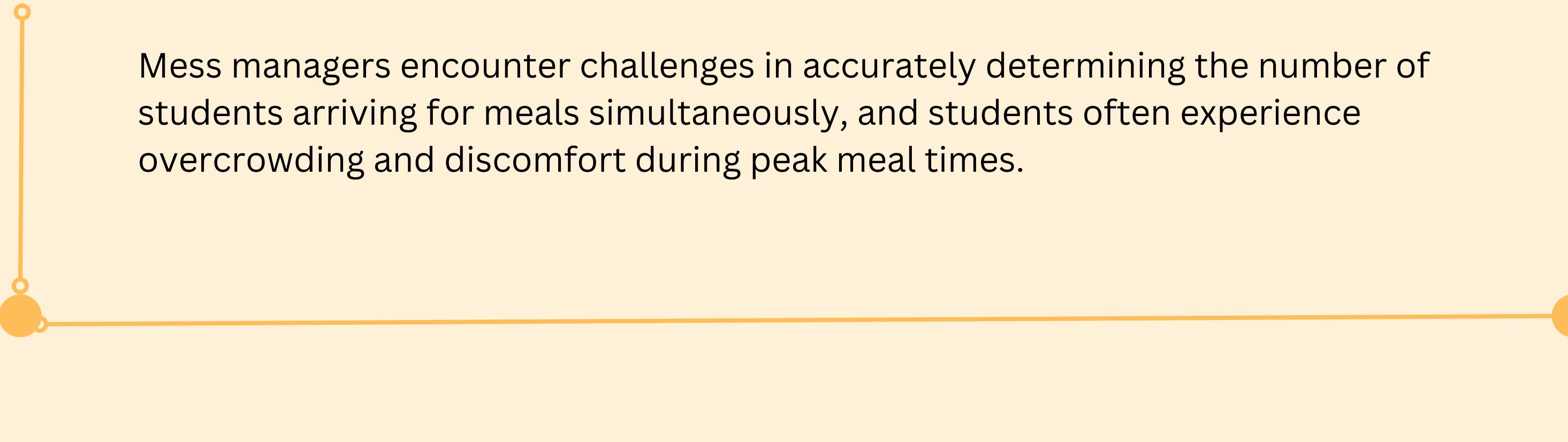
A creative way of solving problems is incorporated, focusing on what users need, where we have created and reiterated our design solution, improving more and more. We started by figuring out what users want, surveying them, and then finding new ways to solve problems.



| Discover

Using the 4W + H Process

01 **What** problem are we solving?



Mess managers encounter challenges in accurately determining the number of students arriving for meals simultaneously, and students often experience overcrowding and discomfort during peak meal times.

Who are we solving it for?

We are addressing this issue for the benefit of students, mess staff, and the entire college community, with the overarching goal of reducing food waste.

02

Why are we solving this problem?

03

Our solution reduces food waste and improves the dining experience by accurately estimating mealtime demand and providing real-time crowd information.



What goals we are achieving?

Enhancing the dining experience and reducing food waste involves improving the quality of meals and minimizing the excess food that goes unused.

04



How? Possible solution

05

Introducing an inclusive app, MealMate, designed for both students and mess management staff, providing real-time estimates and updates on mess attendance on a particular day and mess crowding during specific meal times.

| Define

Problem Statement

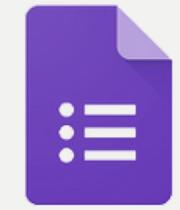
We need to optimize food distribution to students during meals to minimize queues, delays, and overcrowding, while also accurately forecasting attendance to reduce food waste and over-preparation.



User Research

We conducted intensive user research, conducting interviews and surveys of both the students and the mess staff. We tried to find the root cause of the problem to which needed to be eradicated by our design solution.

Quantitative research



Google Forms



Qualitative research



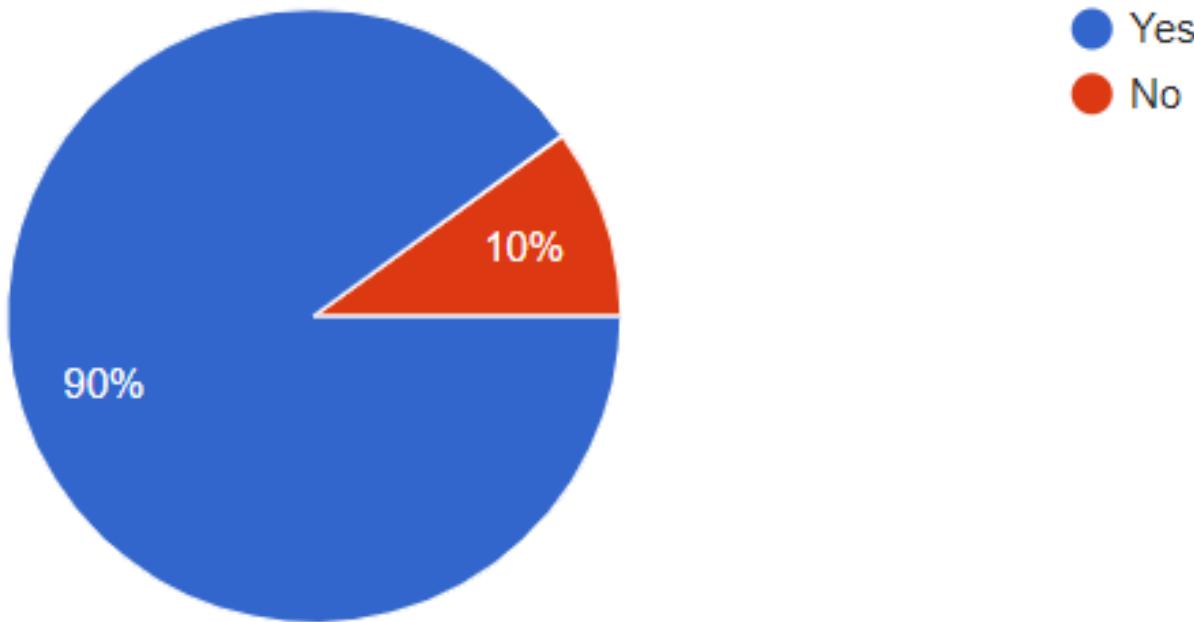
Quantitative Research

[view](#)

1	Number of Students Who Felt Suffocated	30 out of 40 (75%)
2	Number of Students Who Believe Mess Food Quality Should Be Improved	38 out of 40 (95%)
3	Number of Students Who Couldn't Find a Seat During Meal Time	21 out of 40 (52.5%)

Have you ever felt suffocated by the crowd in mess during meals?

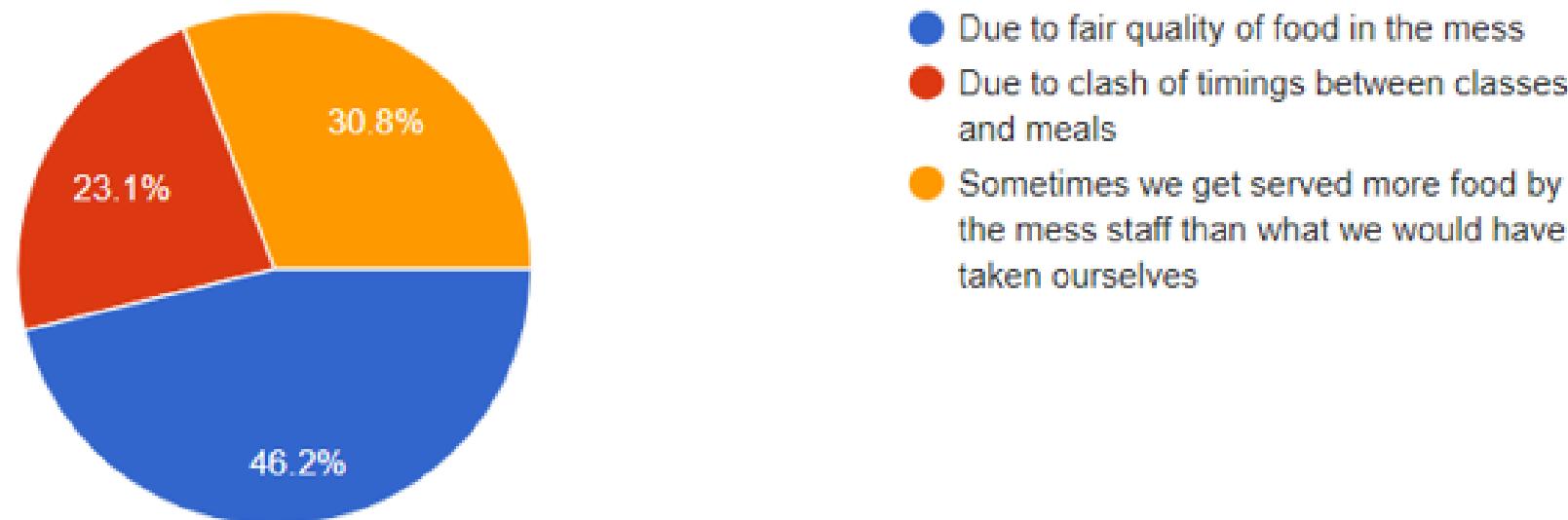
40 responses



Why do you think food wastage occurs from the student's side?

Copy

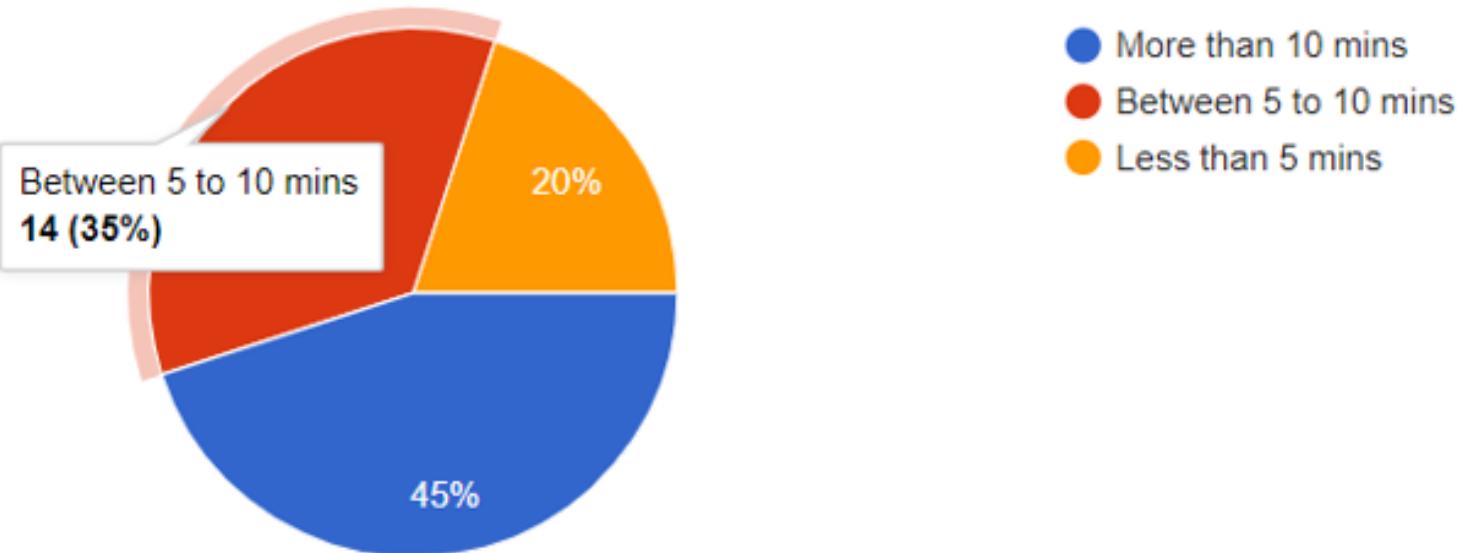
39 responses



[view](#)

How long have you waited in queues to get the meal served in your plates?

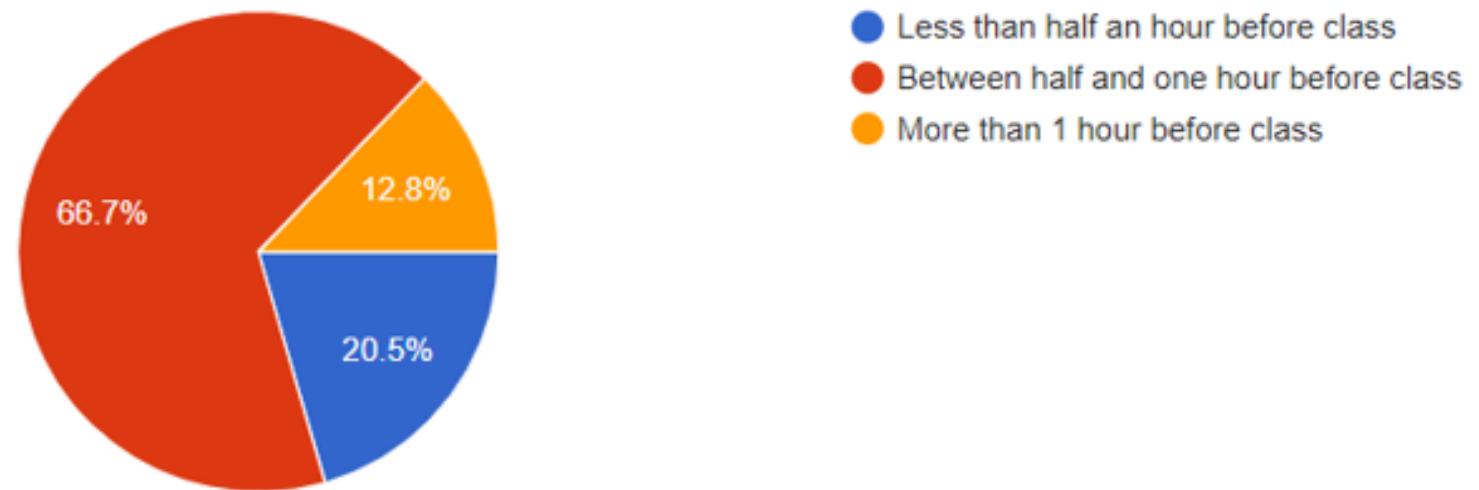
40 responses



What time do you prefer for your meals?

39 responses

Co



[link to form](#)

Qualitative Research

Have you ever missed a class due to long queues or overcrowding in the mess?

What mealtime do you generally prefer for dining in the mess?

In your opinion, what factors contribute to food wastage among students?

Have you ever experienced overcrowding or feeling suffocated in the mess?

How long have you had to wait in line to receive your meal?

What challenges or problems have you encountered in the mess?

Interviews



[link to view](#)



[link to view](#)

Findings

The mess can accommodate up to 108 students at a time.

About 2 buckets of food are left uneaten after each meal.

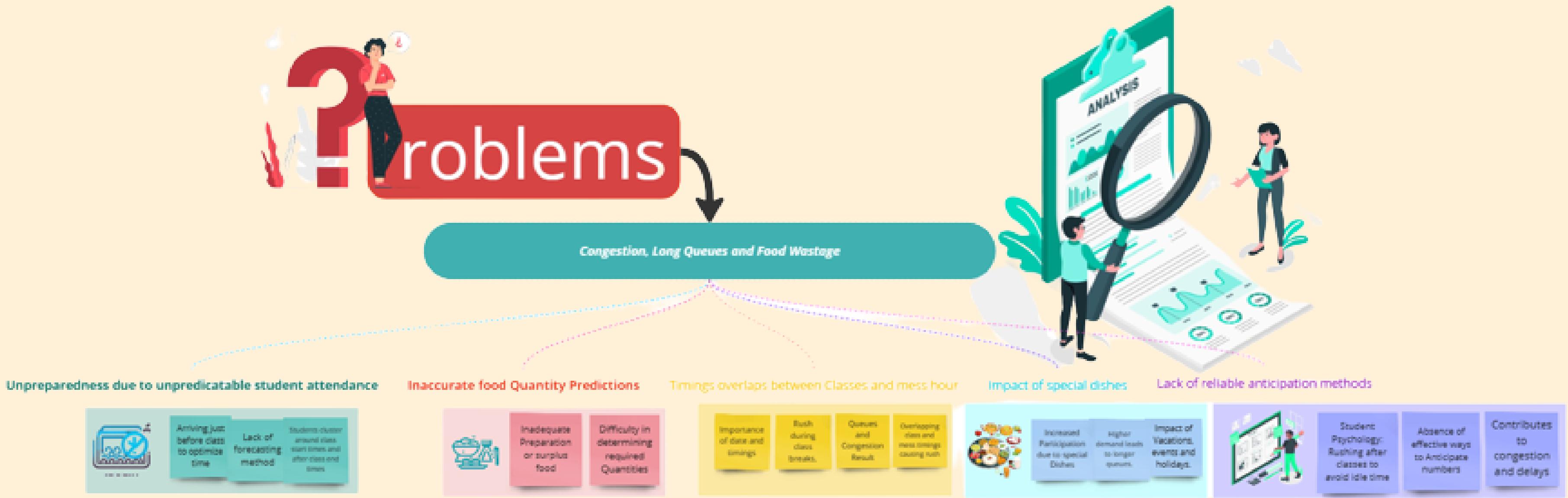
On Wednesdays, around 600 students prefer the evening meal options.

Currently, 800 students are registered for the 2nd floor mess.

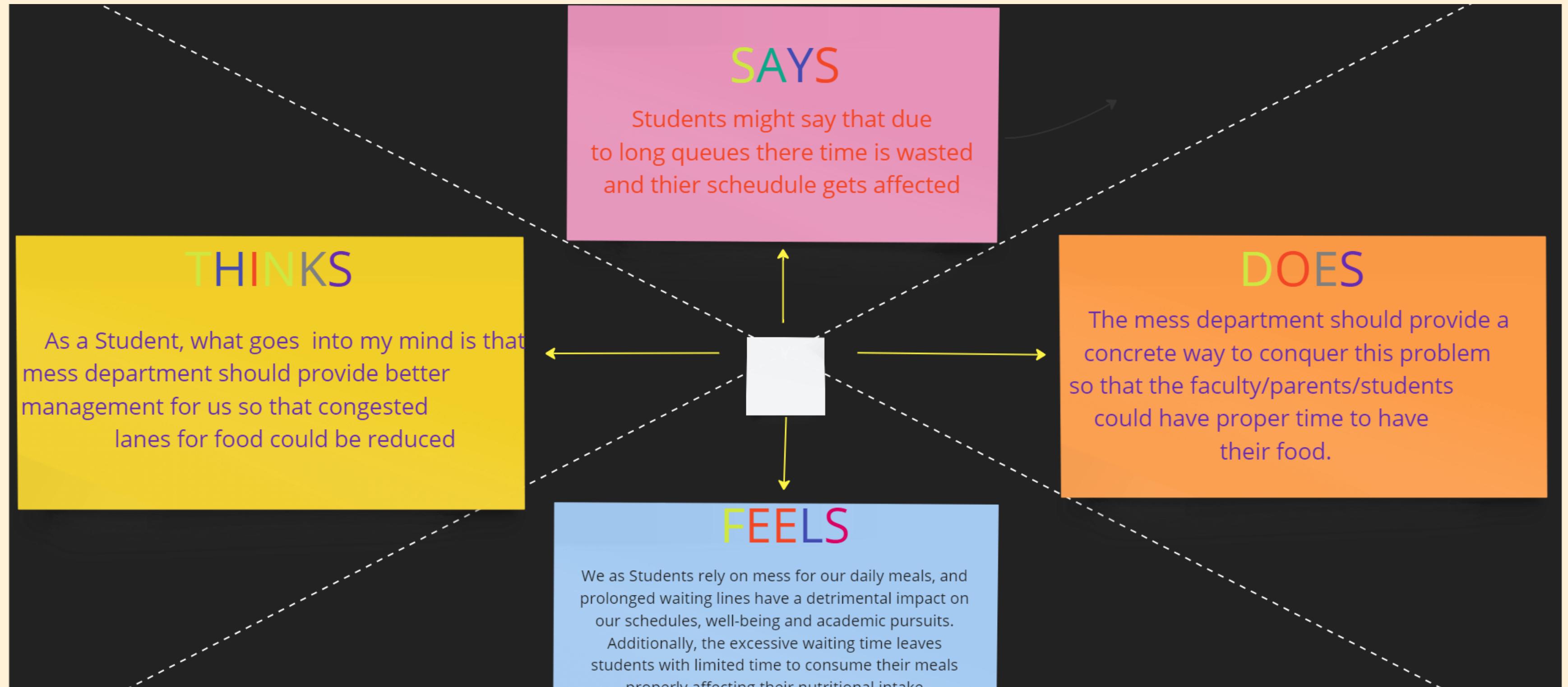
About 400 students arrive for breakfast between 9-9:30 AM on busy weekdays.

Ideate

Affinity Mapping



Empathy Mapping



User Persona



A portrait of a middle-aged Indian man with glasses, wearing a blue and white plaid shirt. He is standing outdoors with his arms crossed. The photo is framed by a white border with rounded corners and a thin orange outline, set against a blue background with a wavy orange border at the top.

PROFILE OF MANAGER

Name : Rahul Kumar
Age: 42
Gender: Male
Nationality: Indian

.....

RESPONSIBILITIES

- Make sure food stall get ready on time
- Make sure food quality is good
- Make sure food Quantity remain sufficient for everyone.
- Make sure of having hygiene in Dinning Hall
- Arranging all the sufficient food items for preparing meal
- Making sure that every worker get/understood his or her work properly.

CONTACT ME

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Delhi -110092

CHALLENGES

- Hard to get current idea of number of people coming for the next meal
- Have to get the fresh fruits and vegetables every day

User Persona



HIMASHI AGARWAL
profession: Student
Age: 20
Gender: Female
Nationality: Indian
Year : 4th year

GOALS

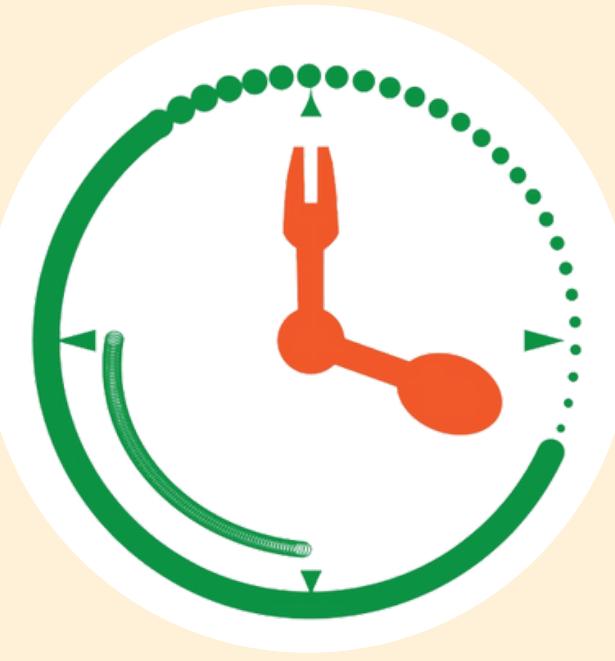
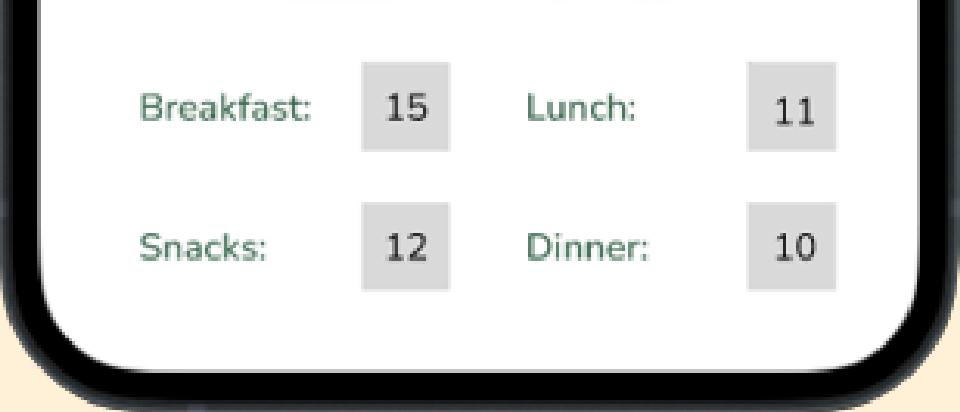
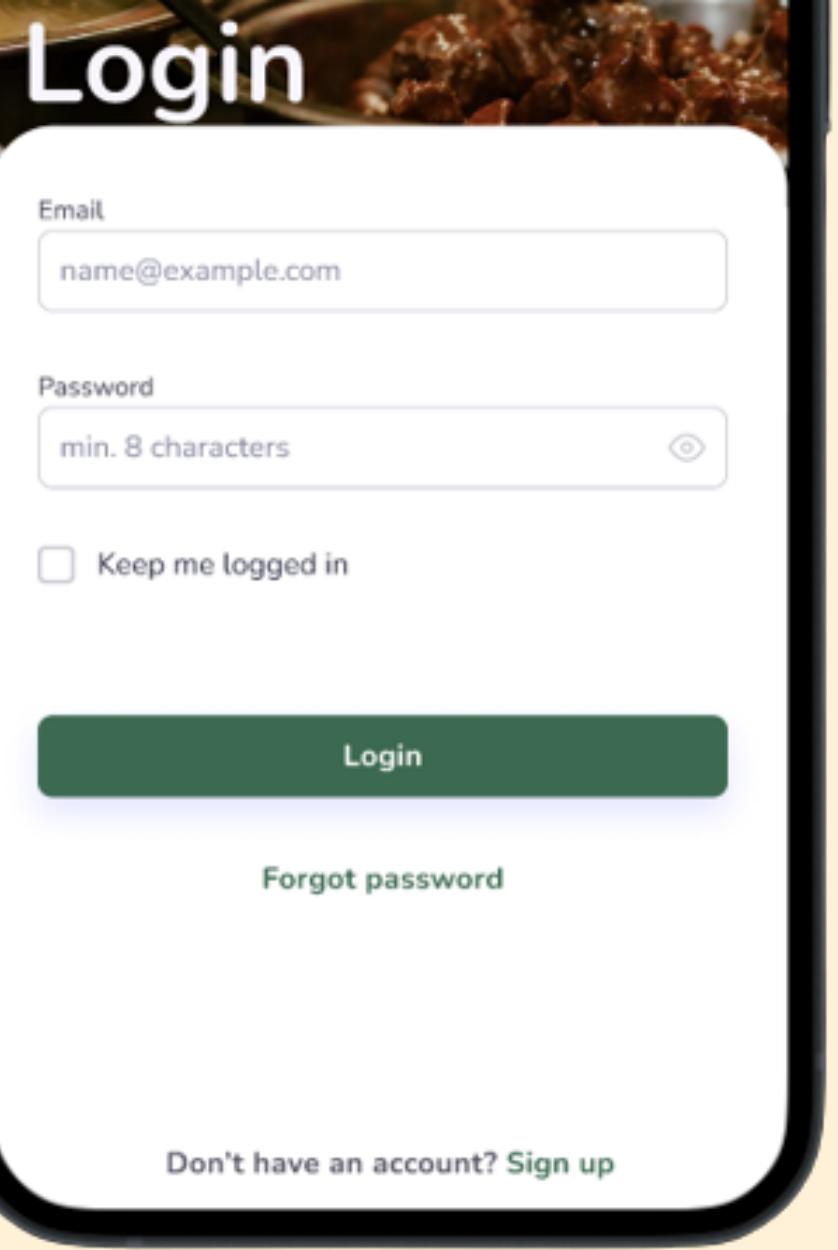
- Excellence Academics : having a good CGPA so have good placement
- Want to go Class on time .
- Want to remain chill all the day and have fun

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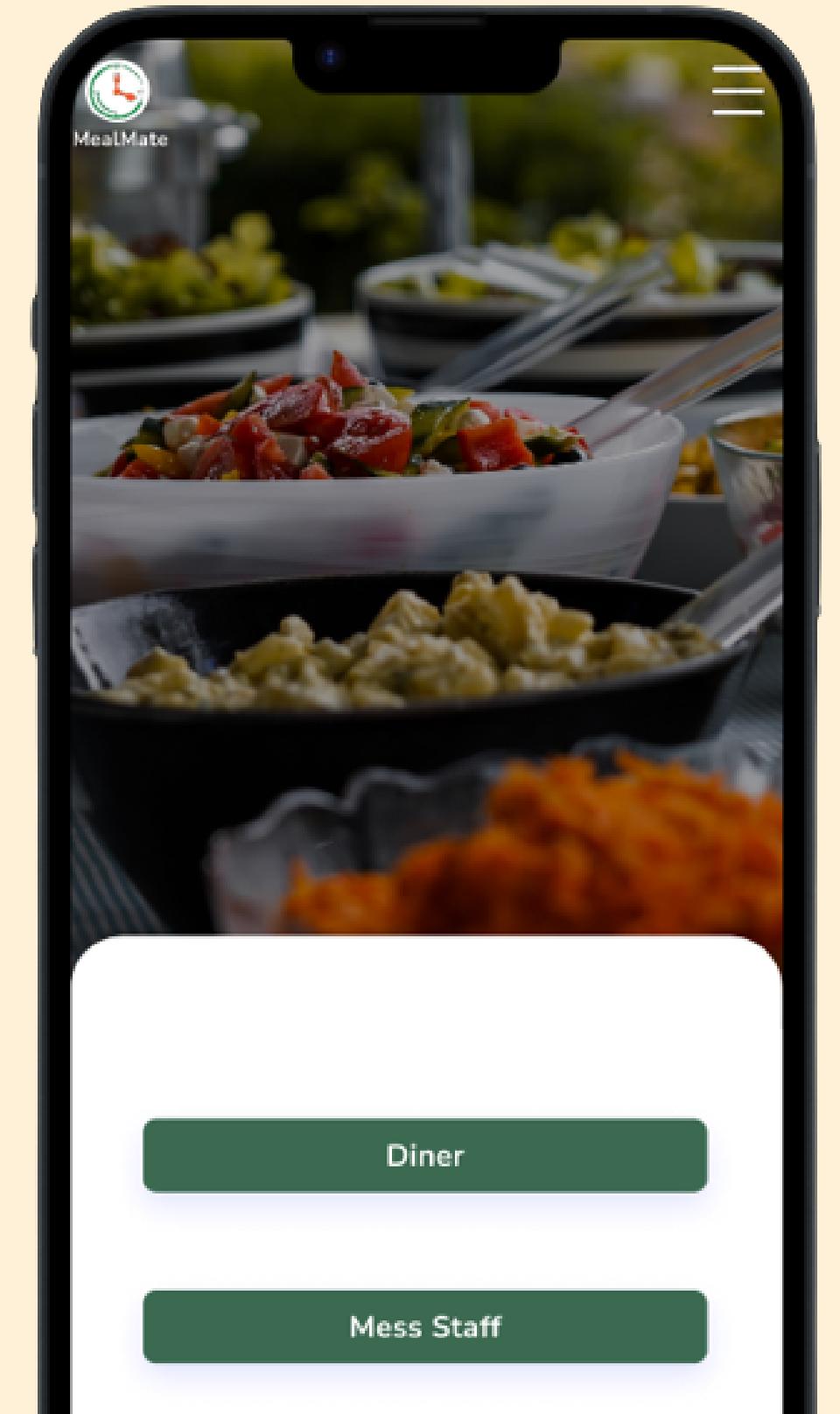
CHALLENGES FACED DUE TO MESS

- faced long queues to have meal each time
- very tight schedule Classes
- sometime food quality is not good
- face suffocation during the meal



MEALMATE

Less Waste, More Taste

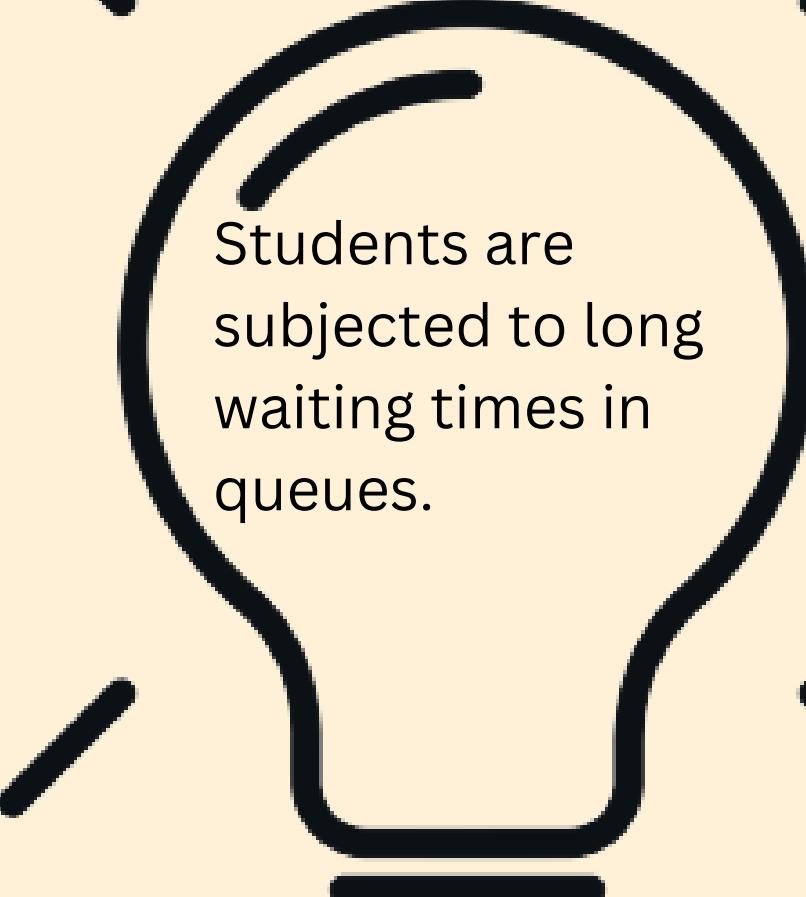


Design

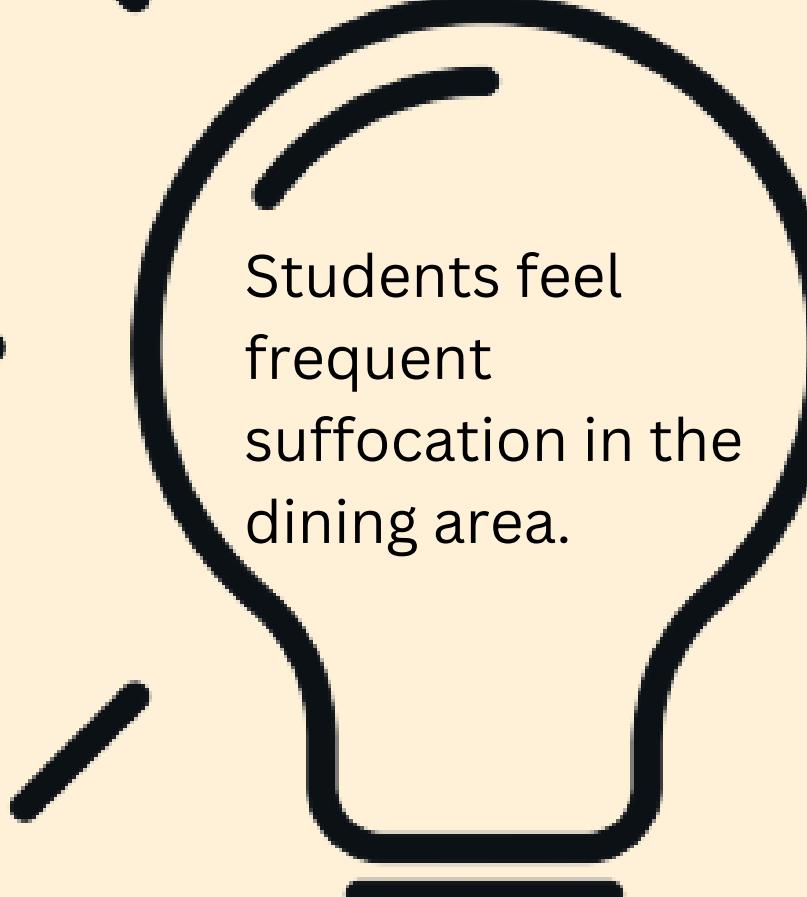
About

MealMate is an app created to help mess managers accurately predict student meal attendance, reducing food waste. We conducted extensive surveys with students and staff to develop these apps, providing real-time attendance estimates to students and valuable data for managers to optimize resources. Our goal is to enhance the dining experience, promote sustainability, and improve efficiency in college messes.

Our App Resolves...



Students are subjected to long waiting times in queues.

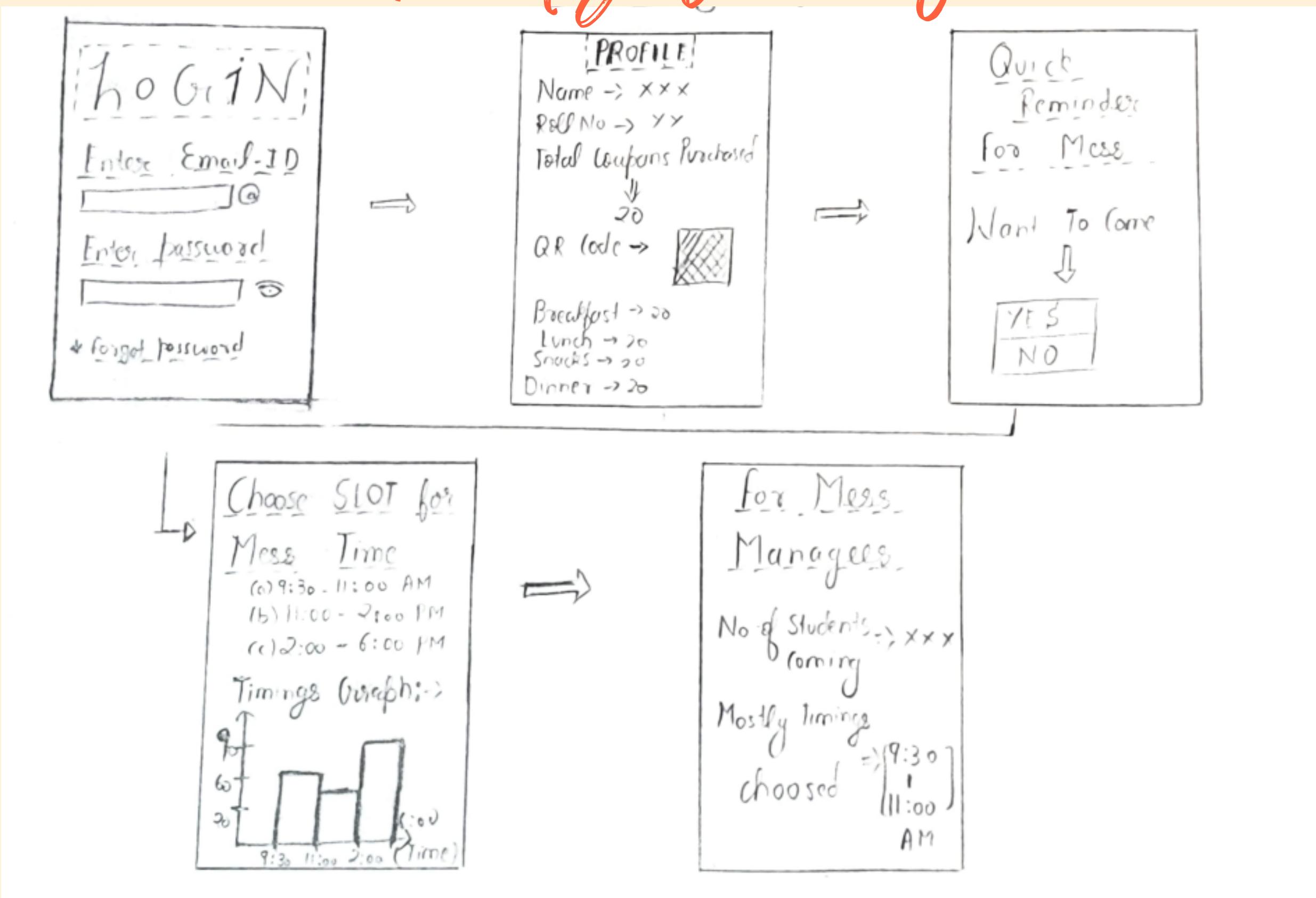


Students feel frequent suffocation in the dining area.



A lot of food wastage occurs on a daily basis.

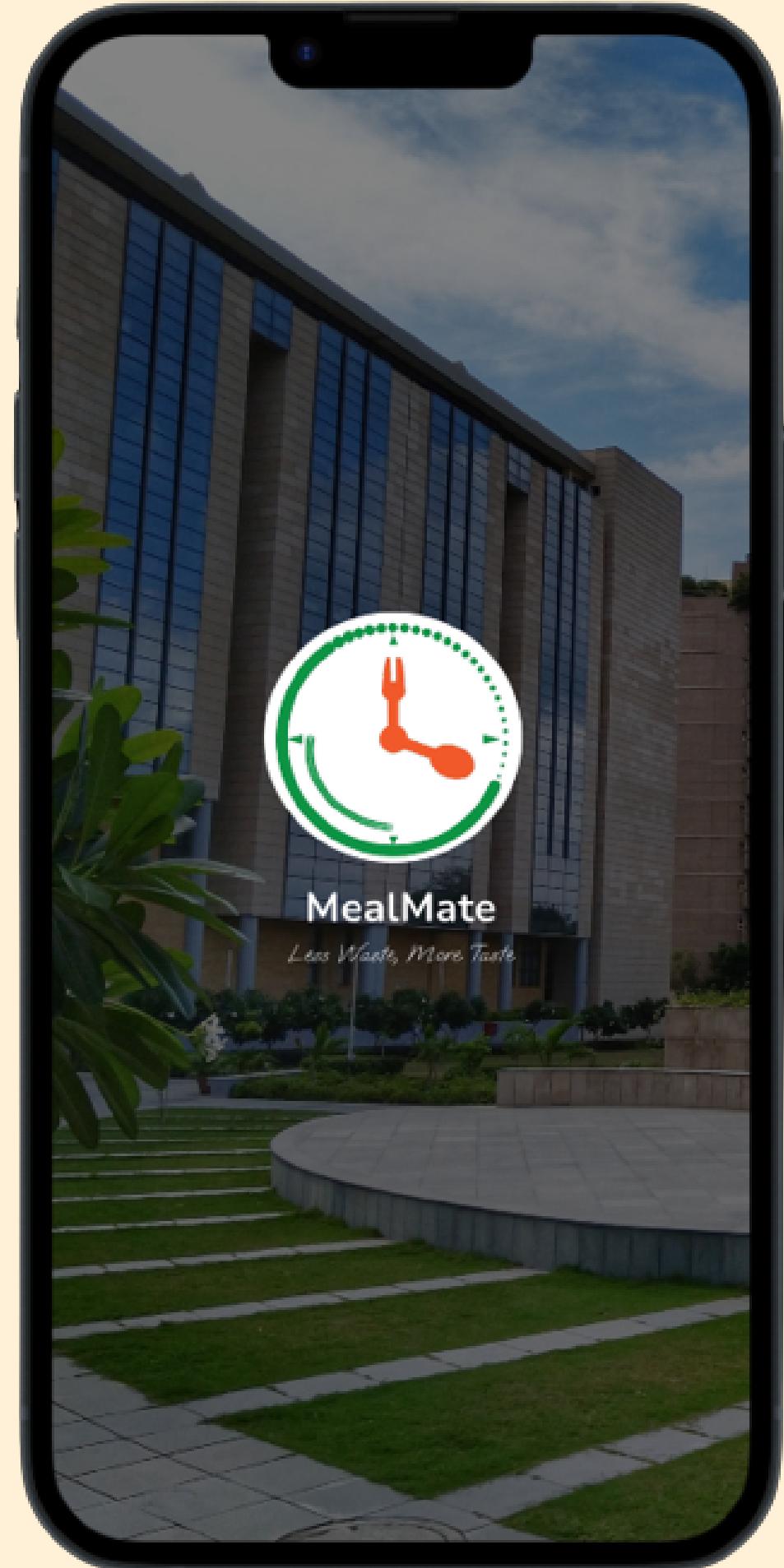
Low Fidelity Wireframes...



| Final Designs

Splash Screen

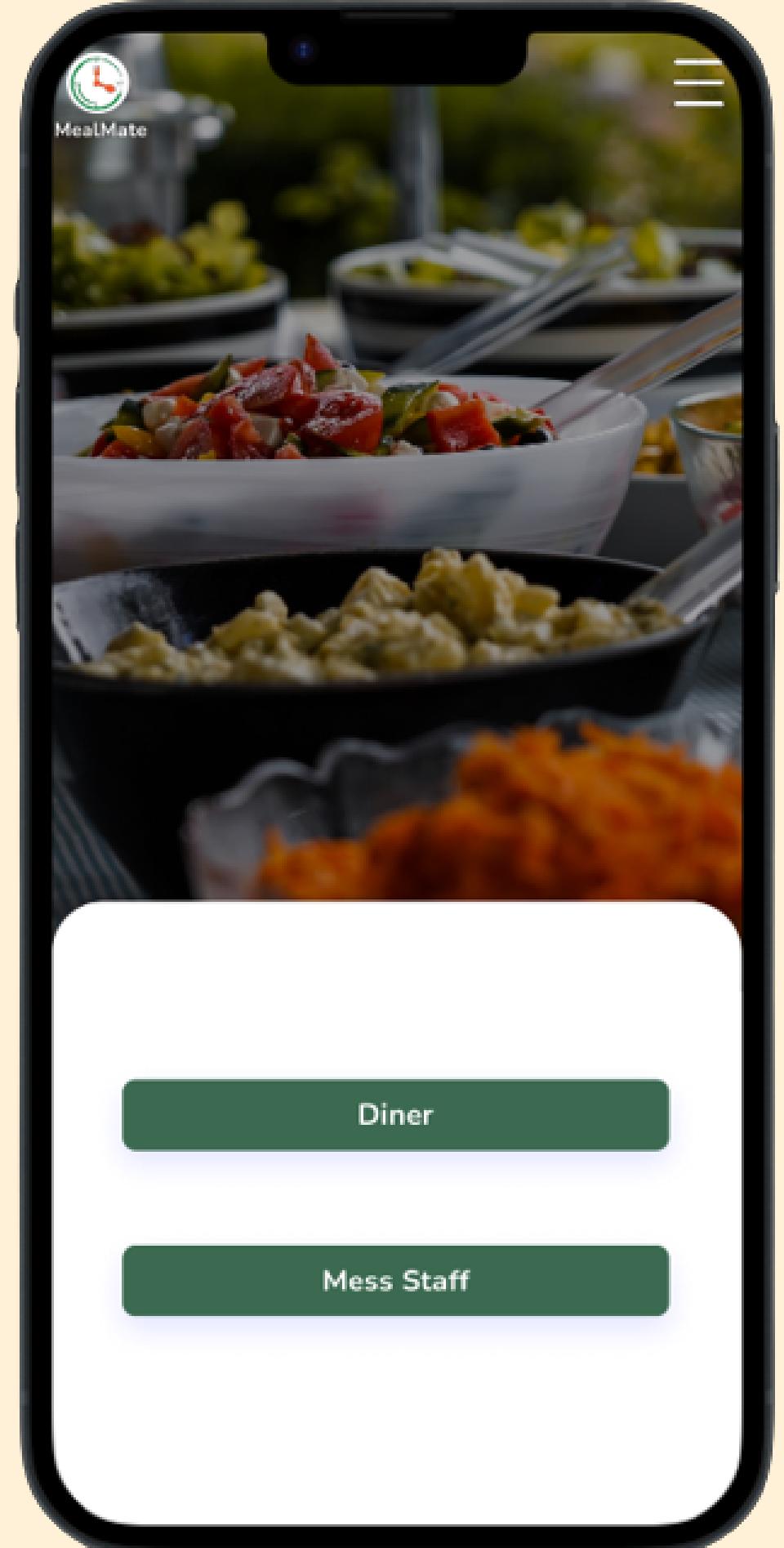
We now have the high-fidelity screens for our app Let me Introduce you to MEALMATE: Less Waste, More Taste



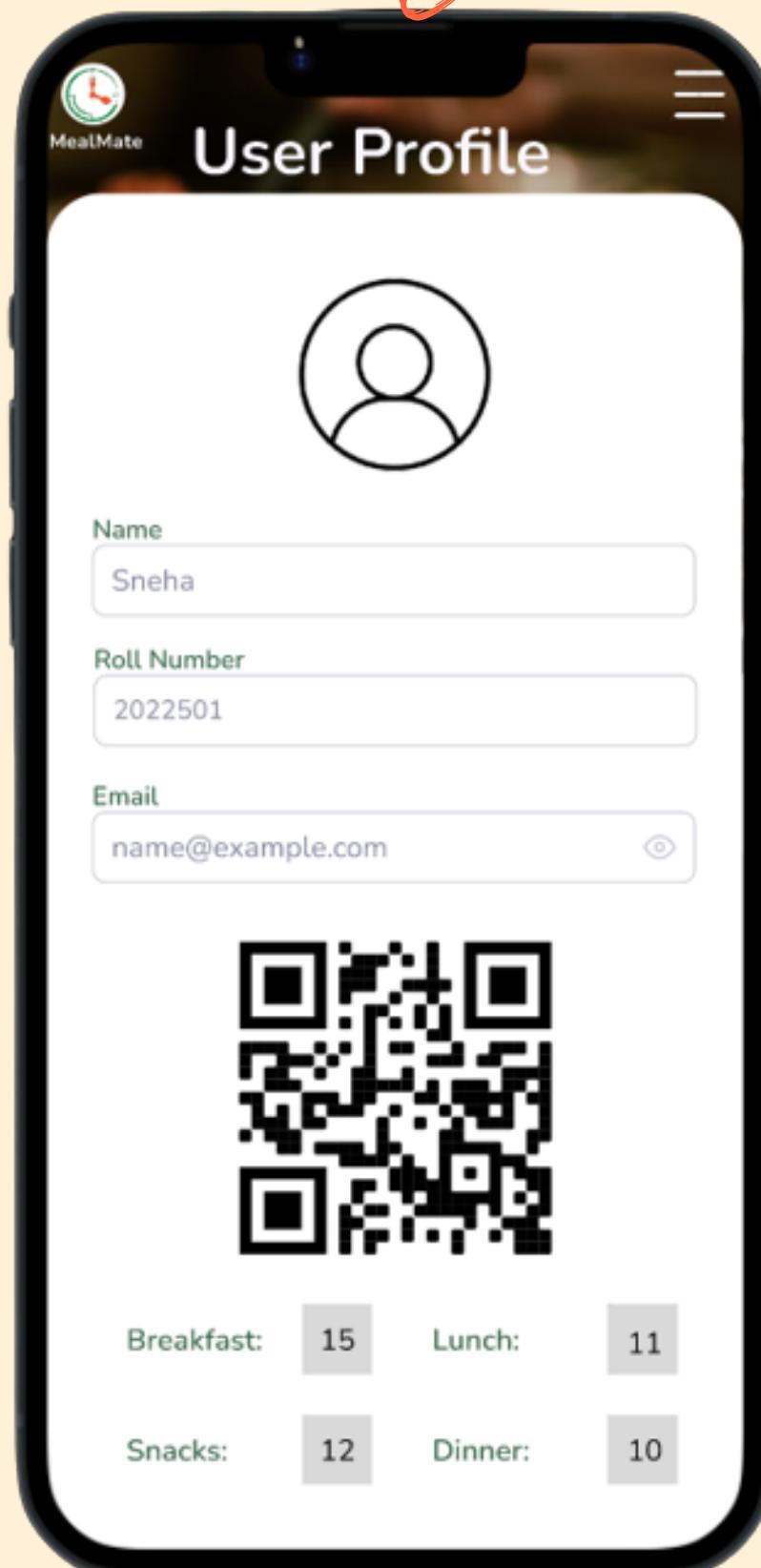
Initial Screen

The students, the security guards, and everyone
who eats in the mess comes under Diner.

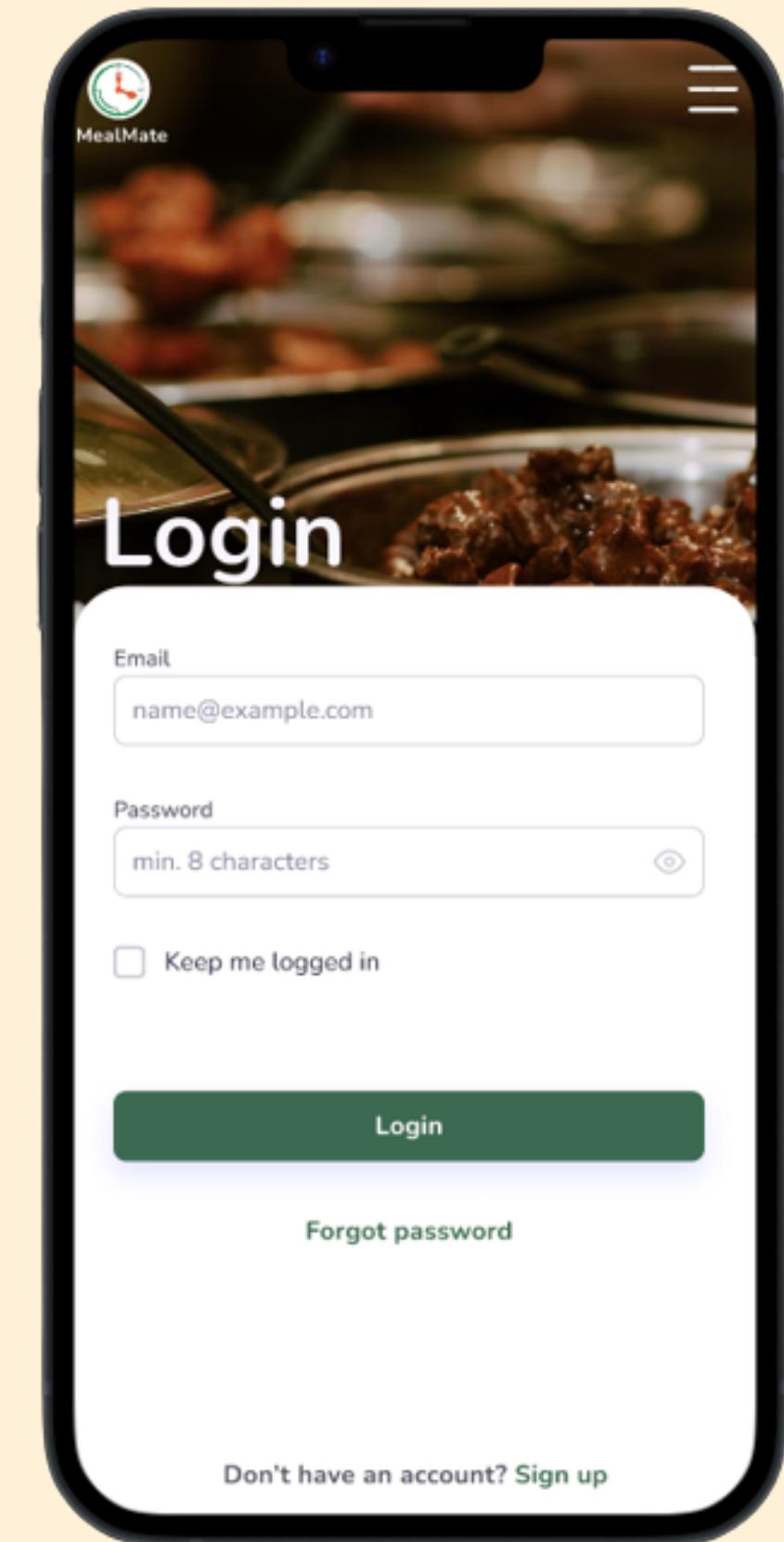
The mess staff, the chef and everyone who
works in the mess comes under Mess Staff.



Login and User Profile Screen

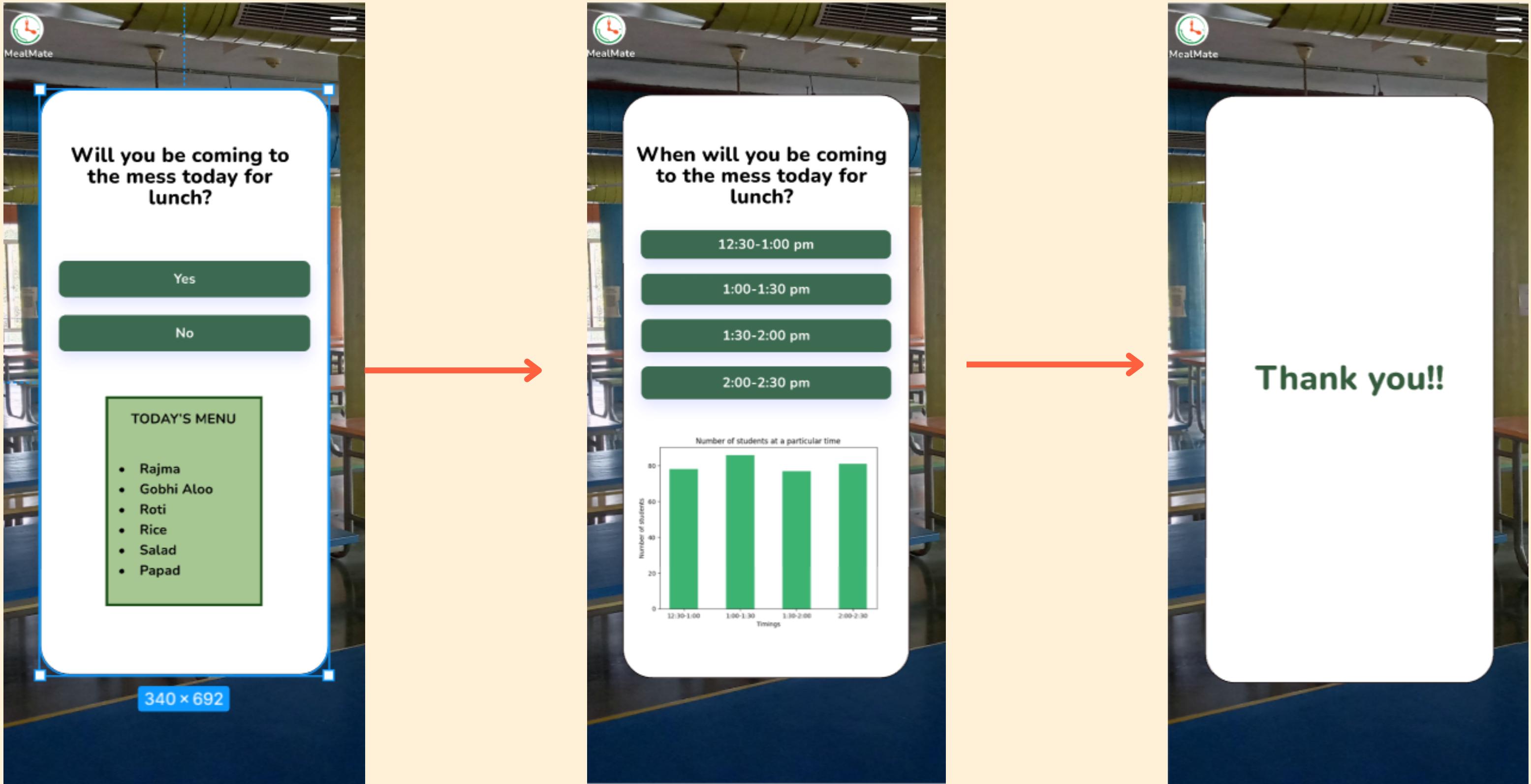


We need to enter our login id and password to login into the app. It maintains the privacy of the user.



The QR Code is scanned to get the meal. The boxes show the number of meals left.

Diner's navigation





What the mess staff see...

→ The number of people having meals in the mess today. It helps them in estimating how much food is to be made.

→ The bar graph shows the number of people visiting at a particular time slot. It will help both the students select a time slot and the staff estimate the congestion in the mess at a particular time to avoid overcrowding.

Team Members and Contribution

Vinay Kumar Dubey -Logo designing

Sneha Agarwal - Hi-fi prototype and portfolio designing

Jatin Sharma - Lo-fi prototype

Gurvender Singh - Portfolio designing

Thank You!!