D3 – Dream, Diverse, Develop

Team: DataPuppy

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1. Problem Statement

*Trivandrum DC Food Court (FC2) caters approx. 2000+ plates of food each breakfast/lunch session and 500+ plates for tea/dinner session. While most of the menu is pre-prepared and ready to serve, some are cooked on demand. Unplanned cooking of food in large amount leads to wastage, and on-demand cooking takes up a lot of time and creates large queues.*

1. Suggested solution

*Data analysis of POS machines to find out patterns like how much food of what type is bought, filtered to a day wise level, so as to take better decisions like how much food should be prepared beforehand, and which are the top on-demand varieties, so they too can be prepared parallel to avoid queues and speed up delivery.*

*This would also aid the vendor in procurement of stock, reduce food wastage, and save time and money for the vendor, Company and the employees.*

1. Implementation details
2. *POS machine data must be obtained. There are multiple vendors providing such software, or any in-house tool can be used.*
3. *Data analytics using R, Python, Tableau or any data analysis/representation tool.*
4. *Get results on a yearly, monthly, weekly and daily level on the volume and variety of food that is purchased by the employees.*
5. *Take data driven decisions.*
6. Projected Results
7. *Reduced food wastage.*
8. *Increased savings in the form of time and money.*
9. *Reduced wait times and queues.*
10. Challenges/constraints

*Patterns keep changing, due to frequent influx and efflux of people to and from the DC.*