

Dietary Restrictions Problem Statement

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Problem Statement

- Individuals with dietary restrictions need a comprehensive way to find safe dining options because many restaurant menus lack clear labeling, making it challenging to avoid allergens and unwanted ingredients.

Who is experiencing this problem?

- Numerous groups of people experience this such as people with: food allergies, intolerances, anyone who follows special diets such as veganism, vegetarianism, or religious restrictions.
- Not only that but it can be helpful for people who are just simply looking to have more knowledge about what they're putting in their bodies.

What is the problem?

- In recent times there have been occasions of individuals facing serious reactions to a simple restaurant meal just because it wasn't clear what was used to make the food
- Similarly people who follow certain diets due to religious restrictions have time and time again broken their diets because the ingredients and animal derivatives are not clearly stated on menus

Where does the problem present itself?

- This problem is present anywhere that food is served but it is most common in: large chain restaurants, food trucks and street vendors, catering, delis, and school cafeterias

Why does it matter?

- Clear labeling is essential for people with allergens and intolerances, accidental exposure can lead to potential life-threatening situations. It is also simply a consumer right to know what they are purchasing and are about to consume.
- In the long run it will improve the quality of life for everyone, people can freely go dining without fear or anxiety, and this practice can maybe force food services to use better ingredients in the food they serve

