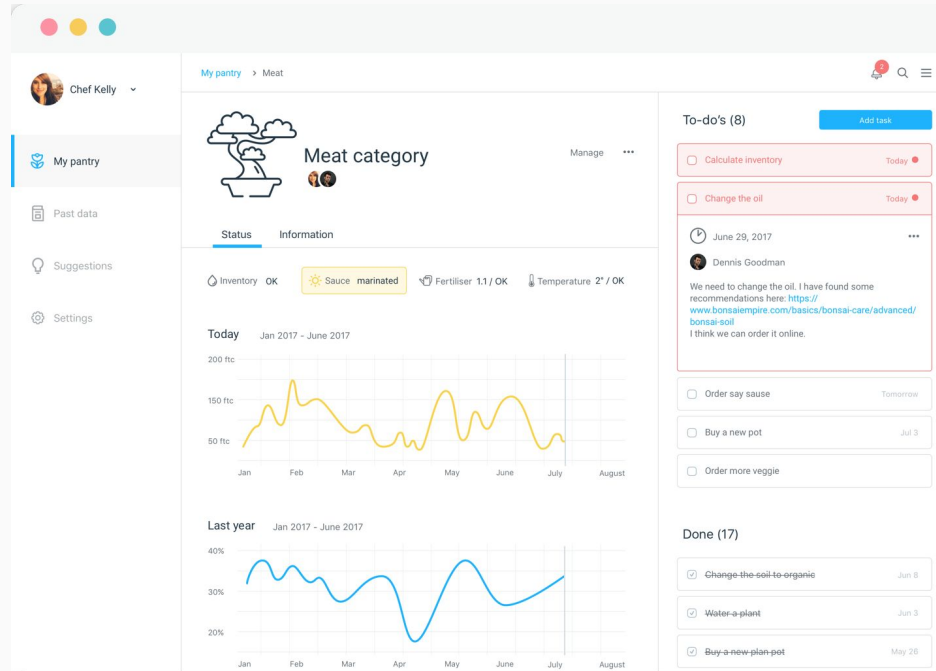# SALT - Sales and Food Log Tracker

Helping small restaurants accurately estimate the right amount of food to order

CSE 440 AA, Food Waste Team

Abby Wilson, Priyanka, Michael, Meredith Yuhan Xie

OUTLINE

What we will talk about next

- Our research process and findings
- Some design solutions with corresponding tasks
- Design sketches with corresponding storyboards as well

Team Members

Meredith Xie

Product Designer

Abby Wilson

Product Designer, PM

Priyanka Kshirsagar

UX Designer, Researcher

Michael Petrochuk

Product Designer, PM

Overall problem we are solving

- We started on food waste, as we assumed it is a problem to the environment and it wastes money.
- Throughout our research, we gradually switched to focusing on small restaurant owners.
- Food waste is not the key problem. Estimating and tracking how much food to order is the key.

User research and findings

We interviewed 4 participants.

They are a chef, a Thai food restaurant owner, a manager at Portage Bay, and a manager/server at a restaurant on the Ave.

4 interviews

Currently, people track food log by using paper or by memory.

Some strategies are applied to reduce food waste already: small spoons in buffet bar, create excessive amount of food into specialty and upsell them.

Key problem identified

Research data supports the solution that we track how much food is consumed in a day, so the data can be useful the same day next quarter and next year. For small restaurant owners, how might we gather data efficiently?

6 tasks

- Create a shopping list

- Keep track of food in pantry

- Log and track daily food waste

- Upsell food

- Check sales data from last year
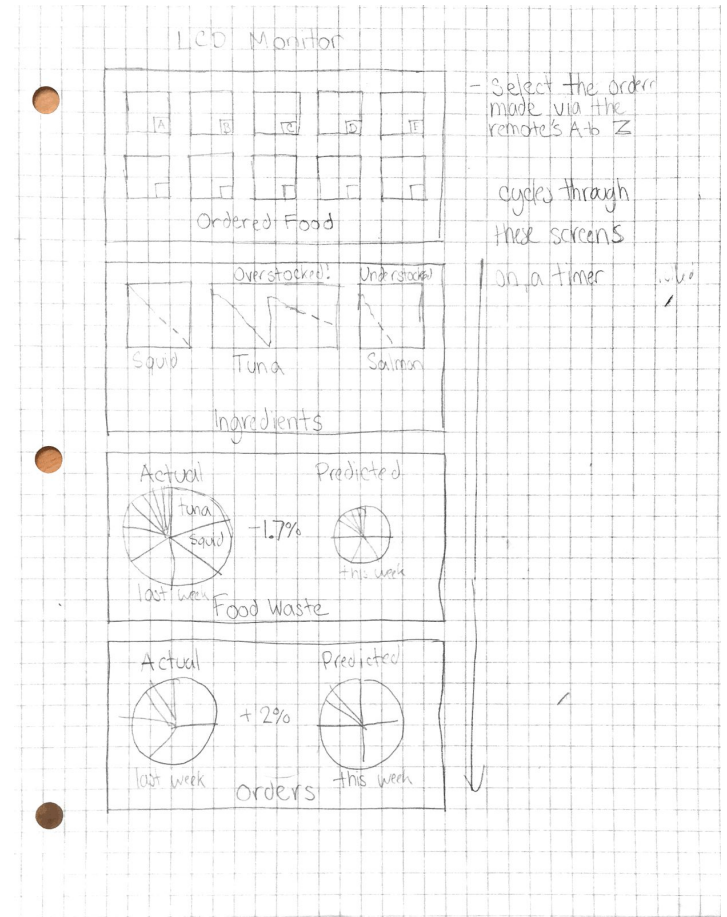
- Remake the menu

Sketch 1: Control Center

Display

Status of food items to servers (E.g. what to upsell); status of ingredients in the pantry, scroll through data from past weeks, see trends, estimate and track food waste

Helps with

Upselling food, logging and track daily food waste, check sales of particular dish, remaking the menu and track pantry

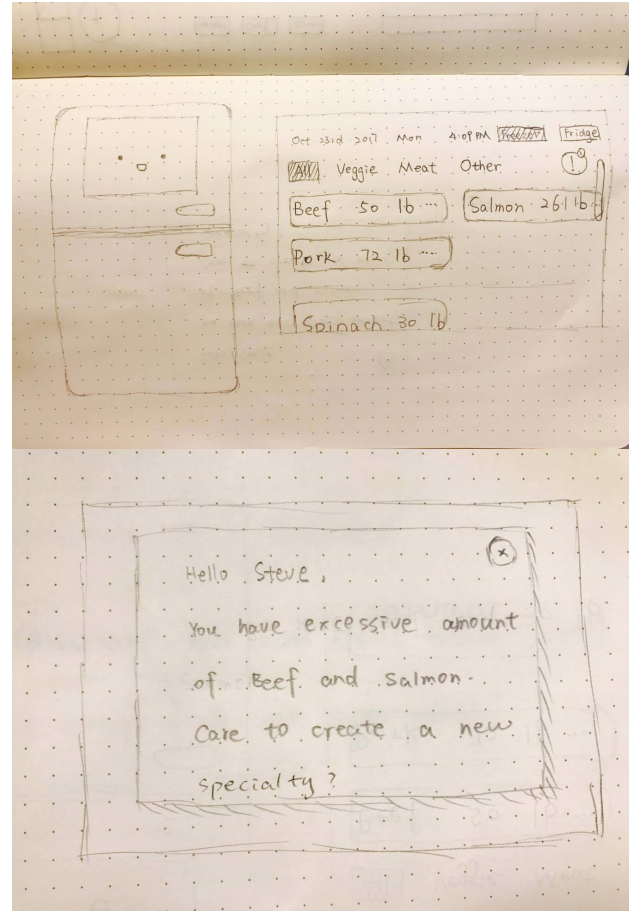# Sketch 2: Smart fridge

What's inside

Calculates and keeps track of the food inside, using scales, sensors, and cameras. Shows amount of items left and allows for a shopping list to be created.

Helps with

Keeping track of food in the kitchen; remaking the menu (similarly bc it tracks ingredients); upselling food; creating shopping list

Sketch 3: Wristband and sensors

What is it

An ecosystem of a wristband, food containers with sensors in the pantry, and garbage bins with sensors

Helps with

keeping track of food in pantry and what needs to be ordered; tracking food waste from pantry and garbage bins; track dates food was added and suggest what to use first; track the main food ingredients that contribute to food waste
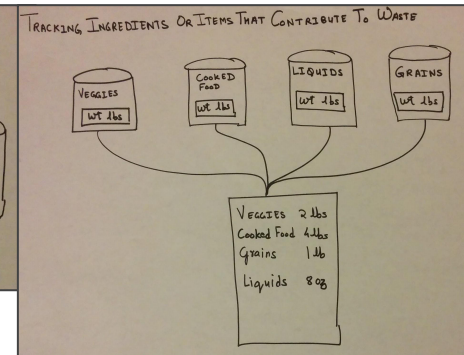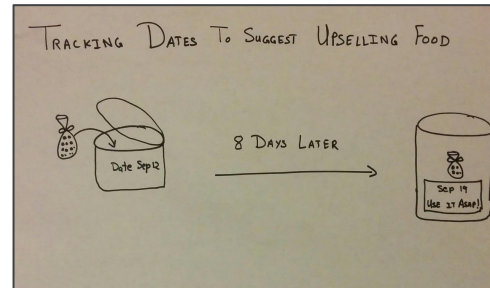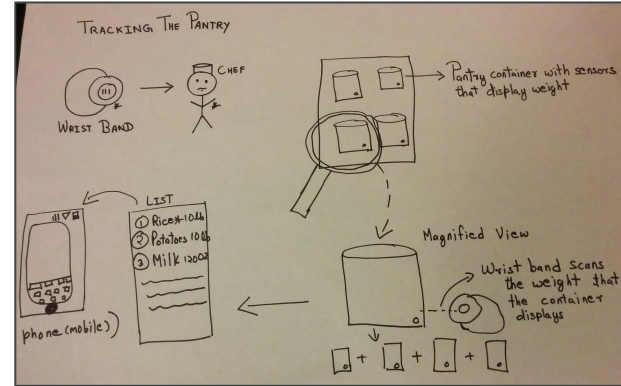
Selected design storyboards & tasks

We chose sketch 1, control center, and we are adding an app for order food, so we can track data input.
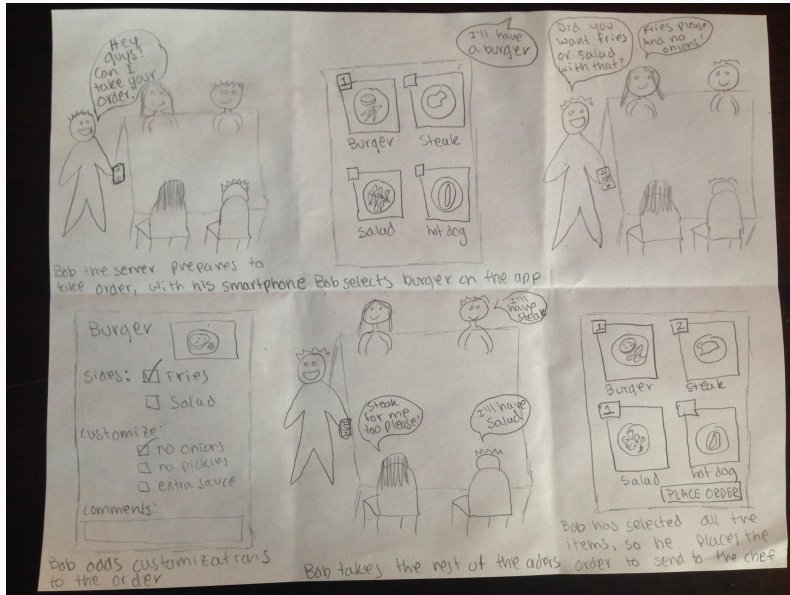
Why we chose this one

Easiest and cheapest
Interviewees already do it
Centralized focus
Reduces food waste

Summary

- Improving in-place systems

- Gather food waste data

Thanks!

Any question?