

## **Our Team**



### Thomas Lee

Developer

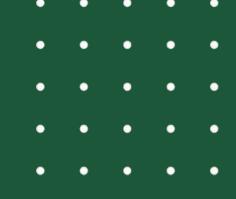


Developer



### Ethan Wang

Developer





### Faith Lee

Designer



### Harrison Choi

Designer

### **Problem Context**

### In 2022, the US generated

48% of which can be attributed to household waste.

88.7

Young adults between the ages of 18-24

million tons of surplus of food,

are the biggest culprits

### **Problem Statement**

How might young adults (18-24) who live independently achieve better grocery and cooking habits so that they can reduce food waste and save money?

# **Research Insights**

### **Market Research**

- Existing solutions lack effective functionality and modern design
- The functions of similar solutions did not work as advertised
- Users reported a lack of focus on design in existing solutions

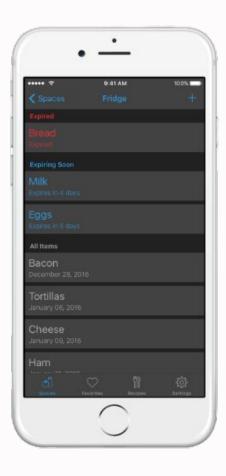
### **User Research**

- 44.4% of users unintentionally buy food they don't need
- Many users were unaware of how to properly throw away expired food

### **Literature Review**

- Young adults are significant contributors to food waste due to inexperience and lack of food storage management skills
- Providing alternative uses for unused food items can help reduce waste





### Personas

Allie is 18 years old and is a freshman at Bellevue College. She works multiple jobs to pay for her own tuition. She is in need of a solution that will help her manage her meals and also help her deal with expired food items.

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### Anthony | Fresh Graduate



- 22 years old
- Fresh graduate
- Looking for a job

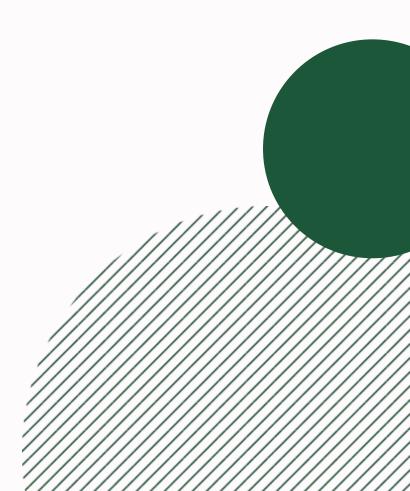
Anthony is a recent graduate of the University of Washington. He is 22 years old and is a casual athlete. He is currently looking for a job related to his major. Something he is in need of is a tool that will provide him with quantitative information about his food waste habits.

### Allie | Community College Student



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- 18 years old
- 1st year Bellevue College
- Works multiple jobs



# **Key Concepts**

**Food Waste Reduction** 







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Encourage Roommates to Manage Food Together







# **Concept Validation**

### Validated Concepts

- Current methods and Challenges
- Organizational preferences
- Navigation and usability
- Collaborative features

#### Insights

- Identified strengths and areas for improvement
- Unclear/hidden features
- Needs more personalization

### Design Direction

- Prioritize collaboration, visualizations, increased flexibility
- Emphasized accessibility, ensure inclusivity



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See food items and ingredients in personal and communal storage spaces

### **Analytics**

Tracks metrics such as food waste, savings, tendencies, etc.

### **Meal Planning**

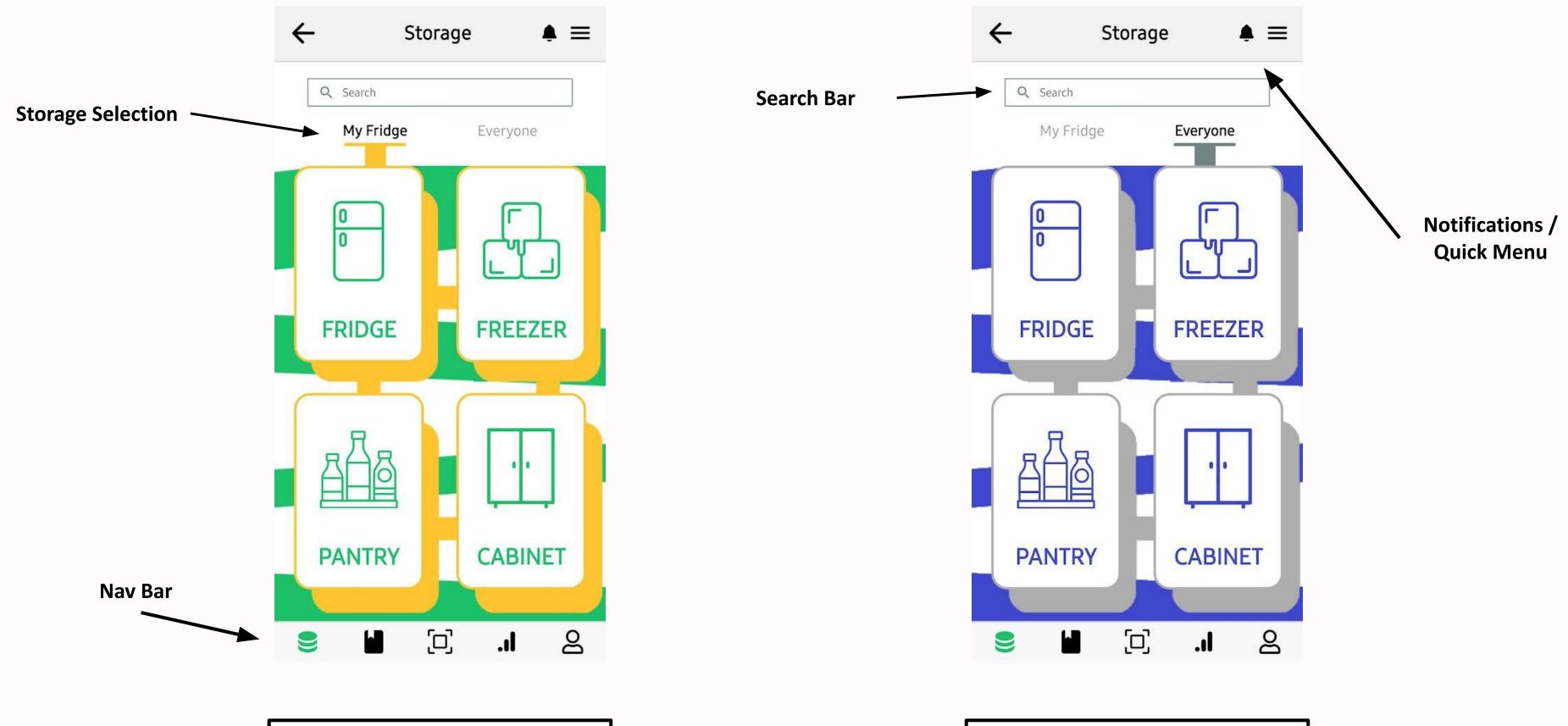
View possible recipes based on the ingredients users have

### **Food Sharing**

Users can share food between each

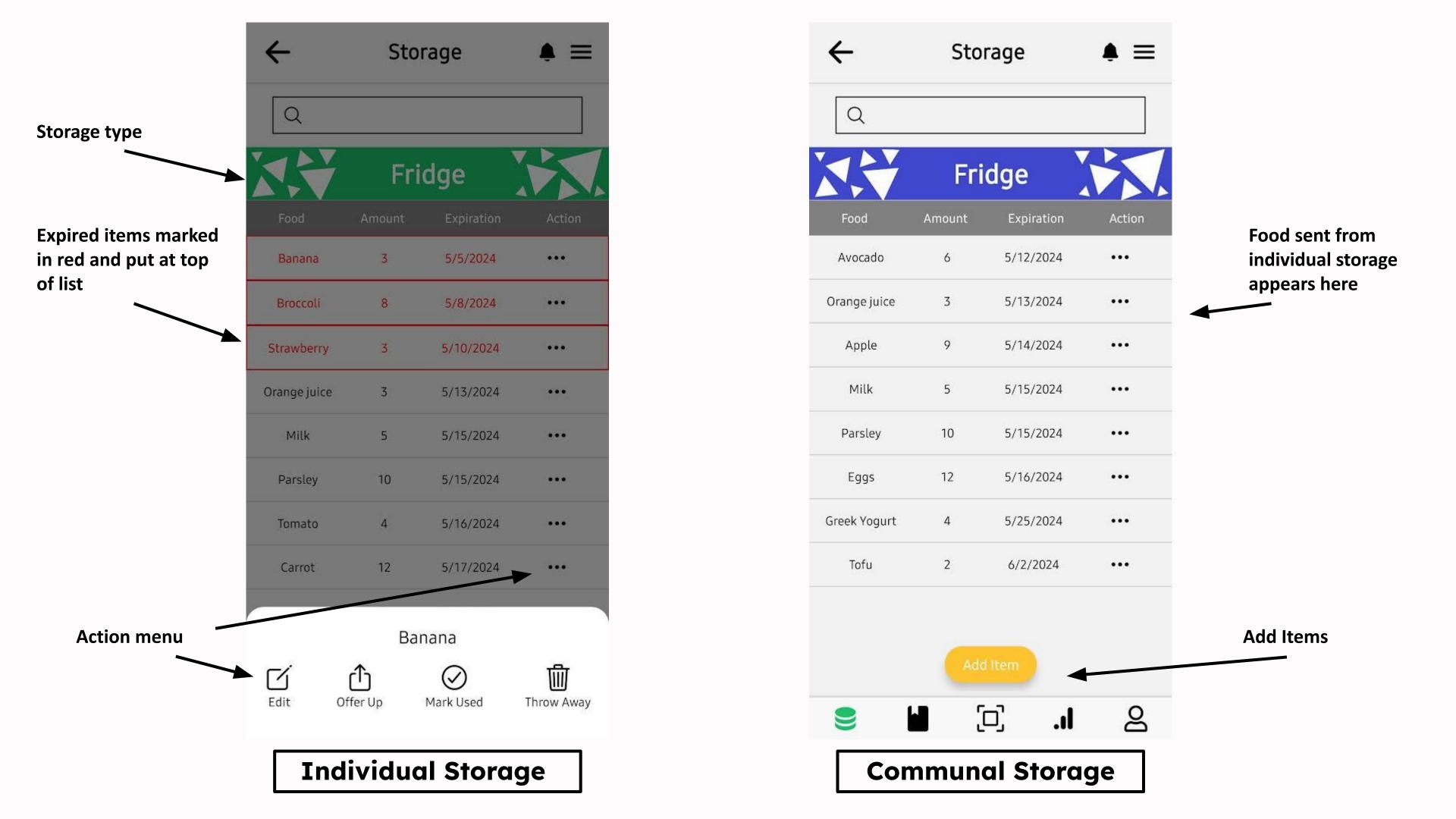
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other and dispose of unclaimed food



**Individual Storage** 

### **Communal Storage**





#### Recommended



Chocolate Banana Smoothie

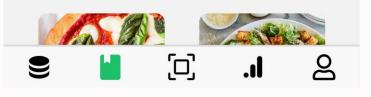
**Blueberry Smoothie** 



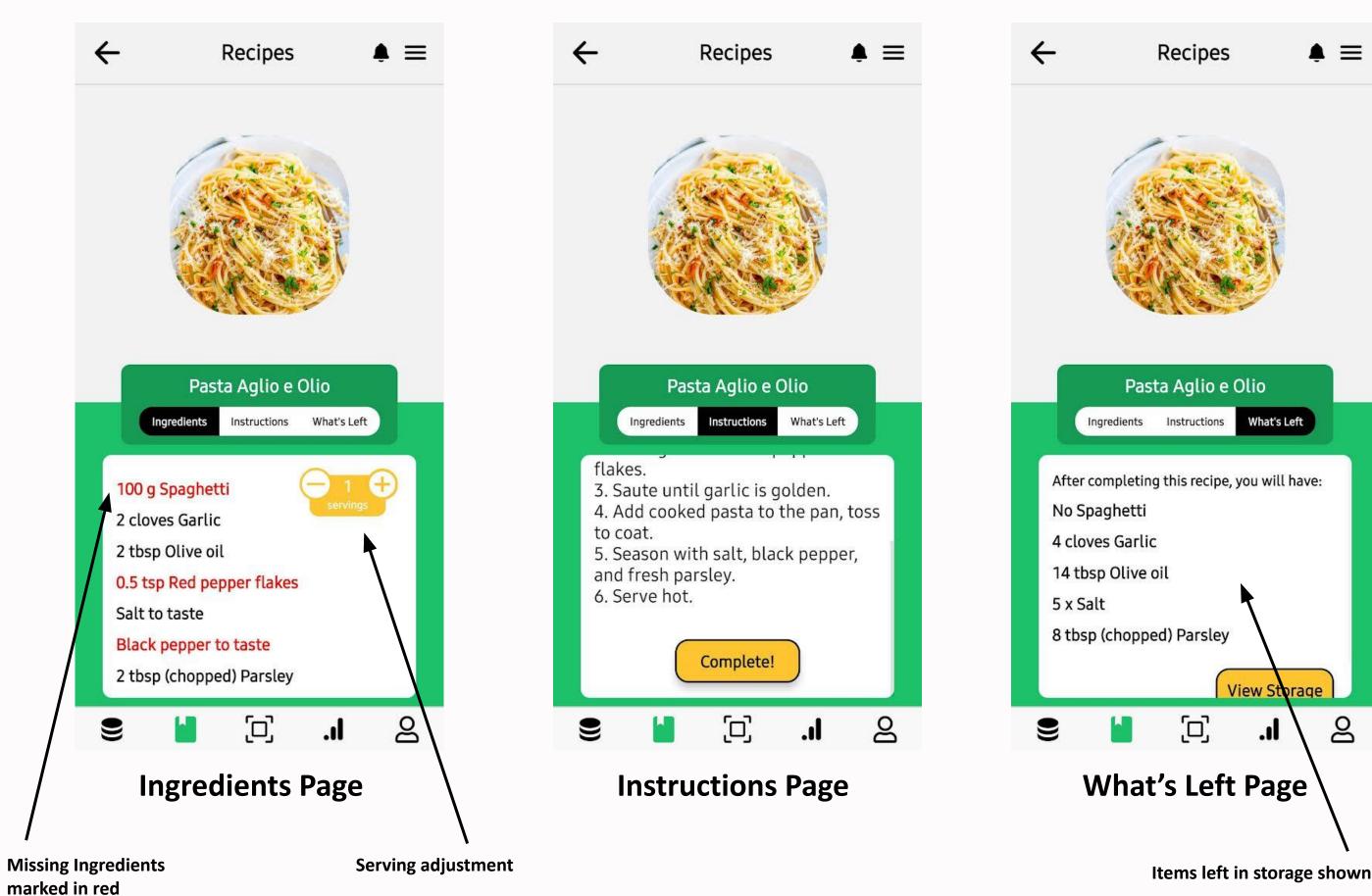


Pasta Aglio e Olio

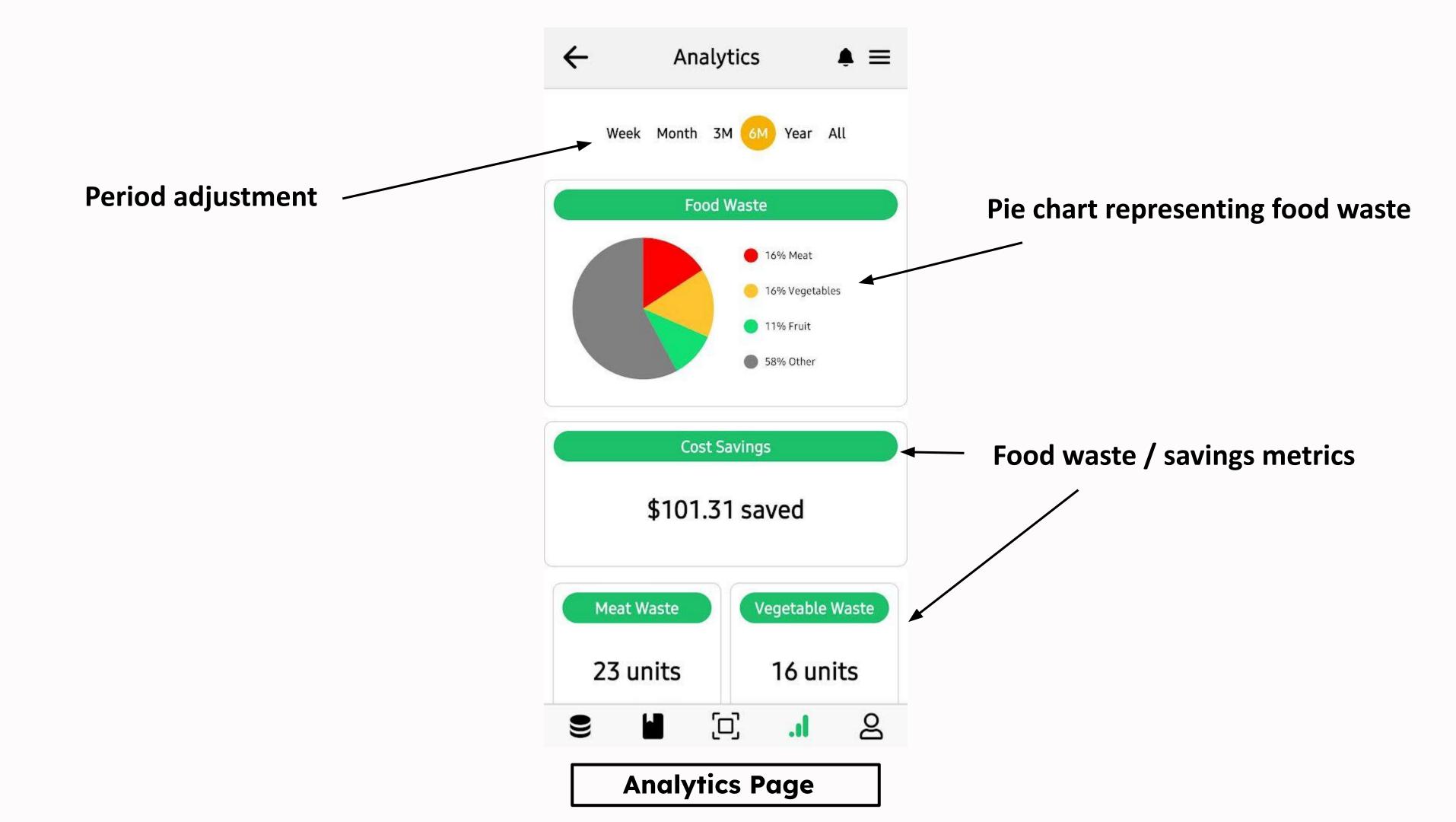
Avocado Toast







Items left in storage shown here



# DEMO

### Allie | Community College Student

### Pain Points/User Needs

- Improving eating habits + explore meal prepping
- Manage expired food with roommates









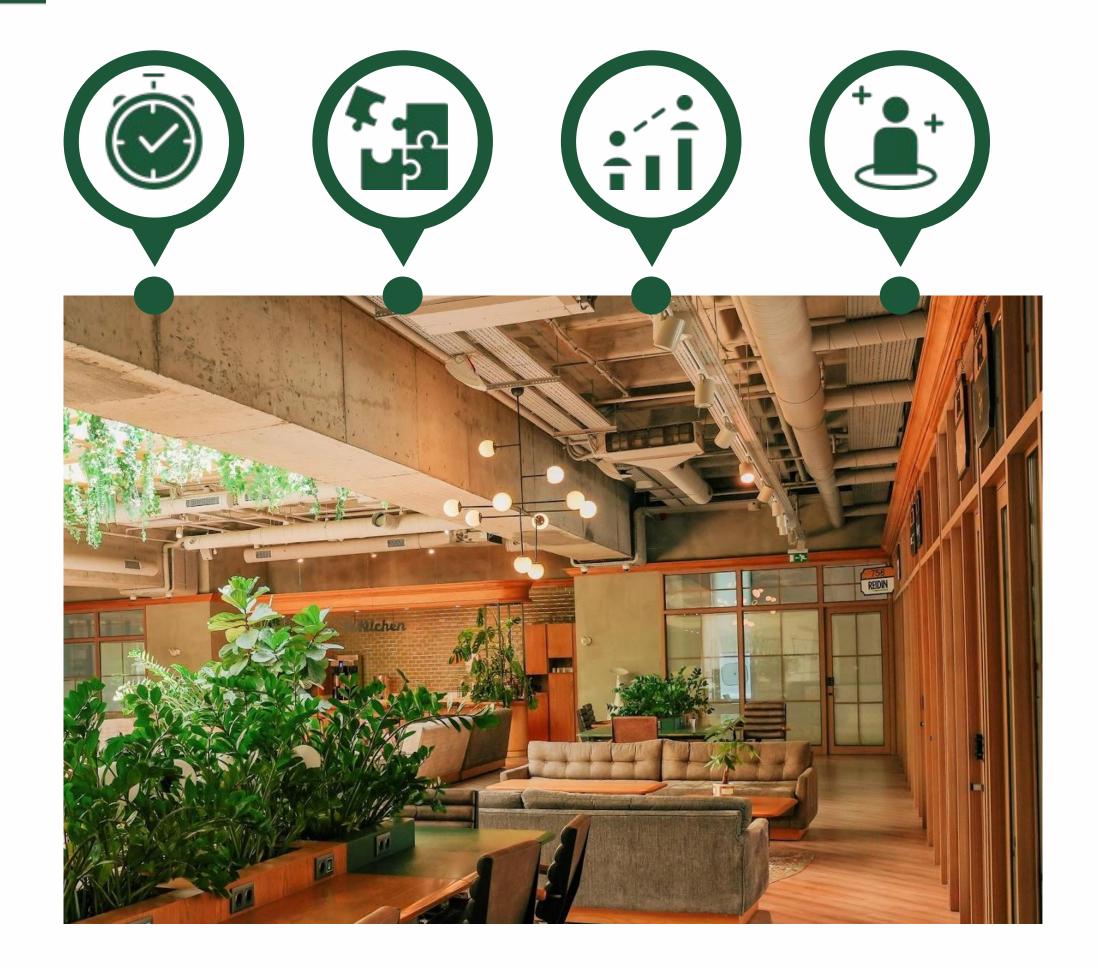


## Ethical Considerations

- Accessibility inclusive in all mobile platforms, visibility, affordance, etc
- Privacy & Confidentiality users are concerned with their personal fridge data
- Ensuring ADA Standards for Accessible Design

## Next Steps Beyond Capstone

- Hand over the project to the iSchool for future development and continuity
- Possible areas of exploration and development:
  - How can we educate our users to make the most out of their grocery purchases?
  - Where in the grocery process do young shoppers experience the most friction? How can we address it?
  - How can we teach and assist our users in efficient meal planning to help them save money and reduce waste?





# THANK YOU