

SAVE EXTRAS TO SUPPRESS HUNGER

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Abstract

Food waste management in India is becoming a critical problem due to the continuous increase of the Indian population. Indians waste the maximum amount of food as much as the whole of the UK consumes. Weddings and banquets are enormous supply of food wastage. Overall, we tend to conclude that, across the town, an absence of consciousness around waste material is obvious. It is true that the difficulty of food waste management in India is far additional nonmoving within the actual handling, storage, and transport of food grains and vegetables before they even reach the consumer's plate. However, the matter of waste material at the retail level cannot be unnoticed, particularly once 7.5 tons of food is wasted per day. Considering this problem there had been many approaches done addressing to this problem. India there are many NGO's directly contacting the restaurants for food and also there are applications such as feedie, no food waste, cow boy foods etc but even though many such solutions exist there has been no improvement done while reducing food wastage. Hence we have come up with our project -SAVE EXTRAS TO SUPPRESS HUNGER which is a app that allows the orphanages, old age homes to directly contact the restaurant to avail the details of the leftover food thereby, the communication. The app contains the details of the quantity of food available in restaurants based on the locality.

1. INTRODUCTION

A drastic increase can be seen in food waste. As per data given by Food and Agriculture Organization (<http://www.fao.org/food-loss-and-food-waste/flw-data>), 1/3rd of food produced for human consumption is wasted globally, which accounts for almost 1.3 billion tons per year. On the other hand, also as per WHO 20% of the population face extreme food shortages. Hence there is a need to

come up with a solution that can avoid food waste & can help feed the needy. This android-based Food Waste Management system can assist in collecting the leftover food from hotels & restaurants to distribute among those in need. Once the request is accepted, the orphanage people can collect the food from the restaurants for its distribution. In this way this android-based food waste management system will help restaurants to reduce food

waste and will help in feeding the poor and needy people. In this system, we have tried to reduce restaurant food wastage by giving waste food to people. People will raise a request, in case of any leftover food restaurants have. This request is sent to the restaurant manager of that particular restaurant. The orphanage people then approves the request and assigns it to one of the orphanage for takeaway and forwards the request to the restaurant. The leftover food at the restaurant can be given to orphanage at the end of the day. The admin can track the history of restaurants and orphanage for the leftover foods.

2. RELATED WORK

From the newspapers we got to know there are many people who are in shortage of food and even some people are dying because of shortage of food. There are many NGO's which provide food for people who are in need of food but they can help only upto some extent. In our daily life we can see many people wasting food in daily life like in function halls, restaurants and in bakeries. From the newspapers we got to know that leftover food originating from parties, weddings and restaurants will just go waste, unless it is donated in order to satisfy the hunger of deprived people living in slums and on the street or to the people in orphanages. So why can't we donate that extra food which is leftover in restaurants and bakeries to

the people who are in need. We also aimed to conduct a critical and comprehensive synthesis of the accumulated learning related to food waste in food service establishments in educational institutions. By this review we came to conclude two observations where food is wasted more. Variances in plate waste also traced to the student's financial condition. Key observations were as follows:

--Individuals with more disposable incomes waste more food.

--Middle-income students generated more food waste compared to students with poorer backgrounds.

Also, through few researches we came to know that hospitality sector food waste is fast becoming a key concern, given that its contribution to total food waste has been nearly 12% in the recent past. Furthermore, with the increasing trend of out-of-home dining, spurred by growth in incomes and tourism, hospitality waste has become a significant issue for both developed and developing countries.

3. IMPLEMENTATION

Wastage of food is a major problem in India. Some people waste their food and some people wait for their food. Many people complete their day by having food only once in a day due to shortage of food and at the end they will become sick and their health will get spoiled. So, we should try our level best for helping those people

by providing them food, we cannot help each and everyone but we can atleast help few of them daily. Considering this food problem we addressed a solution for the above need statement. we came up with our project SAVE EXTRAS TO SUPPRESS HUNGER which is basically a mobile application which distributes left over food to needful people. This mobile application contains a details of quantity of food availability in restaurants based on the locality. The main objective of this mobile application is to help the people by distributing the food which is leftover in restaurants, hotels, bakeries. we are trying our level best for distributing the food. The usage of this application is very easy and it does not cost anything. This application can be accessed by everyone.

Photoshop

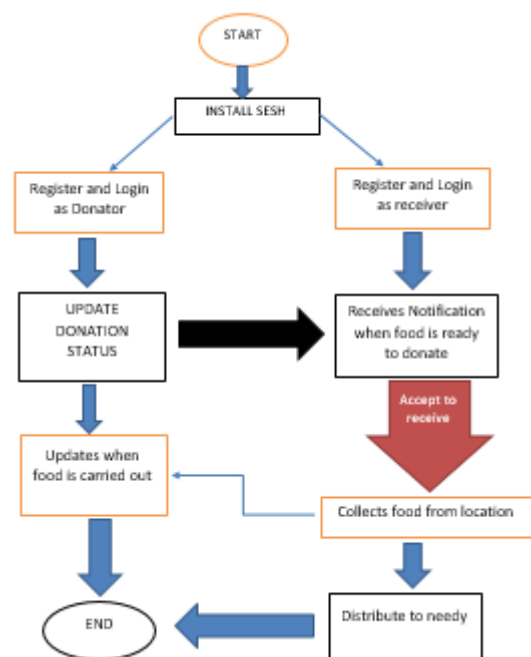
Google firebase

Android Studio

Application is created using Google firebase and photoshop and Android Studio. The application can be downloaded from play store and we should login using our mobile number. We should register as a donor if we want to donate or as a receiver if we want to receive. The restaurant will post that there is extra food with them. They will post in the donator column. This will send the notification to the respective people who are registered in receiver column. Donators should also

mention the amount of food(for eg: Food for 4 or 5 people considering people as adults only). Immediately the receiver should collect the food and then it will be updated that food is taken away so that other receiver will not waste their time by coming to take food.

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4. EXPERIMENTAL RESULTS

Mobile application is created using Google firebase and Android Studio. When the Food is left with the donators they will post and then the receivers will get to know that there is food with that donators. Then the receiver should go and collect the food after that the donators will post that the food is delivered. On donating the food the receiver will get the food and they can have that food.



5. CONCLUSION

This app can help a lot of the people who are unable to get two meals a day. There are many who are dying because of malnutrition. Reducing the food waste can be met with this platform. Malnutrition and Hunger can be eradicated. This application can be further improved by adding food details. Now we can only know how much food is available but it can be improved like adding photos and food and what food is available and it can exactly say that food will be enough for how many people.

6. REFERENCE

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