

FOOD TELL

Food Waste : "Help Us"

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DEFINITION

WHAT IS FOOD TELL?



- Abbreviation from food waste and hotel
- A circular system
- Collaboration of Bonvoy Marriot
- Awareness to prevent and transformation food waste to be a good waste

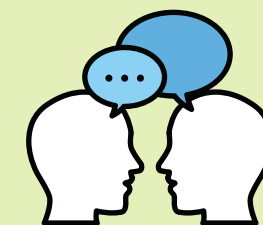
MAIN PROBLEMS?



Bad psychology



Bad behavior



Miscommunication

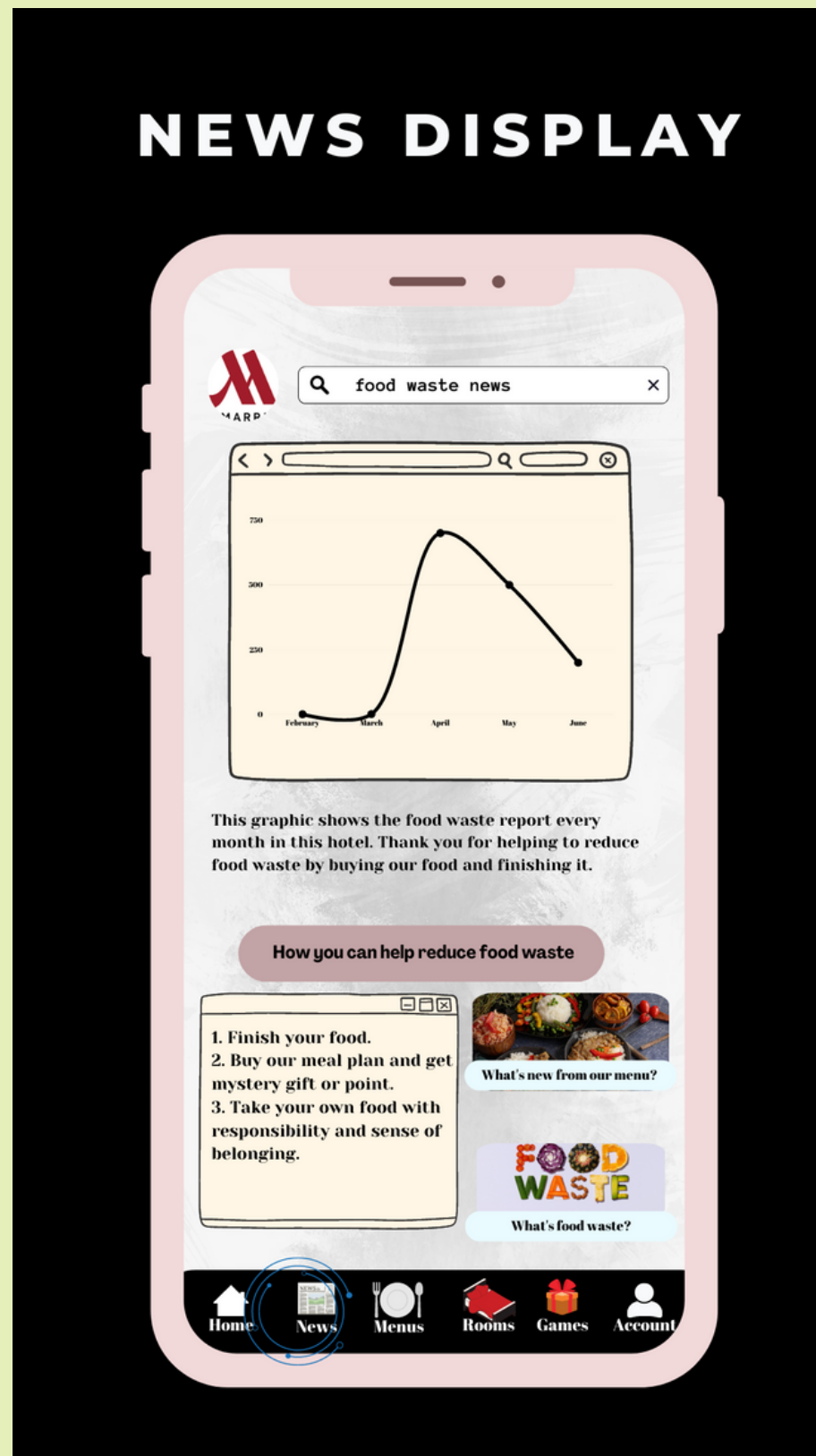


Plate waste



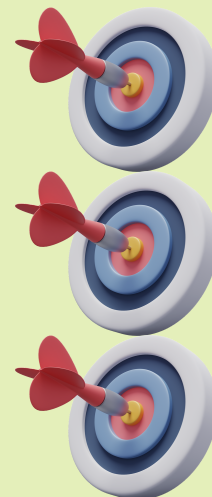
Lack of education

FOR CUSTOMER: NEWS DISPLAY



Attractive Education

- News about food waste production in hotel
- Ways to reduce the food waste
- Tren, new menu, and discount in hotel
- Hotel's information
- Food waste campaign



Minimize the lack of awareness

Provide interesting education

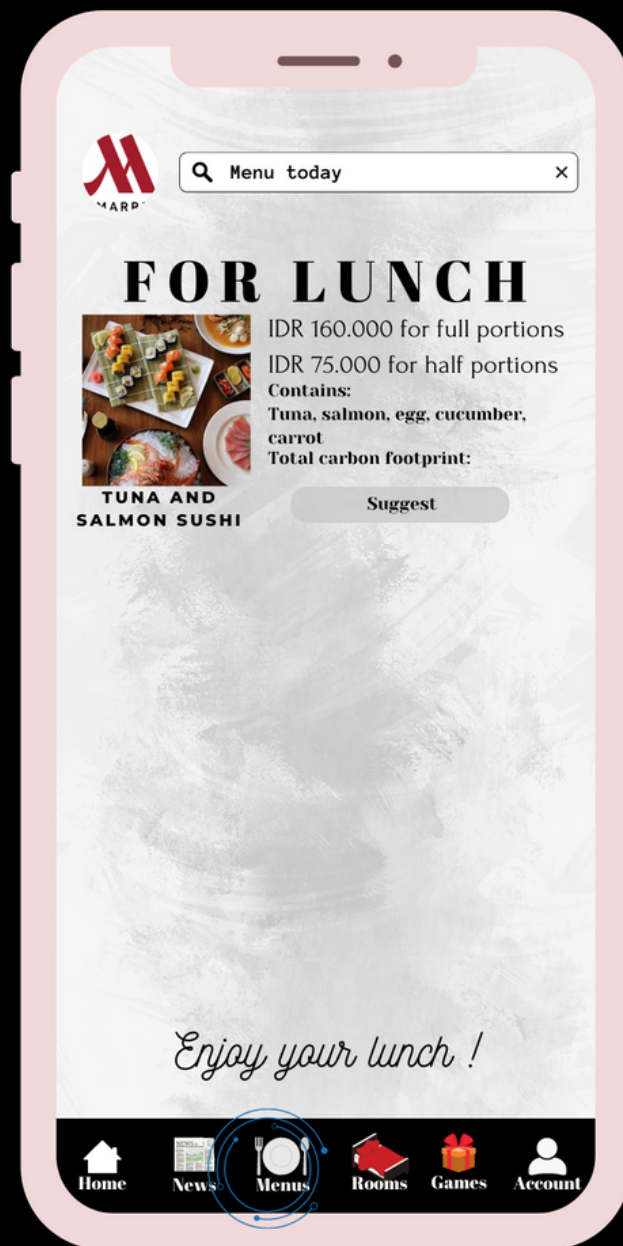
Introducing food waste further as a amaterous

PROBLEM AND SOLUTION

FOR CUSTOMER: MENU DISPLAY

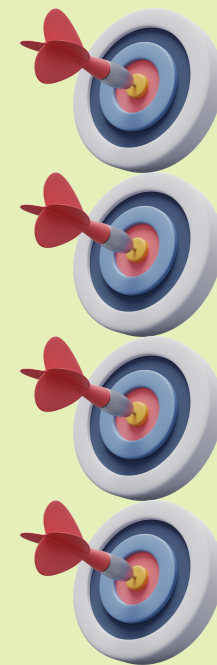


MENU'S DISPLAY



Detail information about dish

- Carbon footprint
- Portion and prize description
- Suggestion
- Type of menus



Reduce the plate waste

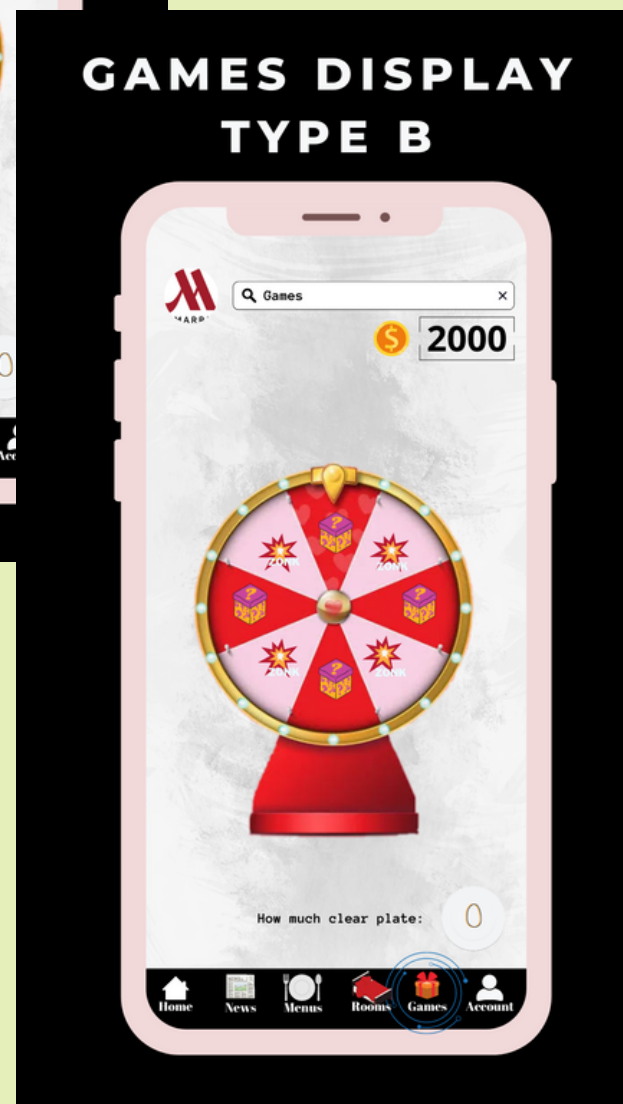
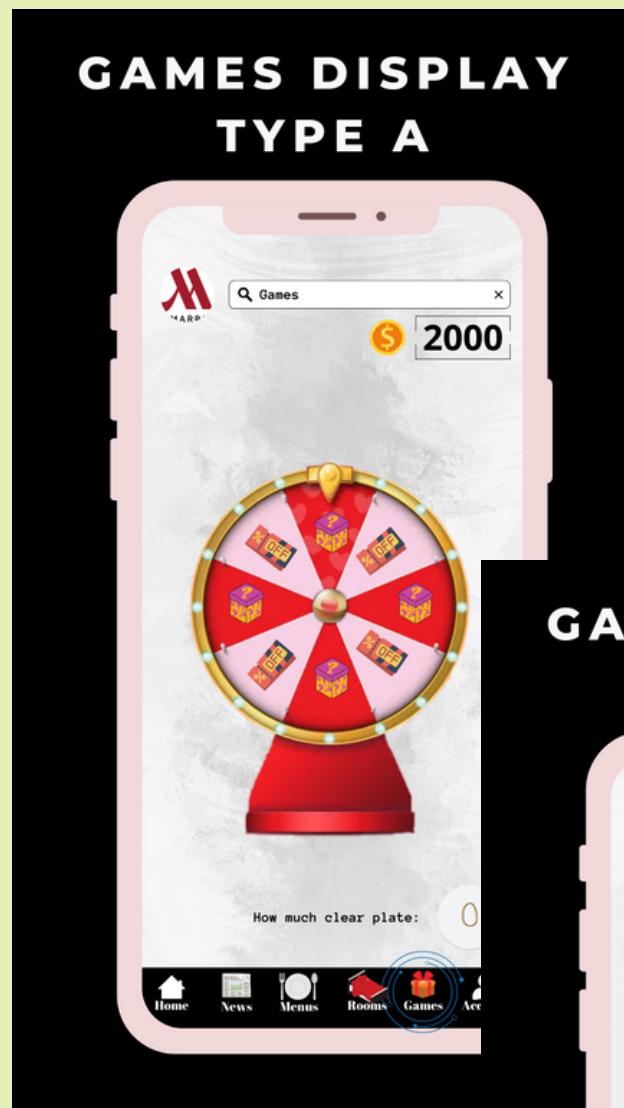
Give freedom and sense of belonging

Increase customer's understanding

Give careful consideration to their decision

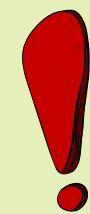
PROBLEM AND SOLUTION

FOR CUSTOMER: REWARD DISPLAY

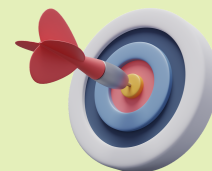


Appreciation for their awareness

- Provide games, vouchers, points, magic box



Must **collect** and **give** the plate to the waiter



Educate and entertain customers of all ages



Attract attention



Triggers the enthusiasm to participate



Reduce plate waste



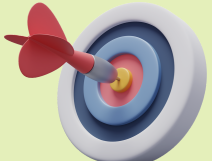
Help the waiter to collect the plate


FOR STAFF: CALCULATE FOOD WASTE

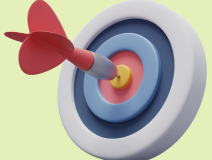


 Sophisticated food waste calculator

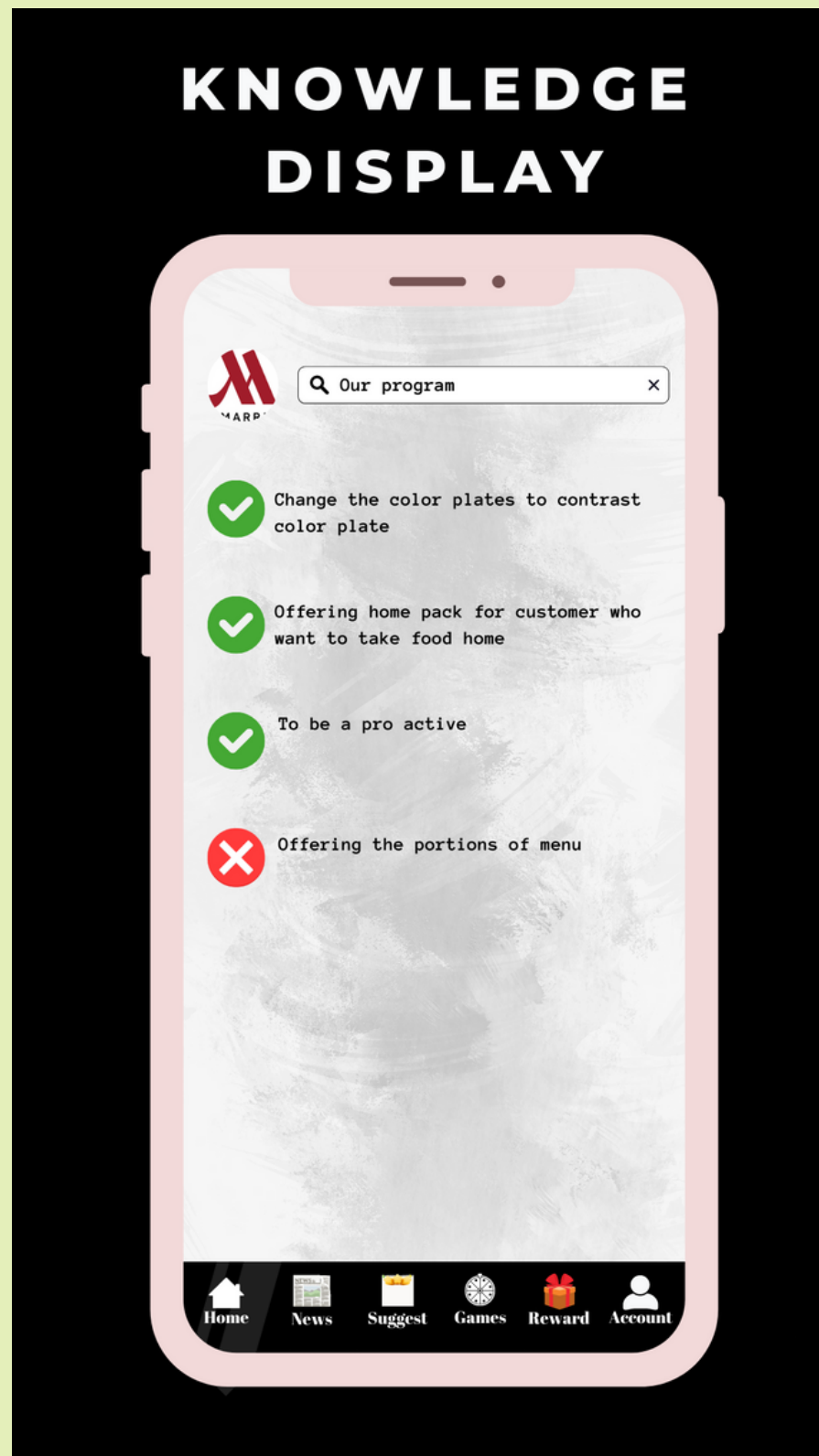
- Description of graphic
- Rapidly and detail calculate in a period of time

 Makes it easier to check

 Monitor the progress of food waste reduction accurately and quickly

 Triggers the enthusiasm to participate

FOR STAFF: KNOWLEDGE DISPLAY

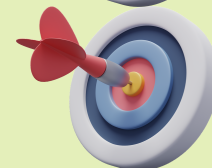


Real action to reduce food waste

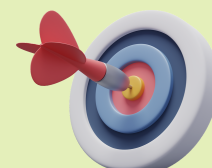
- Staff's target
- Duties explanation



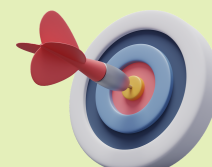
Smart and concrete education



Support the staff to do the list

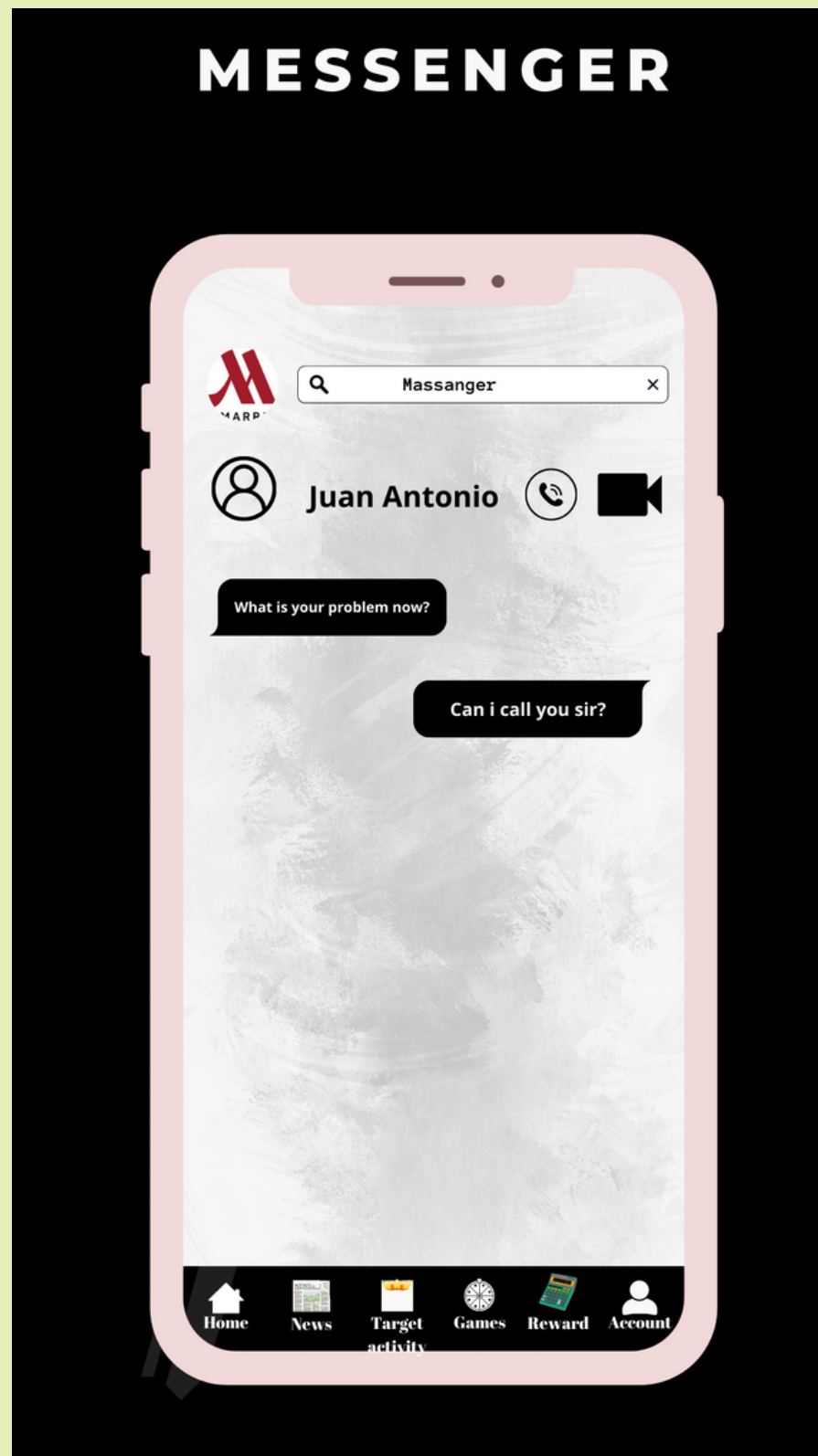


Have action with directed knowledge



Responsibility to staff

FOR STAFF: MESSENGER



 Communication is a key for teamwork

- Chat and online meeting can be held

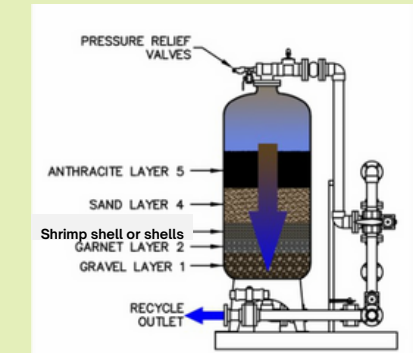
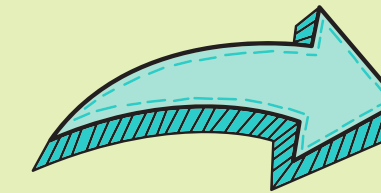
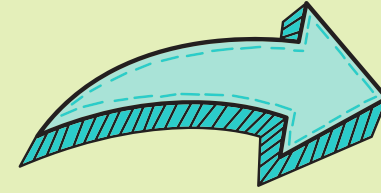
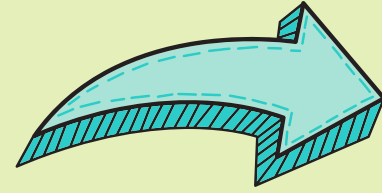
 Establish intense communication

 Minimize miscommunication

 Easier to reach out each other

WATER PURIFIER

WHAT'S THE DIFFERENT?



Clam and Shrimp shell

Wash

clam and shrimp powder

Water ready to use

Materials:

- Anthracite
- Sand
- Garnet
- Gravel

Main objectives:

- Contain calcium carbonate and chitin can help filtrate and clean water





How to Implement?

01. Collaboration and communication of all stakeholders

- 02.**
- Customer --- Active to contribute
 - Staff --- Proactive, Responsible, and Excited
 - Manager --- Controller and Evaluator
 - Collaboration with programmer and Sungai Watch

03. Time to develop and analyze food waste:
3 until 6 months
One month: to trial this application
Three month: analyze food waste for evaluation

04.

Scan barcode:



Customer



Staff

Growth Ambitions



Most people use it

Collaborate with Bonvoy
Marriott and Sungai Watch

Growth Ambitions

Easier to get the
information about hotel

To be a popular
hotel
application

**Target in three
years**





To reduce almost half of food waste and change a people's awareness not to waste food



Change bad behavior and statement



Reduce avoidable food waste, unavoidable food waste, and plate waste



Increase water quality such as mineral contents and water clarity



What we need?



**Need people who can make
application and contribute
between staffs and
customers**



What we need?



**Need comunity of sungai
Watch and people who live
around the river**



**THANK
YOU**

