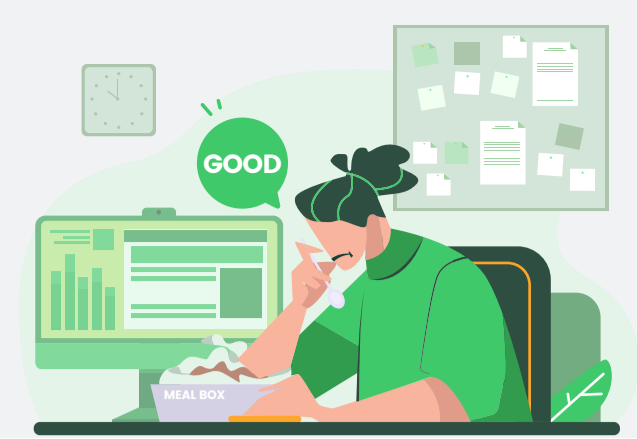# Towards a new pre-order healthy diet in workplace.

Provide employees with faster & healthier & tastier food. 💛

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Abstract

Employees of small companies have consistently lacked a healthy and convenient solution for dining at the workplace. Most small firms do not have the space or budget to establish employee cafeterias like larger companies do. Even if a cafeteria is set up, limitations in funding and staffing often hinder the provision of diverse food options. Meanwhile, dining at nearby restaurants or ordering lunch take-out often presents problems of high costs or long waiting times. Some employees resolve lunch by bringing their own meals to the company, but this tends to consume too much of their time and lacks freshness. Others purchase convenient food or microwaveable lunches at supermarkets or buy lunch at markets, but the nutritional value of such meals is typically unbalanced.

The project is a new model for a healthier and more convenient dining at workplace .Users can pre-order a week's healthy meal through an application signed between the company and lunch providers. These meals are then prepared by a central kitchen and delivered to concentrated lunch cabinets at the small companies for pick-up and heating.

Introduction & Background

Problems. 😫

Employees of small companies have consistently lacked a healthy and convenient solution for dining at the workplace. Most small firms do not have the space or budget to establish employee cafeterias like larger companies do. Even if a cafeteria is set up, limitations in funding and staffing often hinder the provision of diverse food options.

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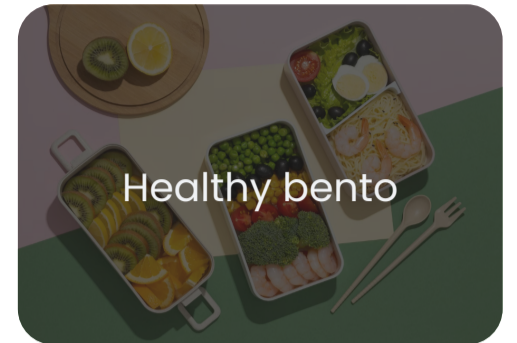
Solution. 🧐

This project explores the design of a service process to address the dining scenarios of employees in small companies. Users can pre-order a week's healthy meal through an application signed between the company and lunch providers. These meals are then prepared by a central kitchen and delivered to concentrated lunch cabinets at the small companies for pick-up and heating.

This approach aims to offer a convenient, nutritious, and cost-effective solution to the longstanding challenges of workplace dining for small company employees.

Staff cafeteria

Healthy bento

Smart collocation

Smart device

Research conclusions

Problems. 😫

The British have a short time for lunch, expect a quick solution, and value the elements of lunch (cheap/healthy/fast/convenient)

Pay attention to the health of diet, but don't pay special attention to the principle of food matching

There are companies of different sizes, and except for large companies, other companies do not have their own canteens

👇 👇 👇

Design goals. 🤩

Fast and convenient food service
Provide fast food supply in the office scene, and provide healthier food as much as possible to quickly solve the lunch demand at noon

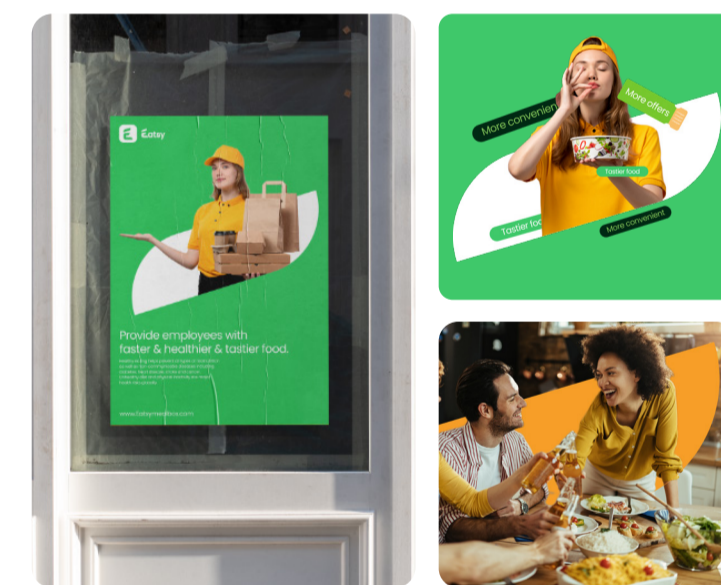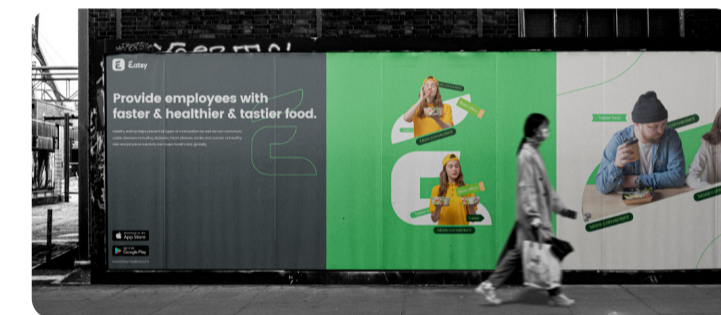**Food health analysis collocation and incentive system**
Providing smart food pairings is important, while promoting healthy eating through incentive systems not only enables employees to Maintain good health, reduce the company's medical expenses, and be able to use this method to attract more outstanding employees
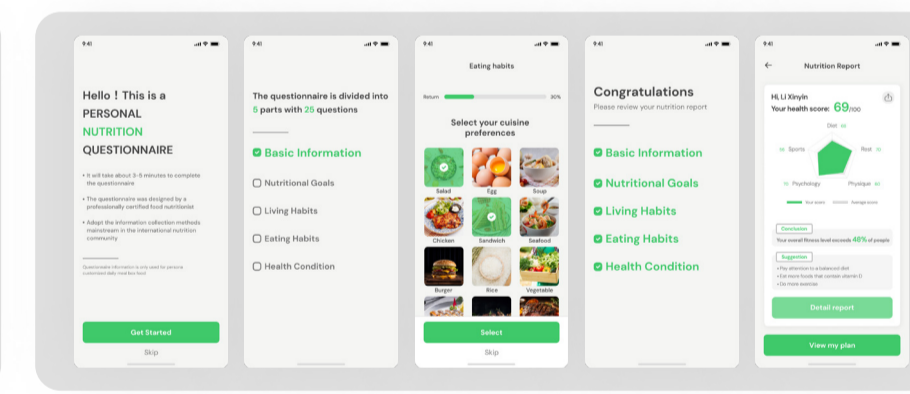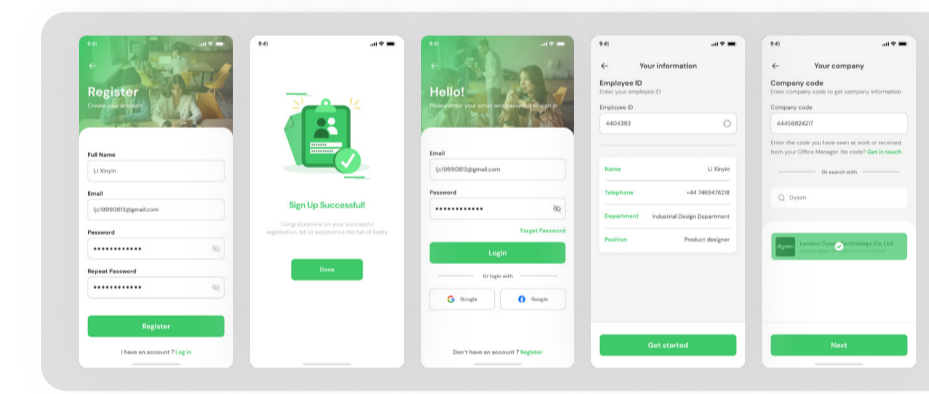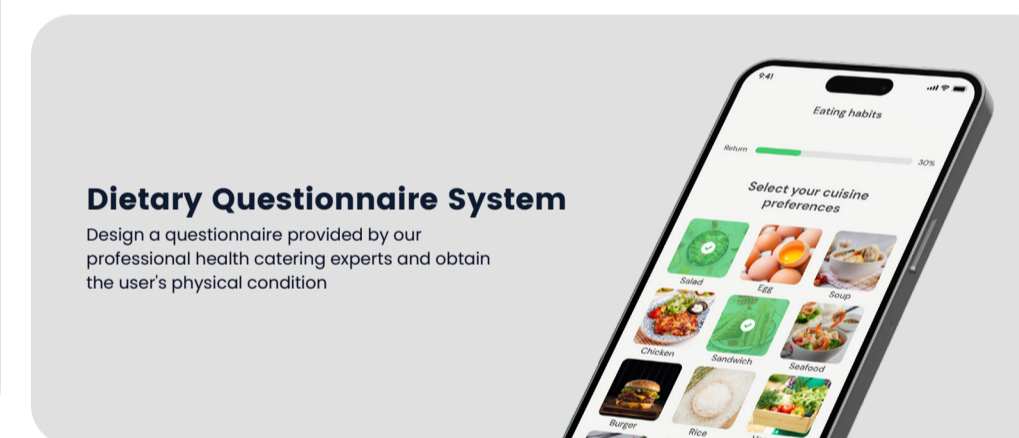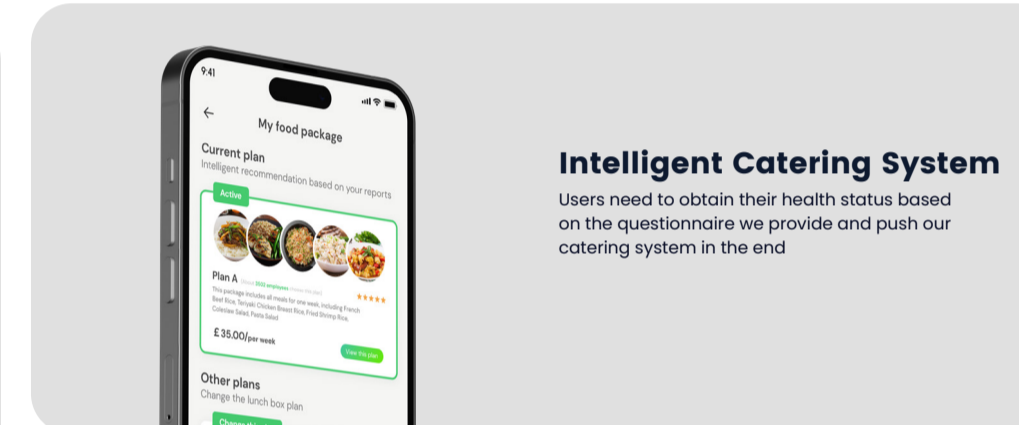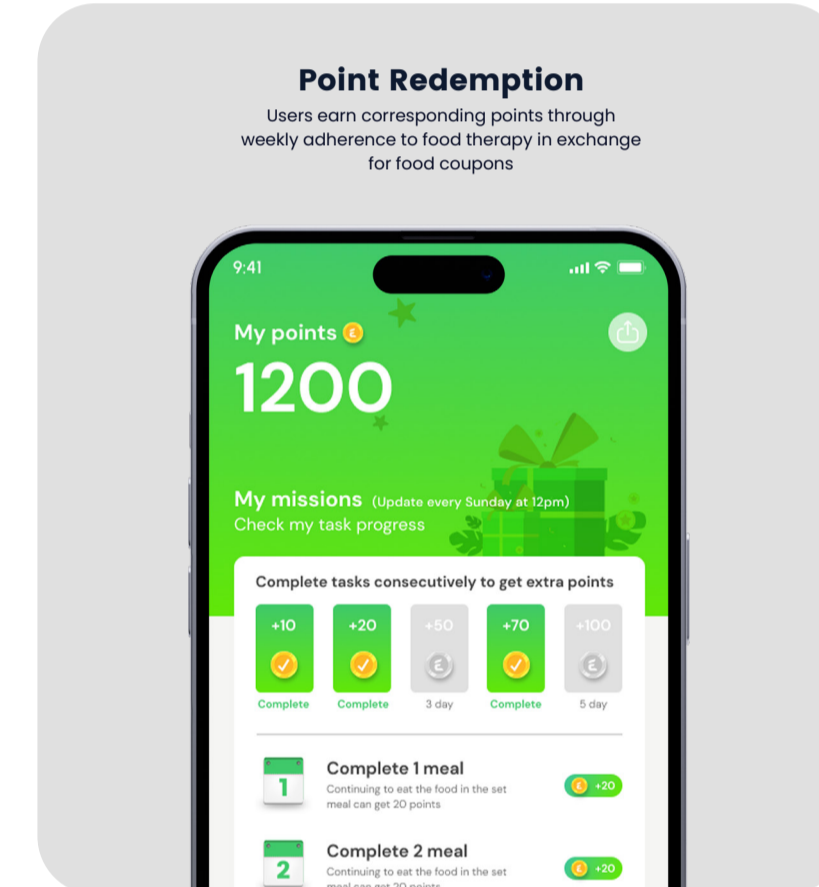
Modular product design
In the UK, not many restaurants have their own restaurants. Companies of different sizes have different numbers of employees. Products are matched through modular combinations. Can better adapt to the choice of enterprises of different sizes
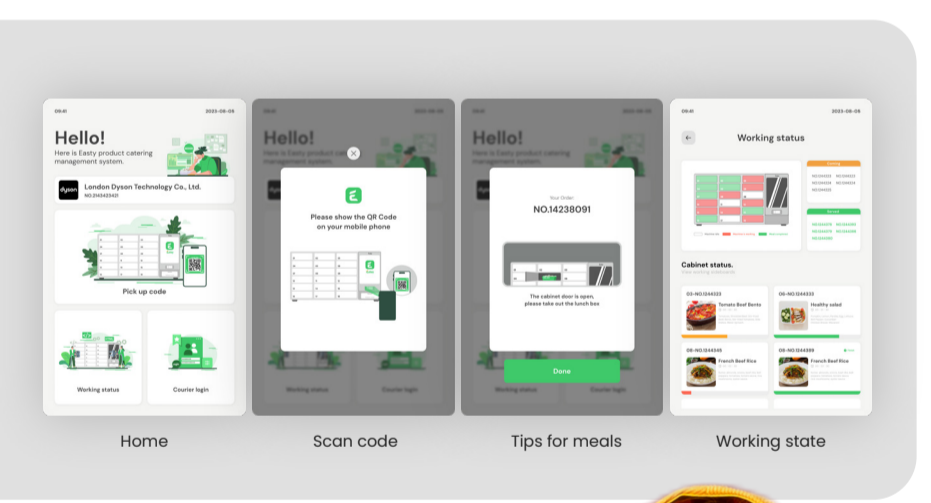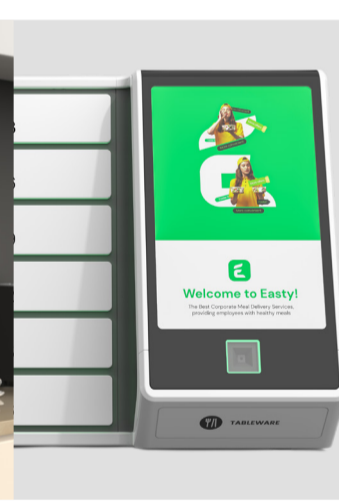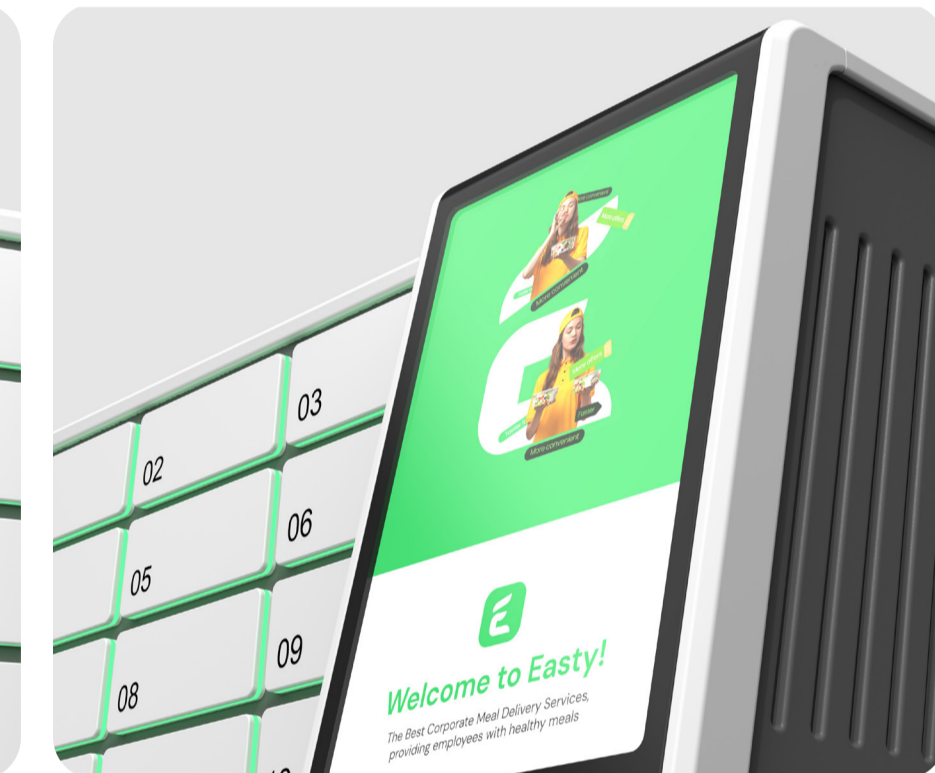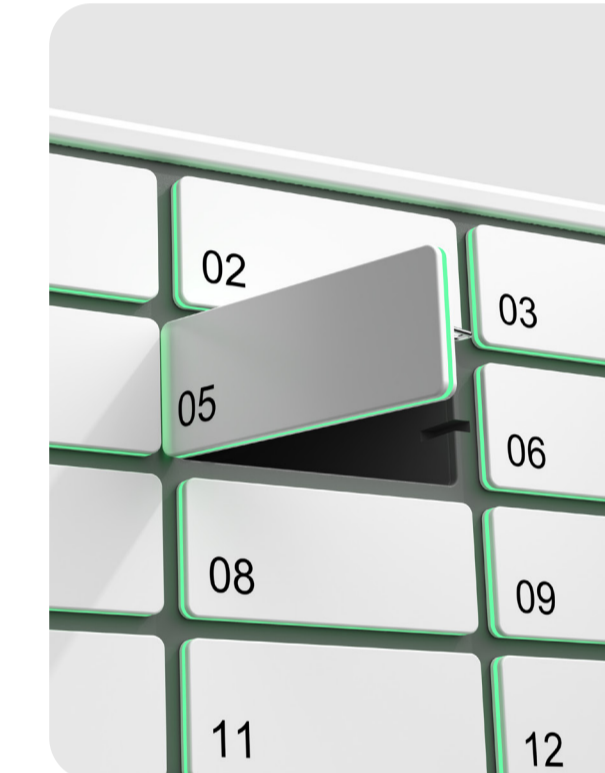
Design

Branding

Application & UI & UX

Point Redemption
Users earn corresponding points through weekly adherence to food therapy in exchange for food coupons

Intelligent Catering System
Users need to obtain their health status based on the questionnaire we provide and push our catering system in the end

Dietary Questionnaire System
Design a questionnaire provided by our professional health catering experts and obtain the user's physical condition

Product Design

Study Methodology

- **Second research:** Understand the current state of technology in the field of change and determine the direction of the research

- **1v1 Interviews:** Conducted online remote interviews; Created prototypes and obtained their feedback on the interface design in time

- **Competitor analysis:** 3 companies with the same business were analysed to summarise the similarities and differences in their functional points

- **Questionnaire:** Collected user preferences for UI design

- **Usability test:** Determine the feasibility of the interface for flow, functionality and interaction

Testing & Evalution

I used System Usability Scale & 1v1 interviews & heat maps and task click charts for user testing.
Problems:
1. Many questions about food allergies mentioned by users are not presented on the prototype
2. The QR code in the meal picking process is not obvious, and the rate of users completing tasks correctly is low

Other points:
1. Overall, users feel that it can help their eating habits
2. The overall usage logic is easy to use
3. There are objections to the reward part, and further work needs to be studied in detail
4. Flexibility in working hours, some companies do not need to work five days a week
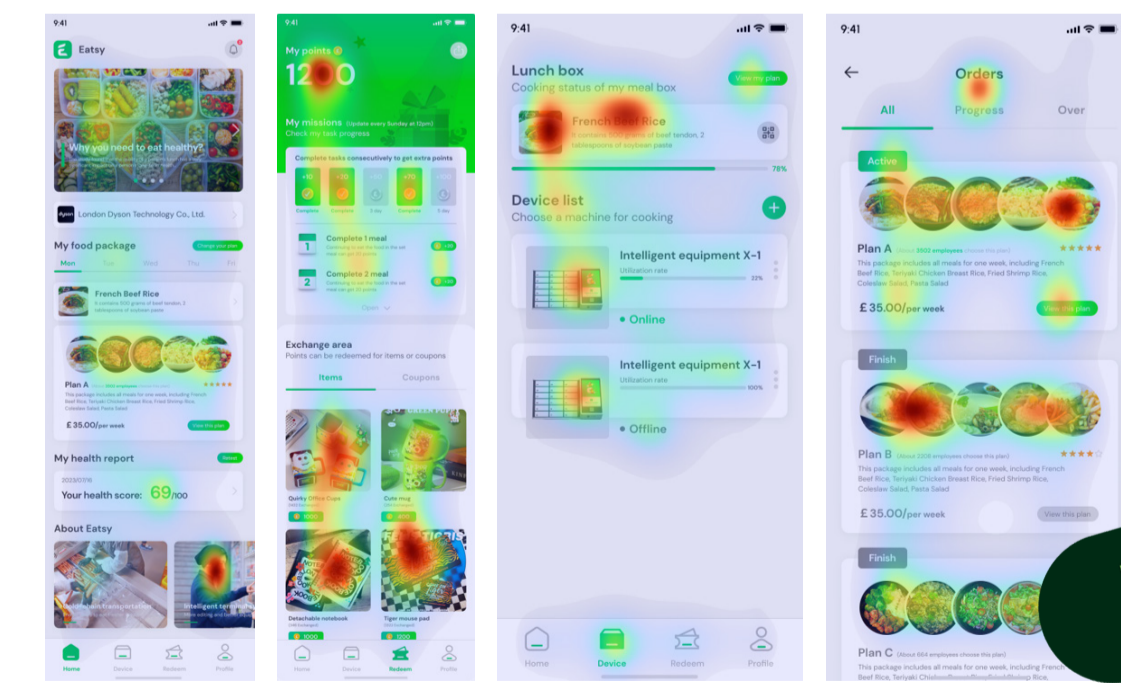
Conclusion & Future Work

The persisting gap in providing nutritious and convenient workplace meal options for employees in small businesses is gradually being bridged by innovative solutions. The introduction of a system where users can proactively order a week's supply of health-conscious meals through a dedicated app, orchestrated via partnerships between companies and lunch providers. With meals prepared in a centralized kitchen and subsequently delivered to lunch vendingmachine for easy pickup and reheating, this approach combines efficiency and health-consciousness.

The future of workplace dining could entail an expansion of culinary offerings to cater to diverse dietary needs, a heightened focus on sustainability through reduced packaging, and the integration of emerging technologies to streamline the ordering and delivery process.

More convenient

Tastier food