Fooditude Concept

Produced by Yes&



Cafeterias are home to lots of food, but also food waste. Sometimes, eaters dislike food options or have questions about served dishes. There exist no easy, accessible means for eaters to provide feedback, for chefs to learn from their eaters, and for users to engage with their Chefs.

Value Proposition

No More Bad Food

Clean Plates. Empty Trash Cans.



• Student - Provide anonymous simple feedback to the chef on how much he ate/enjoyed the food

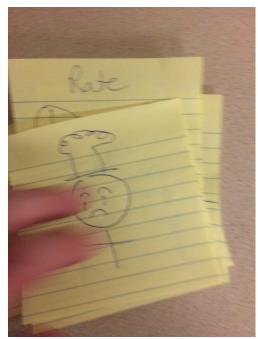






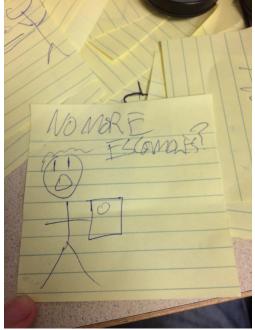
Chef - Receives this feedback and uses it to improve their future meal decisions





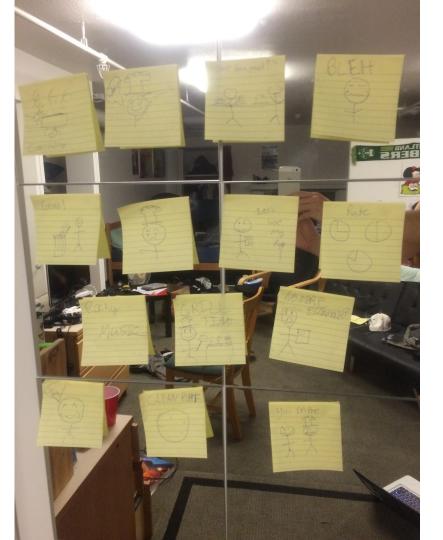


 Student - Sees that their feedback matters and forms a better relationship with staff











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