

Cuisine Connect: Revolutionizing College Dining through an Innovative Online Platform

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Abstract:- A well-thought-out website called "Cuisine Connect" was created to address the typical problems college students have when it comes to eating on campus. Affordability and convenience are the two main issues that students with hectic schedules and limited funds worry about. Taking this into account, our app provides students with an affordable and readily navigable way to find and explore food halls nearby. We provide students the power to make educated dining choices that fit their preferences and financial limits by giving them access to a user-friendly interface and detailed information about each food hall, including its location, menu options, price range, and available cuisine kinds.

"Cuisine Connect" assists neighbourhood food businesses in addition to meeting the requirements of students. Because we recognize how important it is to promote neighbourhood businesses, our platform provides mess halls with an easy registration process. Mess halls can dynamically change and update their listings after registering, giving them the ability to make sure that their offers are always correct and current. By working together, this cooperative strategy creates a mutually beneficial relationship between students and nearby food companies, improving everyone's dining experience. The fundamental goal of "Cuisine Connect" is to give college students a quick and easy way to find and visit food halls in their neighbourhood. Our goal is to reduce students' anxiety and uncertainty about meal planning by providing a platform that makes it easier to locate food options on campus. Furthermore, we support the sustainability and vibrancy of the local food ecosystem by putting students in touch with nearby food businesses. "Cuisine Connect" aims to improve college students' dining experiences while building a feeling of community and belonging on campus by supporting neighbourhood businesses and engaging the community.

Keywords:- Affordability, Convenience, Neighbor-Hood Food Businesses, Mutually Beneficial Relationship, Sustainability.

I. INTRODUCTION

Students in the fast-paced world of college life frequently must balance their obligations to their studies, their social lives, and their never-ending search for delicious and reasonably priced food options. Once a haven for knowledge, the college campus has evolved into a microcosm of varied

people with a wide range of food preferences. On a college campus, finding food can be a daily challenge. There is not much time in the typical student's schedule for leisurely mealtime hunts or lavish dining experiences. Finding cheap solutions frequently requires sacrificing convenience, health, or flavor. This is a dilemma that many students have encountered.

This cutting-edge app, which was created with the specific requirements of college students in mind, has the potential to completely transform how students get and enjoy their food. Fundamentally, "Cuisine Connect" is your reliable dining partner, making it easier to locate nearby cuisine options.

By combining information from various eateries, cafes, and mess halls, this user-centric software transforms dining experiences and offers real-time updates on daily lunch and dinner menus. Personalized user profiles and extensive filtering options are features of this interactive website that let users make decisions based on ratings, location, and preferred cuisine. This platform promotes authenticity and engagement by promoting a collaborative community where users contribute images, menu updates, and reviews.

It serves as a link between local food businesses willing to serve college students and students looking for satisfying dining experiences. Our goal is to give children a quick, easy, and entertaining approach to learn about the various food cultures in their neighbourhood.

II. EXISTING WORK

A few systems already in place are relevant to the field of our study. Following considerable investigation and study, we discovered the system's technique and a few of its shortcomings, which are as follows:

- **Impersonalized Listings:** The impersonal aspect of the listings is one major disadvantage. The general list of neighboring mess halls provided by current apps sometimes ignores user preferences, dietary requirements, or financial limitations. Because of this one-size-fits-all strategy, students may end up sorting through options that are not tailored to their own needs.
- **Ineffective Search Filters:** Although several apps have search features, they might not be precise enough to capture the wide range of tastes among college students. For example, it is frequently difficult or non-existent to

filter by budget ranges, cuisine varieties, or dietary requirements.

- **Disregarding Student Reviews:** Underutilized User Knowledge Many campus food apps miss opportunities to leverage students' vast expertise and ideas. The app's listings and suggestions frequently do not take user ratings and reviews into account. This is a squandered chance to foster a lively, student-run community and advocate for openness in the eating process.
- **All-Inclusive Suggestions:** Most existing apps do not offer personalized recommendations. Rather, they offer general recommendations that disregard pupils' specific dietary needs, historical food preferences, or unique tastes. Recommendations frequently fall short since there are no data-driven criteria.

III. PROPOSED WORK

We have identified a number of critical efforts to improve user experience and further extend the possibilities of our dining platform. First and foremost, our goal is to launch premium membership services that will provide customers with special advantages like ad-free browsing, savings, and early access to promotions. This increases user engagement and loyalty in addition to generating recurring revenue. In order to seamlessly include takeout alternatives into our platform and give users a simple and all-inclusive eating experience, we also intend to work with food delivery services.

Moreover, we acknowledge the potential of integrating smart restaurants, where collaborations with businesses that use IoT devices can transform the dining experience. Smart menus, automated ordering, and ambiance control are a few examples of features that provide creative ways to improve customer happiness and simplify business processes for restaurant partners. With the help of data analytics, we hope to give eateries useful information that will allow them to better cater to their patrons' needs and increase efficiency by tailoring their menus and operations to user preferences and industry trends.

We are creating a restaurant ranking system based on sustainability standards in keeping with our commitment to sustainability. This encourages eco-friendly businesses and gives users the power to choose restaurants that respect the environment. Additionally, we are committed to promoting community involvement through social features and events, which let users plan and find dining events and promote a feeling of community and shared experiences.

We will collaborate with restaurants to develop food waste reduction measures, such as dynamic pricing for remaining dishes close to closing time and food donation programs, as part of our efforts to promote sustainability. To ensure that our platform stays current and interesting to users worldwide, we will also integrate features that showcase developing cuisines and food innovations and stay up to date with global food trends. With these programs, we hope to improve patrons' dining experiences in general and encourage sustainability and community involvement.

IV. MOTIVATIONS

"Cuisine Connect" was inspired by a deep-seated desire to address an urgent issue that many college students throughout the world are familiar with. Several considerations that highlight how important it is to provide a solution that streamlines campus meals are driving this project. College life is characterized by a flurry of activity, hectic schedules, and the search for reasonably priced but good food options. Our main stakeholders, the students, frequently find themselves torn between the demands of their academic endeavors and the everyday need for sustenance. Their entire campus experience is diminished by the time they spend looking for food options or considering where to eat. Finding affordable and convenient food is a difficulty that affects many places, not just certain institutions. We acknowledge that students from diverse backgrounds and lifestyles face this problem. This motive sheds light on the compelling reasons for the "Cuisine Connect" initiative, emphasizing the problems it seeks to solve and the overall goal of enhancing students' on-campus dining experiences.

A. Objectives

- In support of the New Education Policy 2020, this can be a platform for exposure for students who learn to code and build applications/software with their ideas.
- To make students self-dependent with the help of the work they will do.
- To provide a platform to freelancers or working professionals.
- The platform Code-n-Mingle will allow people with no or fewer skills in buying and developing their unique ideas.

B. Scope

➤ *The Proposed Work Aims to Answer These Questions:*

- The coders can bid for a particular project for development or they also can upload their projects and sell them according to their bidding price.
- Buyers can upload a project for development and buy the coder's existing projects.
- Code-n-Mingle focuses on the equality of both the parties involved in the deal while being slightly biased towards the coders to avoid a lesser pay grade.

V. LITERATURE SURVEY

- Investigating college students' technology adoption intentions, a study explores the role of productivity orientation and fear of missing out (FoMO) alongside the Unified Theory of Acceptance and Use of Technology (UTAUT), aiming to deepen our understanding of technology adoption in educational settings.
- Aiming to enhance off-campus shopping experiences for college students, an app offers intuitive interfaces for buyers and sellers, facilitating online confirmation, order placement, and acceptance/decline. Challenges include

managing order volumes, ensuring prompt delivery, and safeguarding user data.

- Research examines the quality of Online Food Delivery Apps (OFDA), assessing search, ordering, delivery, and food quality through methods like partial least squares and structural equation modelling, aiming to illuminate customer behaviour and loyalty dynamics within OFDA services.
- Simplifying access to nearby food halls for college students, software enables instant registration and profile editing for companies, fostering increased corporate participation and user convenience. Challenges include maintaining platform integrity and updating profiles accurately.
- The study integrates elements of the Unified Theory of Acceptance and Use of Technology (UTAUT) and its extensions to evaluate college students' adoption intentions, considering factors such as productivity orientation and fear of missing out (FoMO), with the aim

of providing insights into real-world technology usage.

- An app streamlines off-campus shopping for college students by providing easy-to-use interfaces, facilitating online order placement and confirmation. Challenges include managing order volumes, ensuring timely delivery and protecting user privacy.
- Research employs partial least squares and structural equation modelling to assess customer happiness and loyalty in Online Food Delivery Apps (OFDA), aiming to gain a comprehensive understanding of service dynamics. Challenges include ensuring the authenticity of data and accurately analysing complex relationships.
- Software simplifies access to nearby food halls for college students and enables companies to register and update their profiles instantly. Despite benefits such as increased corporate participation and user-friendliness, challenges in maintaining platform integrity and updating profiles persist.

VI. METHODOLOGY

➤ Architecture

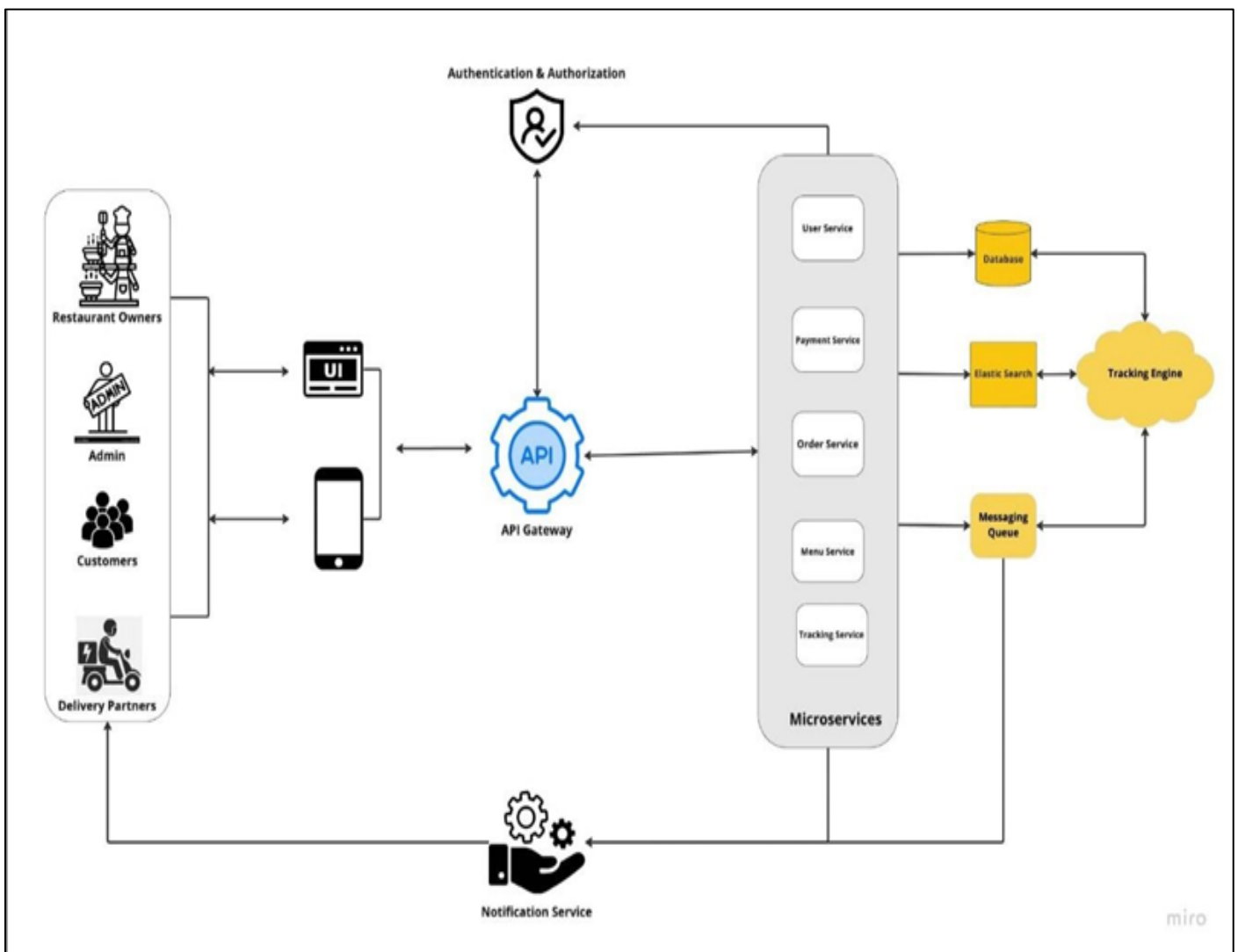


Fig 1: Architecture

➤ Road Map

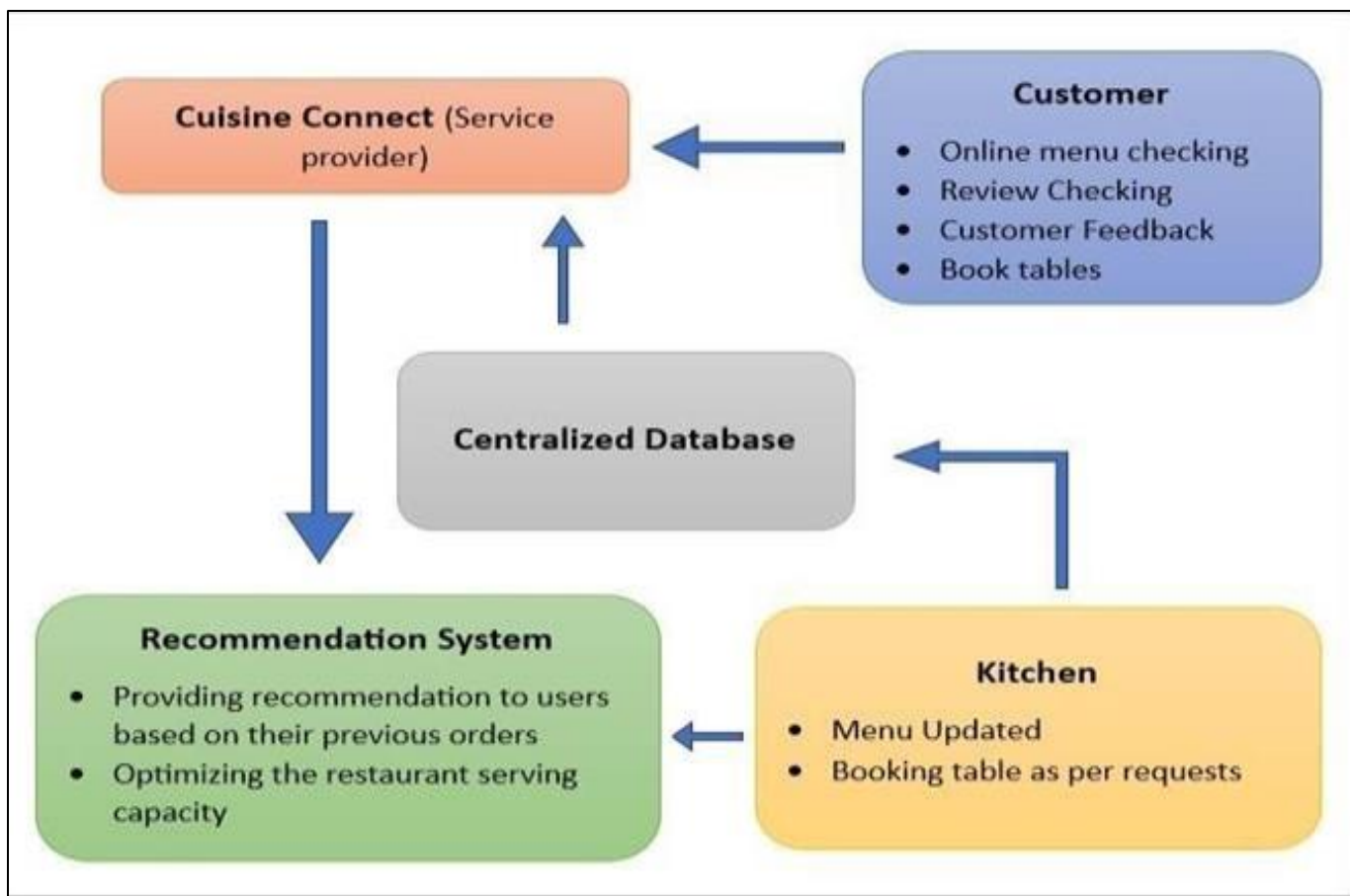


Fig 2: Road Map

- **Homepage:** Users land on the homepage featuring a search bar, navigation menu, and featured establishments. They can browse through menus or search for specific cuisines or dishes. (Figure VI. 3 Home page)
- **Menu Exploration:** Clicking on a specific establishment reveals its menu with detailed descriptions and prices. Users can filter items based on dietary preferences or allergens. (Figure VI. 4 Menu page)
- **Daily Specials:** A dedicated section highlights daily specials and limited-time offers, encouraging users to try new dishes or take advantage of promotions. (Figure VI. 4 Menu page)
- **Reviews and Ratings:** Users can read reviews and ratings left by previous visitors to gauge the quality of food and service before deciding. (Figure VI. 4 Menu page)
- **Recommendations:** The website generates personalized food recommendations based on the user's browsing history, ratings, and preferences, helping users discover new dining options. (Figure VI. 3 Home page).

VII. RESULTS

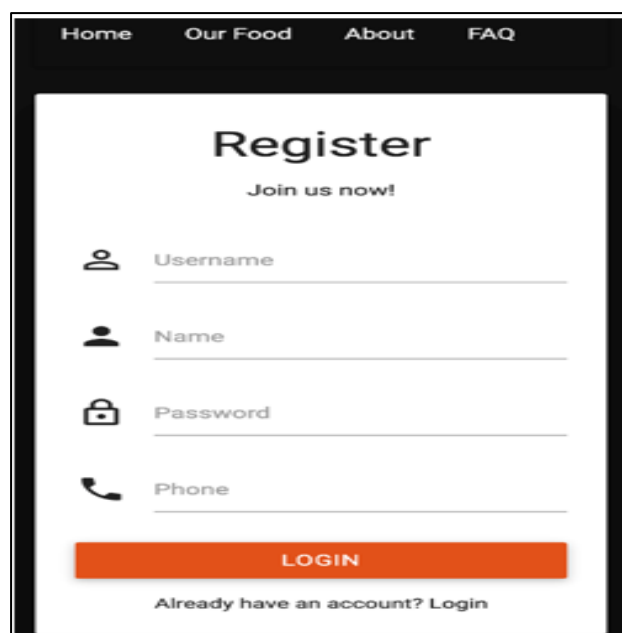


Fig 3: Login Page



Fig 4: Home Page

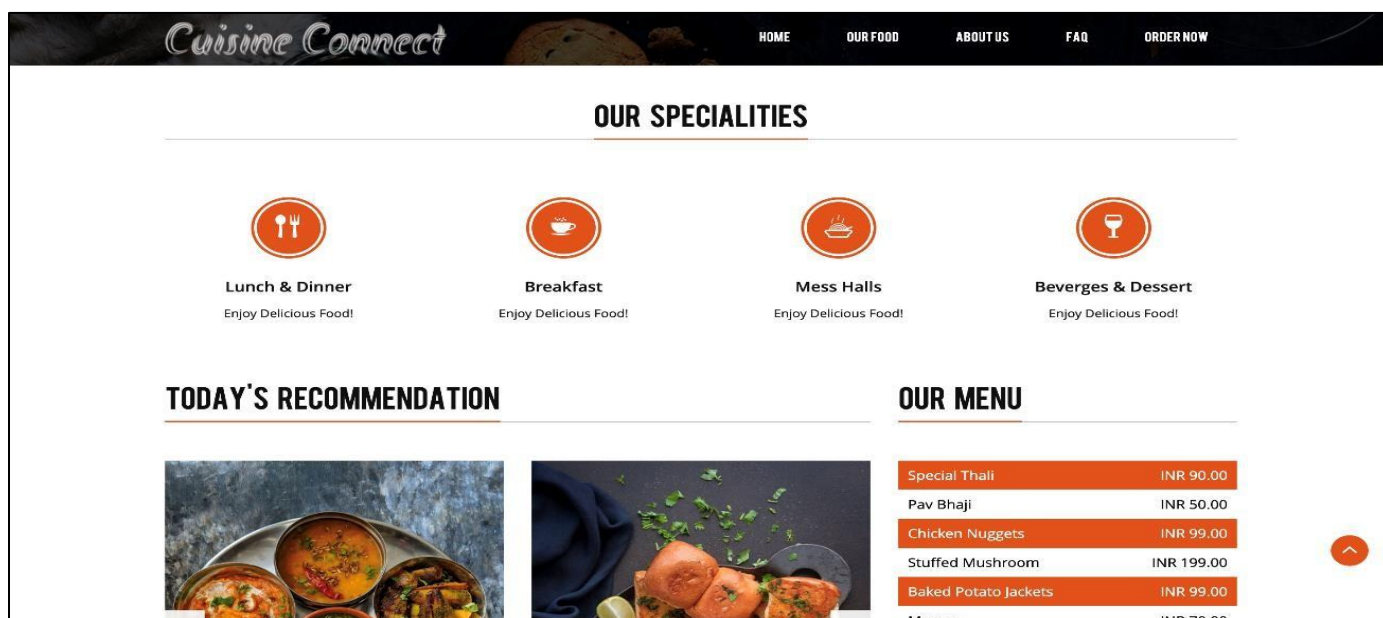


Fig 5: Recommendations

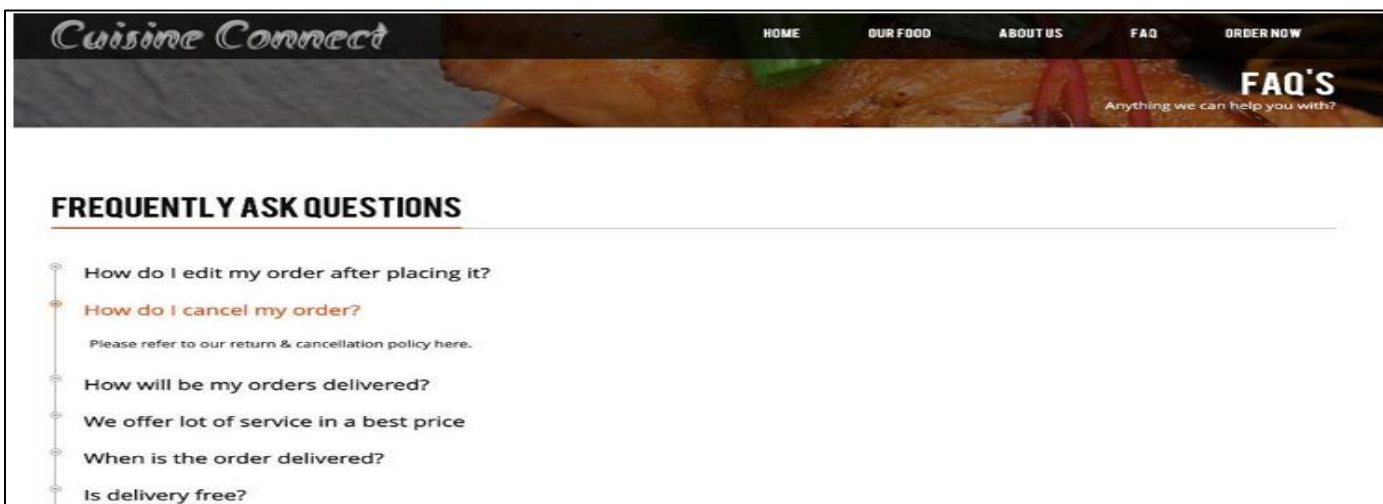


Fig 6: FAQs



Fig 7: Admin's View to Add Dishes

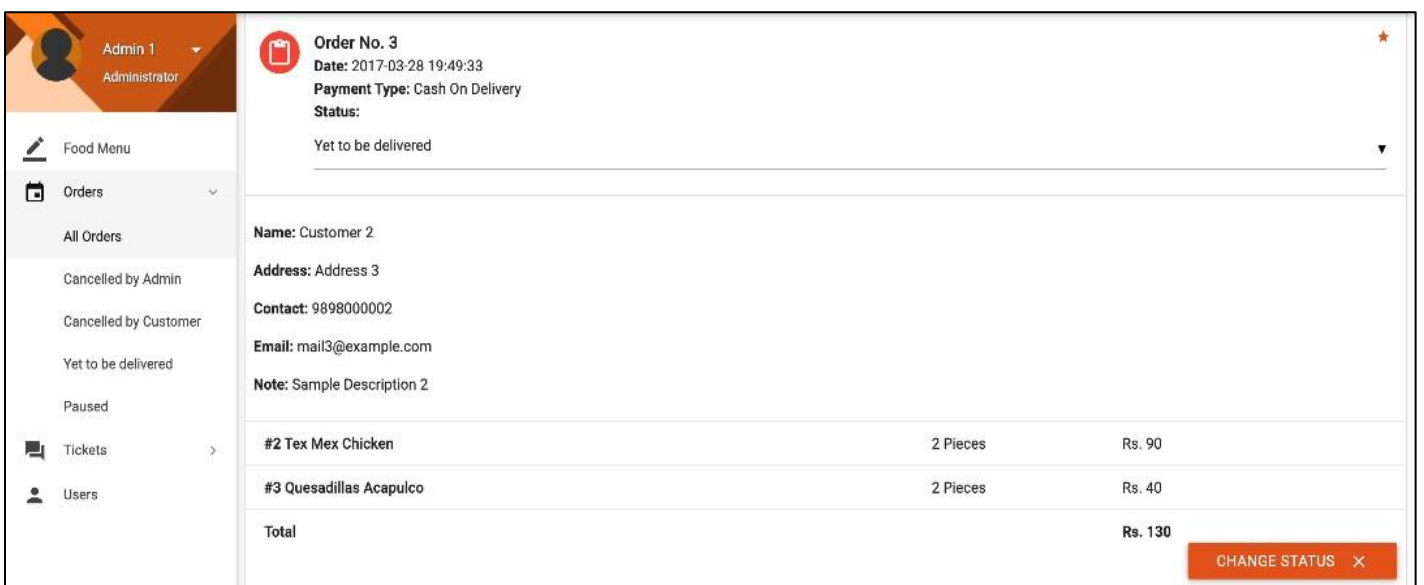


Fig 8: Order Details

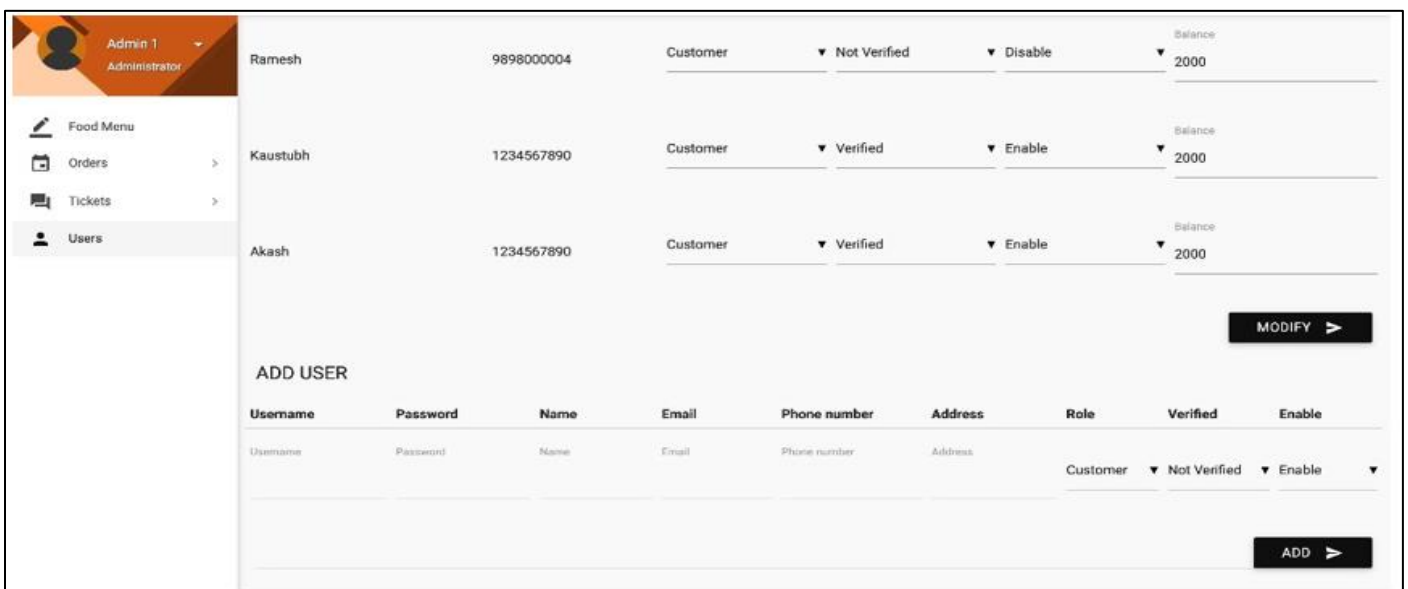


Fig 9: Users

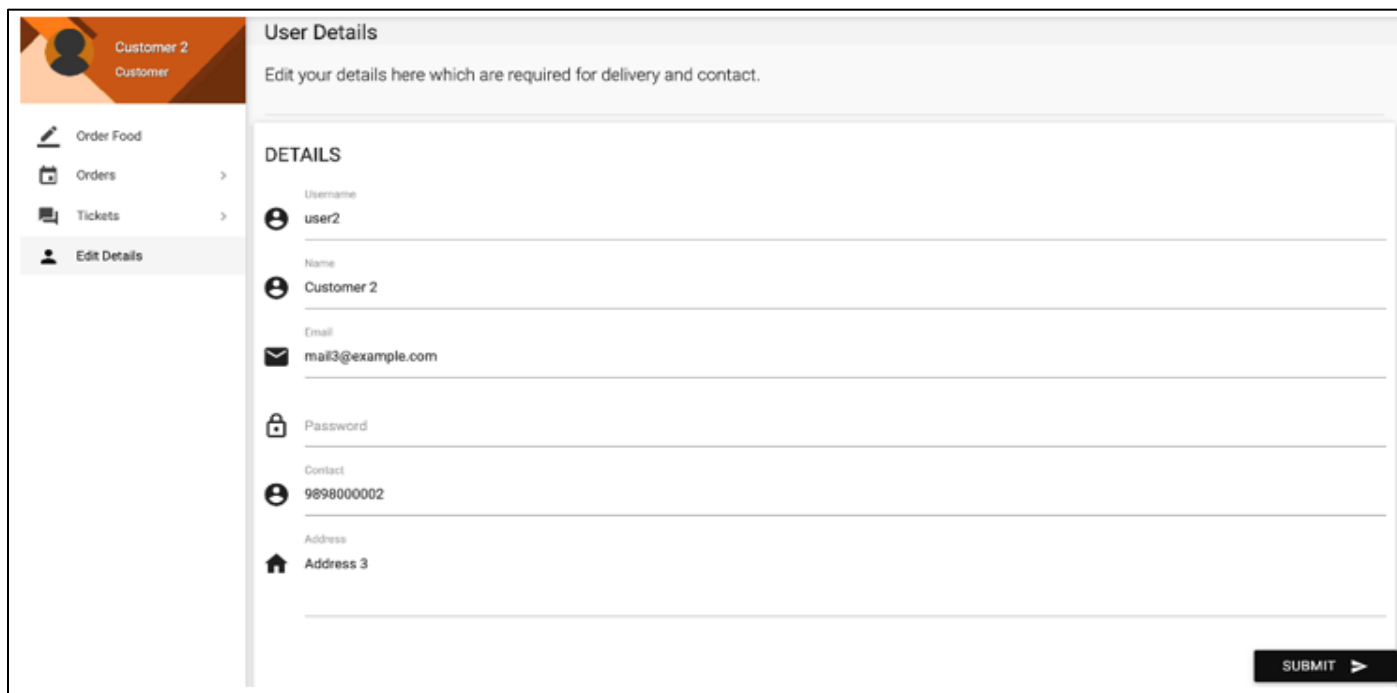


Fig 10: Profile

VIII. PROJECT SCOPE

Finding options that are both convenient and reasonably priced might be difficult when it comes to eating on a college campus. We have created a website that makes it simple for college students to find and explore food halls in their neighbourhood to solve this problem. The application makes advantage of the user's present college location to present a list of food halls in the area, along with details about the type of cuisine, price range, and distance. Businesses can register on this website to operate as neighbourhood mess halls, and they will have real-time editing and feature-changing choices.

IX. CONCLUSION AND FUTURE WORK

To sum up, the proposed dining platform aims to transform the dining experience by offering a flexible and user-friendly solution. It provides real-time menu changes, aggregates restaurant data, and creates personalized user profiles with the goal of enabling consumers to make informed decisions and encouraging community and interaction.

The "Cuisine Connect" initiative was developed with the main objective of easing college students' campus meal experiences by resolving the concerns of affordability, convenience, and customization. In this project, we have listed the drawbacks of the available campus food applications and suggested creative fixes to get over these restrictions. Significant limitations that we observed were the lack of a student-centric approach, the absence of user feedback, and the requirement for data-driven recommendations.

As a result, we have outlined our plan to transform "Cuisine Connect" into a platform that is genuinely user-focused. Our goal is to develop a dining companion that gives students the power to make well informed and fulfilling dining decisions by letting them customize their dining tastes, including user evaluations, and applying personalized recommendations based on data-driven parameters. There is a good chance that the "Daily Mess" project will be improved and expanded in the future.

- **Improved Personalization:** We intend to improve the customization options so that students may specify even more precise dining preferences, such as preferred culinary styles, dietary requirements, and limits on certain allergens.
- **Sustainability Initiatives:** As the significance of sustainability increases, "Cuisine Connect" might include details about environmentally friendly dining options, like eateries that prioritize minimizing food waste or use sustainable sourcing methods.
- **Additional Services:** We could go beyond just listing mess halls and offer other services like table booking, meal delivery partnerships, and the incorporation of payment methods for a smooth dining experience.
- **Geographic Expansion:** "Cuisine Connect" can extend to universities in other nations or areas, increasing its influence and reach internationally.

In addition to developing a user-friendly dining app, our long-term goals for "Daily Mess" include building a vibrant, engaging community that improves students' overall dining experiences on campus. There is endless opportunity for development and improvement given the dynamic nature of technology and the always shifting needs of students.

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