

▶ TEAM

www.SmartCooking.fr



Régis Hanol *Student at SUPINFO Montpellier*

Project manager, fond of software development, he worked on the integration of the RFID hardware. Former participant of several Imagine Cups, he already took part in 3 international finals, in Japan, in India and in Korea, allowing him to acquire the necessary knowledge to lead this project.



Jean Noël Gauthier *Designer Student at Gobelins*

Talented designer, he dealt with the visual aspects of the interface. He conceived the visual identity of the project and the particular universe of the software. Created with ease of use in mind, it results in a simple and user-friendly interface.



Sébastien Warin *Student at SUPINFO Lille*

Lead developer, he designed the whole architecture of the software and worked on the graphic integration. The animations of the software were made possible by his work.



Gauthier Chanliau *Student at SUPINFO Montpellier*

Marketer, he worked on the communication and the business aspects of the project. His marketing bachelor's and his computer science studies provided him the versatility to also help with software development.



Laure Portet *Third year pharmacy student*

Mentor of the team and initiator of the project. Her role was to bring new ideas, to organize work and to set goals. She was always present to provide feedback and to encourage the team.



smart cooking

Tomorrow's kitchen today

PROJECT

SOFTWARE

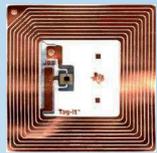
What if the kitchen of tomorrow could intelligently manage our products to avoid waste?

What if it could anticipate errors before throwing packing away in the wrong trash can?

Or what if it were able to put forward products by comparing their ecological footprints?

Smart Cooking provides an economical and ecological solution that brings together consumption and sustainable development while adapting to the habits of the user. In order to do this, the project is based on RFID technology.

RFID Technology

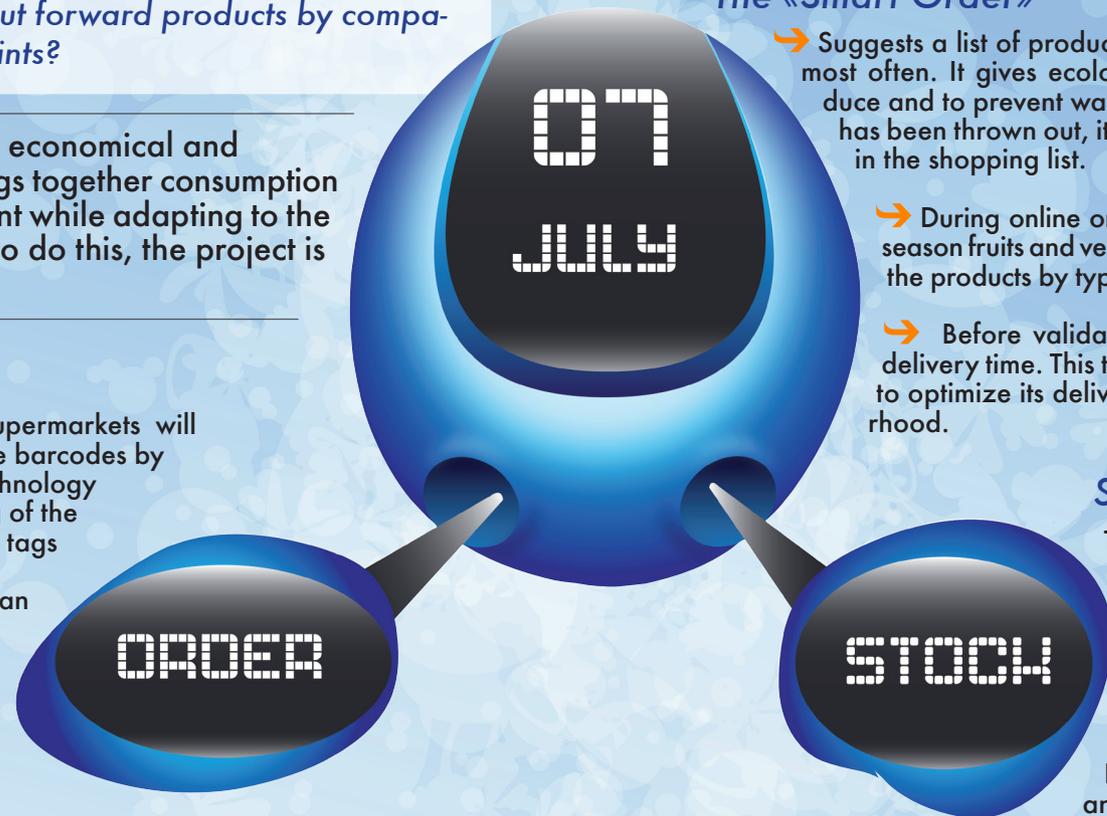


In a near future, supermarkets will definitely replace barcodes by RFID tags. This technology allows the reading of the data contained on tags remotely. They are reusable and have an

unlimited lifespan. Contrary to barcodes, RFID tags will contain much more information about the product, such as :

- The expiry date
- The weight of waste
- The ecological footprint of the product
- Nutritional information...

Fitting a kitchen with RFID technology will allow our software to better take advantage of the information about the different products, making it more accessible to users.



Ordering

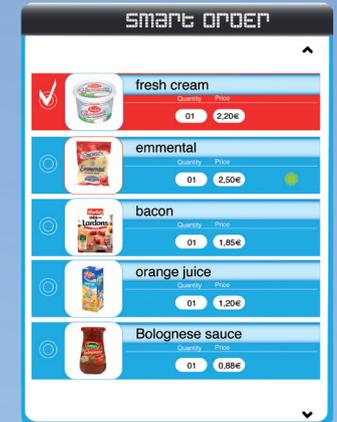
- A smart interface for ordering online
- An analysis of the consumption by the user
- A solution for optimizing the home delivery

The «Smart Order»

→ Suggests a list of products that are ordered most often. It gives ecological advice to reduce and to prevent waste. After a product has been thrown out, it will be preselected in the shopping list.

→ During online orders, the software is able to put forward season fruits and vegetables as well as the possibility of sorting the products by type (bio-labeled products, local products).

→ Before validating the order, the user can choose the delivery time. This temporal information allows the company to optimize its delivery circuit, thus limiting trips by neighborhood.



Stock management

The software makes it possible to have a real-time overview of a user's stock. It manages the expiry dates in particular by putting forward products that are going to be out-of-date soon.

It then suggests menus incorporating these products in order to avoid the waste.

Finally, the software performs a statistical analysis to show the evolution of the ecological footprint of the kitchen to improve it.

Recycling

The software interacts with trash cans equipped with a RFID reader that gives audio feedback when the waste that is being thrown away is not adapted, thus avoiding mistakes when sorting.

