IJCRT.ORG ISSN : 2320-2882

INTERNATIONAL JOURNAL OF CREATIVE RESEARCH THOUGHTS (IJCRT)

An International Open Access, Peer-reviewed, Refereed Journal

FOOD WASTE MANAGEMENT USING DATA ANALYTICS

Mr.M.JAGADESH [1]
Assistant Professor
Department of ECE
SNS College of Technology
Coimbatore
mr.pmj1@gmail.com

Mr.V.SURIYA[2]
Student
Department of ECE
SNS College of Technology
Coimbatore
suriyavivekanndan@gmail.com

Mr.M.SANJAYKUMAR [3]
Student
Department of ECE
SNS College of Technology
Coimbatore
sanjaykarthika8@gmail.com

Mr.B.SANTHOSHRAJ [4]
Student
Department of ECE
SNS College of Technology
Coimbatore
santhoshboopathiofficial@gmail.com

Ms.P.YAVANIHA [5]
Student
Department of ECE
SNS College of Technology
Coimbatore
yavanihapalanichamy@gmail.com

Abstract - Food waste reduction, as a major application area of the Internet of Things (IoT) and big data technologies, has become one of the most pressing issues. In recent years, there has been an unprecedented increase in food waste, which has had a negative impact on economic growth in many countries. Food waste has also caused serious environmental problems. Agricultural production, post-harvest handling, and storage, as well as food processing, distribution, and consumption, can all lead to food wastage. This wastage is primarily caused by inefficiencies in the food supply chain and a lack of information at each stage of the food cycle. In order to minimize such effects, the Internet of Things, data science, and various management models are used to reduce food waste in food supply chains. This paper provides a comprehensive review of IoT and data science based food waste management models, algorithms, and technologies with the aim of improving resource efficiency and highlights the key challenges and opportunities for future research. Food waste has become a critical global challenge, with significant economic, environmental, and social implications. This project focuses on developing a data-driven solution for food menu recommendation and waste management using data science. By leveraging historical data and predictive analytics, the system aims to optimize food utilization and minimize waste at the household and organizational levels. Machine learning models are employed for predicting waste and recommending efficient menus based on consumption patterns, ensuring resource efficiency and sustainability. This project presents a comprehensive solution to improve decision-making in food management while reducing waste.

I. INTRODUCTION

Food waste has been recognized as a serious issue, and significant efforts have been made worldwide to address the challenges and to reduce food waste. Simultaneously, there have been tremendous developments in the IoT sensor and big data technologies. These technological developments can transform the ordinary supply chains into smart supply chains, which can be adopted for reducing food waste using big data analysis approaches, and appropriate models.There is broad literature for food waste control. A smart supply chain uses information and communication technologies (ICT) to

improve citizen welfare by providing better services through sharing information with the stakeholders.

One of the most crucial aspects of a smart supply chain is the IoT infrastructure. Through various types of sensors, data can be sent to be analyzed to reduce food wastage. IoT applications are employed for a variety of purposes.The importance of Food Wastage Reduction (FWR) is related to the loss of all the natural resources in the supply chain, including the use of land, water supply, and energy consumption. Additionally, with respect to importance of sustainable agriculture, production, and supply chain, FWR will have major impacts on the economy, the environment, and society. It is critical to investigate how food wastage affects each of the three aspects. Discusses the economic impacts of FWR. To explain and better understand the determinants of food waste across the supplychain. closely examines the sectors of Hospitality, Restaurants, and Canteens/Cafeterias (HORECA).

II. OBJECTIVE

The objective of this project is to develop a comprehensive and technology-driven solution to address food waste management and facilitate food redistribution to those in need. This system aims to optimize food utilization, reduce wastage, and promote social responsibility through the integration of two core applications. The project not only reduces food waste but also addresses social issues like hunger and food insecurity, fostering a sustainable and socially responsible approach to food management.

III. LITERATURE SURVEY

The literature survey focuses on the existing research and methodologies in food waste management, emphasizing the role of IoT, machine learning, and data analytics in addressing the issue. This chapter reviews various studies that employ predictive models, inventory tracking systems, and food redistribution frameworks to minimize waste.

Limitations in the current systems, such as a lack of scalability, real-time coordination, and integration, are discussed to establish the need for the proposed solution.

1. Aggarwal, C. C. "Data Mining: The Textbook," 2015, Springer.
   This book explores the fundamentals of data mining and predictive analytics, providing methods to analyze large datasets for generating insights, a core concept for recommendation systems in food waste reduction.

2. Ghosh, S. "Application of Machine Learning in Food Waste Prediction," 2020, IEEE Transactions on Computational Social Systems.
   The paper presents machine learning models for predicting food waste based on consumption patterns, enabling better inventory and menu planning.

3. Bhatt, S., Bhardwaj, R., and Kumar, A. "AI-Based Smart Food Management System for Waste Reduction," 2020, International Journal of Computer Applications.
   The authors propose an AI-based system to monitor surplus food and recommend optimal utilization strategies using machine learning.

4. Li, Q., Zhang, T., and Wang, H. "A Recommendation System for Food Waste Reduction Using Machine Learning," 2021, Applied Soft Computing Journal.
   This research develops a food recommendation system based on predictive machine learning models to reduce surplus food.

5. Fekete, Á. "Menu Engineering: Maximizing Profitability Through Optimized Menu Design," 2015, Journal of Hospitality and Tourism Research.
   This article explores menu optimization techniques that help restaurants reduce food waste and improve profitability.

6. Mittal, S., and Meena, M. S. "Technological Innovations in Reducing Food Waste," 2020, Journal of Agricultural Informatics.
   This discusses how advanced technologies like AI and IoT can revolutionize food supply chains to minimize waste.

7. Rathore, M. "Machine Learning and Data Science in Food and Agriculture," 2020.
   CRC Press. Highlights data-driven techniques for addressing food challenges, including waste reduction and optimization.

8. Soma, T., Li, B., and Maclaren, V. "Food Waste Reduction in the Supply Chain Using Smart Technologies," 2020, Waste Management.
Investigates how smart technologies, like sensors and predictive systems, can reduce food waste in supply chains.

9. Thaler, A., Prieto, N., and Ferrer, G. "Menu Optimization Through Predictive Analytics: Reducing Food Waste in Hospitality," 2021, Tourism Management.
Focuses on predictive analytics for optimizing restaurant menus to minimize food wastage.

10. Zhao, J., Liu, Q., and Hou, H. "AI-Powered Recommendation Systems in Food Supply Chain Management," 2019, Journal of Artificial Intelligence Applications.
Explores AI-driven solutions for optimizing food allocation and improving resource utilization in supply chains.

11. Kummu, M., de Moel, H., and Ward, P. J. "Lost Food, Wasted Resources: Global Food Supply Chain Losses and Their Impacts," 2012.
Science of the Total Environment. Focuses on the environmental consequences of food waste and highlights the importance of predictive systems to prevent it.

IV. EXISTING SYSTEMS

Existing systems for food waste management and redistribution primarily focus on isolated functionalities, such as inventory tracking or connecting donors with charities. Applications like Too Good To Go and Food Rescue US have established platforms for surplus food redistribution but are often limited in scalability and integration with real-time data management. These systems typically cater to large-scale donors and lack a user-friendly interface for smaller households or community-level participation. Moreover, current inventory tracking solutions often rely on manual data entry or industrial-level IoT implementations, which are costly and inaccessible to smaller organizations.
They fail to provide integrated tools for real-time monitoring, predictive analytics, or seamless coordination between donors and charities. Additionally, the lack of a streamlined booking system for food collection leads to inefficiencies in redistribution logistics.For menu recommendations, collaborative filtering, content-based filtering, and deep learning models have been widely used. Studies have explored the use of hybrid recommendation systems that combine user preferences, nutritional information, and contextual factors.
In food menu recommendation, various approaches have been explored to enhance user experience and health outcomes. Traditional recommendation systems rely on collaborative filtering and content-based filtering, but more advanced techniques such as deep learning, reinforcement learning, and knowledge graphs have been employed to improve accuracy. Researchers have integrated nutritional analysis into recommendations to help users make healthier food choices.

V .PROPOSED SYSTEM

The proposed system offers an integrated solution to address food waste management and redistribution by combining user-friendly web applications with real-time data handling and notification features.Built using HTML, CSS, Node.js, React.js, and MongoDB, the system consists of two core applications. The first application allows users to log food weight values, track surplus food, and manage inventory efficiently. It provides a responsive interface suitable for households, restaurants, and organizations. The second application focuses on bridging donors and charities through an automated notification and booking system. Charities receive real-time alerts about available food and can reserve it for collection, ensuring timely redistribution and minimizing logistical challenges.

This project aims to develop an intelligent food menu recommendation and waste management system using machine learning and data analytics. The menu recommendation system will analyze user preferences, dietary restrictions, and nutritional needs to suggest personalized meal options. It will leverage collaborative filtering and content-based recommendation techniques to enhance accuracy.For waste management, the system will monitor food consumption patterns and predict surplus food to minimize waste. It will integrate IoT sensors in kitchens to track inventory and expiration dates, ensuring better resource utilization. Additionally, a feedback mechanism

will be implemented to refine recommendations and optimize food usage, promoting sustainability.

VI. METHODOLOGY

The System Analysis chapter examines the existing food waste management systems and highlights their shortcomings, which form the foundation for developing the proposed solution. Current systems for food tracking and redistribution often lack scalability, real-time data handling, and user-friendly interfaces, leading to inefficiencies. These systems rely on manual data entry, expensive IoT infrastructure, and lack coordination between food donors and charities.

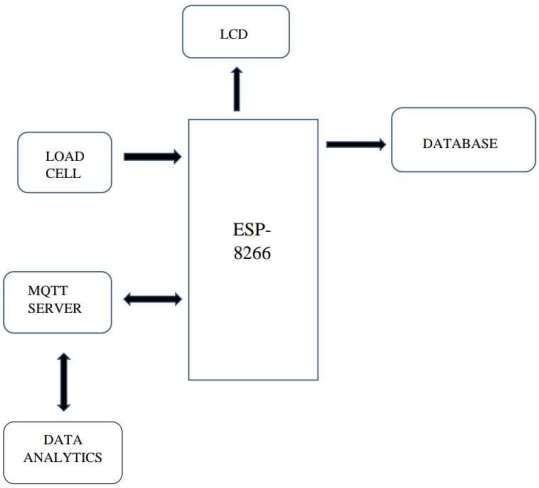

Fig. 6.1. Block Diagram

Food waste is a significant global issue that impacts the environment, economy, and food security. Many households, restaurants, and institutions discard large amounts of food, leading to unnecessary waste. At the same time, ineffective meal planning often results in over-preparation and eventual disposal of uneaten food.To address these challenges, an intelligent system that integrates food menu recommendations with waste management is essential. The fig.6.1. illustrates a Node MCU-based microcontroller system designed to monitor food waste, analyze data, and provide optimized menu suggestions.

1. Node MCU Microcontroller

At the core of this system is the Node MCU microcontroller, which acts as the processing unit. It receives data from multiple sources, processes it, and facilitates communication between the hardware and software components. The Node MCU is responsible for:

- Collecting real-time food waste data from the weight scale.
- Storing and retrieving data from the database.
- Communicating with the cloud for advanced analytics.
- Displaying insights and recommendations on the LCD screen.

The Node MCU ensures smooth operations by integrating all system components and serving as the primary controller.

2. Weight Scale for Measurement

The system includes a weight scale that measures food waste generated from leftover meals. The scale is directly connected to the Node MCU, and its primary functions include:

- Recording the weight of discarded food.
- Sending real-time weight data to the microcontroller.
- Helping to identify patterns in food wastage over time.

By continuously measuring waste, the system can determine which food items are frequently discarded, allowing for better meal adjustments and planning.

3. Database for Data Storage and Analysis

The database stores crucial information, including:

- Historical food waste data.
- Meal consumption trends.
- Ingredient usage and wastage patterns.

This structured data storage allows the system to generate insights on food waste trends. The stored information helps in understanding the types of food that are wasted the most, which in turn aids in menu optimization.

4. Cloud Integration for Data Processing

The system utilizes cloud computing to enhance data storage, accessibility, and analysis. Cloud integration offers several benefits, such as:

- **Remote Access**: Users can monitor food waste statistics from anywhere.
- **Scalability**: Large amounts of data can be stored and processed efficiently.
- **Advanced Data Science Applications**: The cloud enables machine learning and artificial intelligence algorithms to analyze trends and optimize meal recommendations.

This feature is particularly useful for restaurants, catering businesses, and large institutions that generate significant amounts of food waste. Moreover, integration with data science tools ensures that users receive accurate, data-driven insights for continuous improvement in waste reduction strategies.

5. Data Science for Smart Insights and Menu Recommendations

A crucial part of the system is the implementation of data science algorithms that analyze food waste data and consumption patterns. These algorithms help in:

- Identifying frequently discarded food items.
- Detecting over-preparation trends in kitchens.
- Providing optimized food menu recommendations based on past consumption behaviors.

By leveraging data science, the system can generate actionable insights, helping restaurants, cafeterias, and households reduce food waste while ensuring balanced and satisfying meals.

6. LCD Display for Real-Time Updates

The LCD display serves as the system's output interface, showing:

- Real-time food waste weight measurements.
- Daily or weekly reports on waste trends.
- Recommended meal plans that minimize waste.
- Alerts & notification regarding excessive waste generation.

Users can view and interact with the system, making informed decisions on portion sizes and food choices based on the displayed data.By displaying critical real-time data, the system enhances user engagement and ensures immediate corrective actions when excessive waste is detected. Integrating touchscreen capabilities in future versions of the system could allow users to input preferences, acknowledge alerts, and customize their meal recommendations.

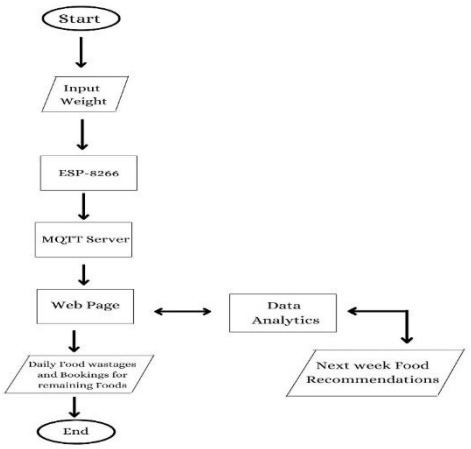

Fig. 6.2. Flow chart

The flowchart represents the Food Menu Recommendation and Food Waste Management using Data Science project, illustrating the step-by-step process involved in tracking food consumption and minimizing waste. The process begins with the input of food weight, either manually through a web application or automatically via sensors. This data is then processed by a Node MCU, which acts as an intermediary between the sensors and the cloud, ensuring proper data formatting and transmission. Once uploaded to the cloud database, the system stores and organizes the data for real-time monitoring.

The next step involves data analytics, where machine learning algorithms analyze historical food consumption and wastage trends. Based on this analysis, the system generates next-week food recommendations to optimize meal planning and prevent excess food preparation. Finally, the system completes its cycle and waits for the next input. By leveraging IoT, cloud computing, and machine learning, this project provides an automated and data-driven approach to food waste management, ensuring efficient food utilization and reducing overall waste.

VII. RESULTS

The home page of the developed web application provides an interface for users to access food management features. It showcases a clear navigation menu and user-friendly layout for efficient food data entry and system utilization.

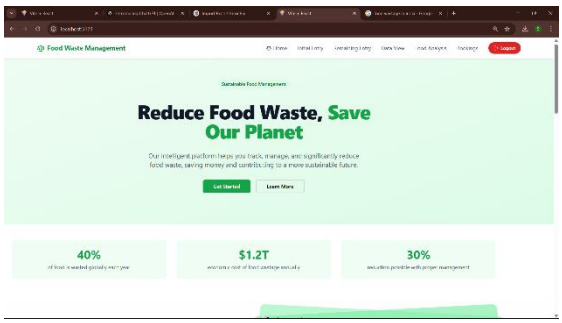

Fig. 7.1 Home page of Website

Data Entry Pagee data entry page allows users to input food details, such as weight, type, and expiration dates. It includes validation mechanisms to ensure accurate data logging, which forms the basis for further analysis and recommendations.

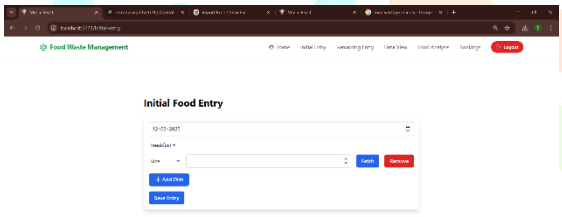

Fig. 7.2 Data Entry page

Additionally, the project includes a dashboard for donors and charities, where they can view detailed reports and analytics. Donors can monitor their food waste trends, identify areas for improvement, and receive recommendations for optimized menu planning. This module handles requests, confirms bookings, and ensures seamless coordination between donors and charities. Real-time updates, such as booking confirmations and pickup schedules, are integrated into the system to enhance efficiency and transparency. Charities can access a summary of available food donations and track their booking history. By combining real-time notifications, intuitive interfaces, and advanced analytics, this system not only minimizes food waste but also fosters a collaborative effort to address hunger.

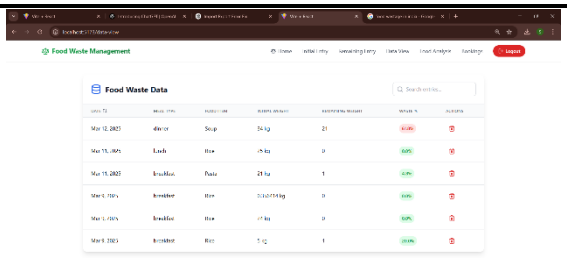

Fig. 7.3 List of Food Items

This figure.7.3. displays a dynamically generated list of available food items with relevant details such as quantity and type. It provides users with an overview of food inventory that can be managed and redistributed.Remaining foods available page offers a summary of surplus food logged into the system. It displays real-time updates on food availability, facilitating timely redistribution to charities and other beneficiaries.

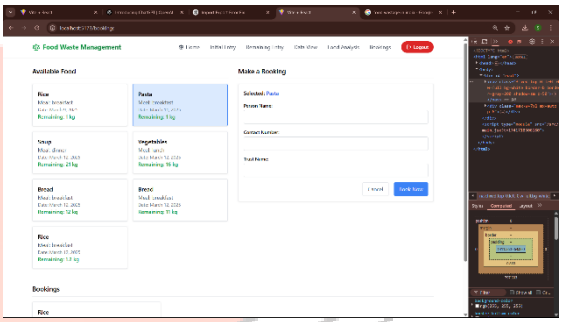

Fig. 7.4 Booking Page

The fig.7.4. is the booking page enable to view surplus food details and reserve items for collection. It integrates a booking confirmation system, ensuring smooth coordination between food donors and recipients. The integration of modern web technologies like **React.js**, **Node.js**, and **MongoDB**, along with data science and real-time communication systems, ensures that the project is scalable, efficient, and impactful. It bridges the gap between surplus food producers and organizations in need, providing a sustainable solution to food waste and hunger challenges.

VIII. CONCLUSION & FUTURE WORK

The Food Menu Recommendation and Food Waste Management System using data science successfully addresses the critical issues of food waste and hunger by leveraging modern technology to create a comprehensive, scalable, and impactful solution. By integrating data science techniques, real-time notifications, and user-friendly interfaces, this project not only tracks and reduces surplus food but also ensures its timely redistribution to those in need.The system's dual application model enhances its functionality and scope. The first application empowers users, such as households, restaurants, and organizations, to log and monitor surplus food data efficiently. Using analytics, the system generates valuable insights, such as daily waste trends and weekly menu recommendations, which guide users in minimizing future waste. The second application facilitates real-time notifications to charities, providing them with details of surplus food availability and enabling seamless booking and collection through an integrated system.Future work for this project involves extensive technological upgrades and strategic expansions to ensure greater efficiency, scalability, and societal impact. Integrating IoT (Internet of Things) devices, such as RFID tags, smart weight sensors, and temperature monitors, can automate food tracking, ensuring real-time data on inventory, expiration dates, and environmental conditions for perishable items. These features will reduce manual errors and enable proactive measures to minimize spoilage.

Leveraging AI (Artificial Intelligence) and machine learning will advance the system's predictive capabilities, enabling it to analyze complex consumption patterns, seasonality, and user preferences for precise menu recommendations and inventory management strategies. This would also help in automating surplus prediction and resource allocation. Expanding the platform to include a mobile application will make it accessible to a broader audience. Features like barcode scanning for inventory updates, voice commands for hands-free data entry, and push notifications for alerts about expiring items or donation opportunities will enhance user convenience. Blockchain technology can be integrated to ensure transparency and accountability in food donation records, providing secure, verifiable logs that build trust among donors, charities, and other stakeholders. Global scaling of the platform with multilingual support and region-specific configurations will enable the system to cater to users from diverse linguistic and cultural backgrounds, making it more inclusive and adaptable. The system can also partner with logistics and delivery services, integrating features to coordinate food pickups and deliveries automatically, ensuring timely redistribution. Adding gamification elements, such as reward points, badges, and leaderboards for sustainability achievements, can motivate users to engage more actively and adopt sustainable practices. Additionally, incorporating dynamic pricing mechanisms for retailers, where near-expiry products are discounted, can reduce food waste at the retail level while benefiting cost-conscious consumers.

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