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# *Green Advisor*

*Group 3, #community*

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# Identification of the problem

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- Our approach to **food** in restaurants → based on *appearance* and *flavour*
- Consequence → wastefulness of resources

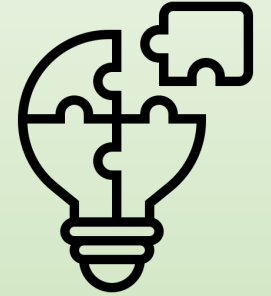
Are these the only possible criteria? **NO!**

- **Environmental** and **social** impact of what we eat



# The solution: project idea

- **WHAT:** a network connecting **consumers**, **restaurant owners** and **universities**
- **HOW:** digital interactive platform (both App and browser) based on *OpenStreetMap* open source data

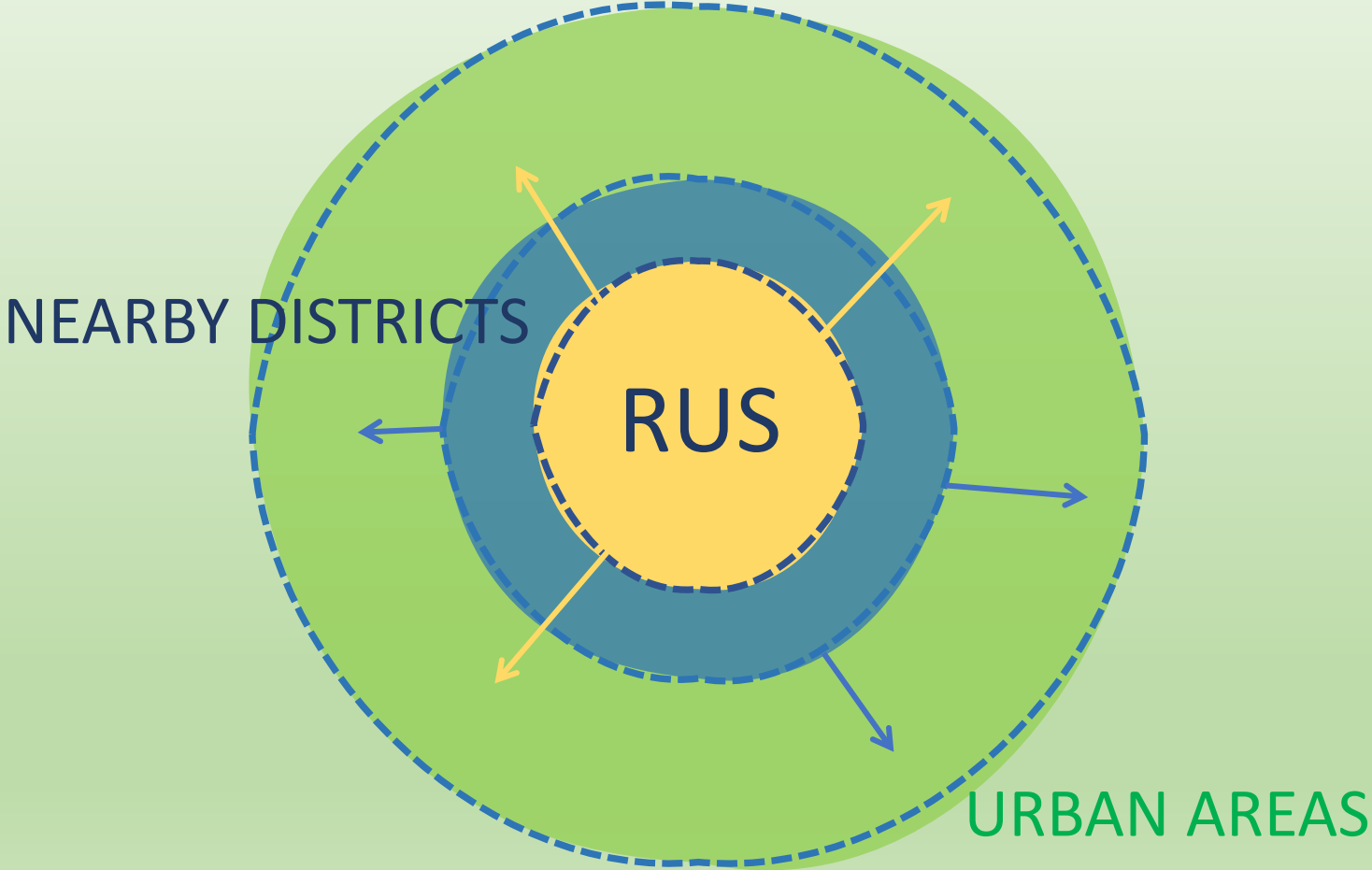


## Main characteristics:



- Users will evaluate restaurants through unambiguous *indicators*

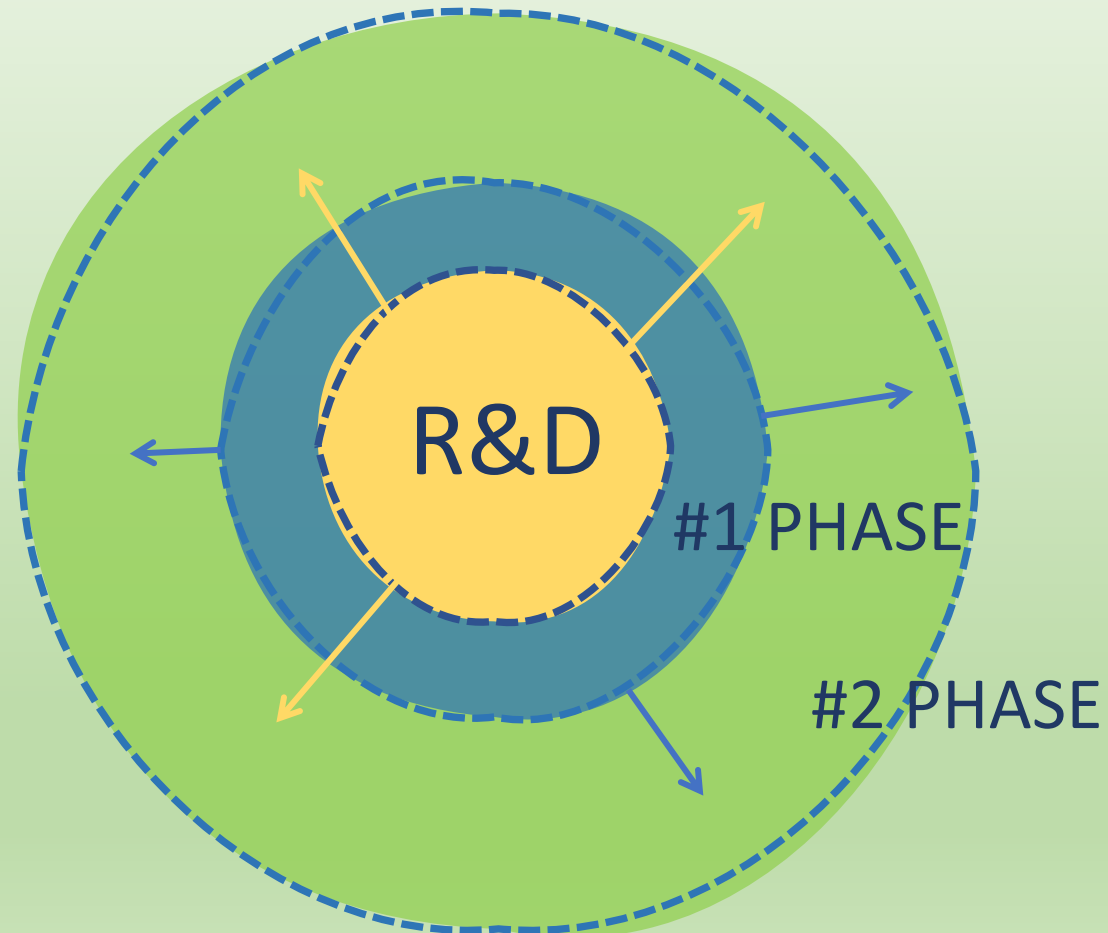
Environmental sustainability  
Waste policy  
Social sustainability

# Project idea: where



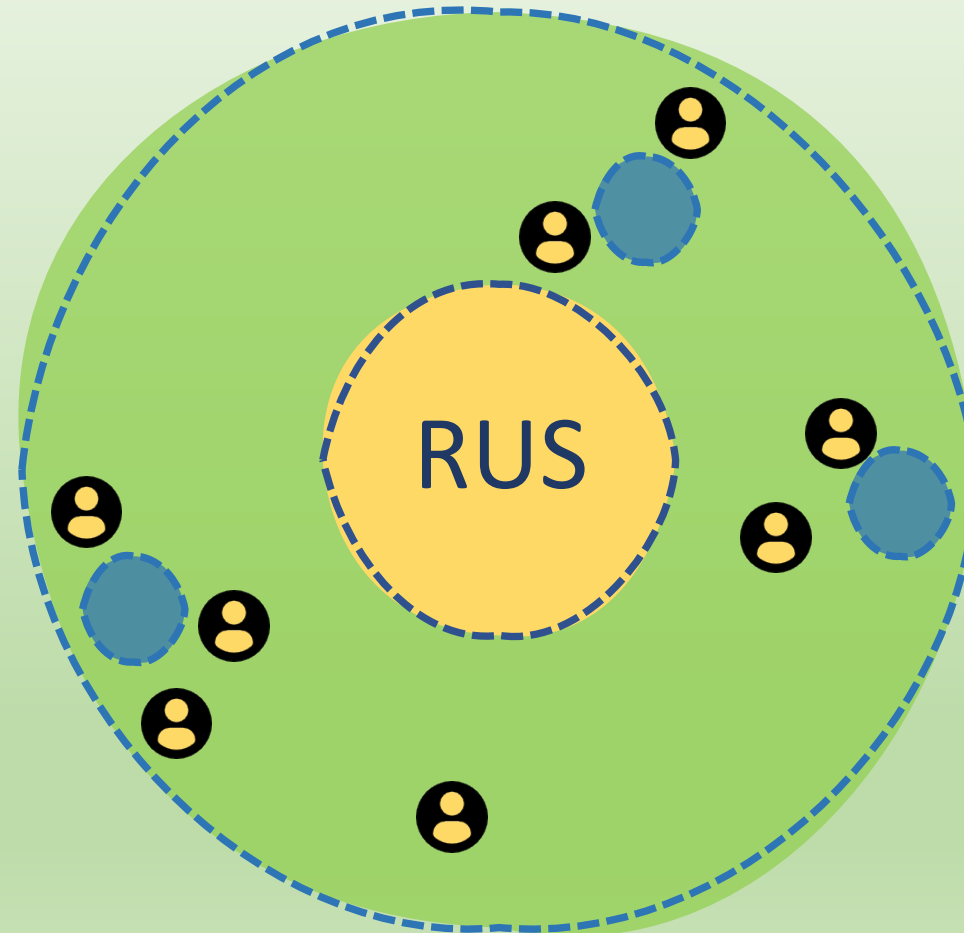
# Project idea: when

-  **R&D:** 4-6 months
-  **Phase 1:** launch of beta-version among RUS universities. 4 months.
-  **Phase 2:** public launch



# Who - stakeholders

-  **RUS:** development and consultancy
-  **R&C owners:** conscientious entrepreneurs
-  **Users:** evaluators and changemakers



# SDGs involved

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# Benefits and conclusions

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Everyone will have some benefits!

- R&C owners
- Local producers
- Workers of the supply chain

But first of all...

sharing of **knowledge** and green **values** to create a more aware and sustainable world!







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# Thanks for your kind attention!