Solution

Our app offers timestamped produce and QR code scans, enabling restaurants to instantly view produce information to trace the produce and farm origins.

Time-Stamped Produce Tracking: A list view of produce with time stamps, quantity, and QR codes to track the packages moving from farms to restaurants.

Order Management: This functionality enables farmers and restaurant managers and customers to efficiently track and monitor their orders, thereby ensuring seamless order flow and historical record keeping.

Menu with traceability information: A section in the restaurant’s interface where they can view traceability information such as harvest date, travel distance, and farm information, etc.

Feedback Mechanism: A section in the menu that allows restaurant customers to leave feedback experience and feedback to farmers and restaurants.

Process

Secondary research on food supply chain
Interviews with farmers and restaurants
Prototyping
Test
Launch

Farmers can upload data about the fresh food they are growing & generate traceability QR Code
Restaurants can scan the QR Code to get the info & add it to inventory
Customers can view Menu with traceability information & leave feedback

Overview

- In today’s farm-to-table scene, traceability is inefficient, and farmer-restaurant communication is poor.
- Restaurants find sourcing local produce challenging; farmers can’t market their quality, sustainable produce effectively; and people don’t comprehend sustainable practices.
- This gap leads to waste, inefficiency, and lost chances to advance sustainable agriculture.

Farmable

An app that elevates fresh food supply chain traceability by facilitating seamless connections between farmers, restaurants, and diners, ensuring quality assurance throughout the process.