# footfall prediction for reducing food wastage.



Alli Ajagbe, Divith Narendra & Soham Petkar.

S. No.	Leftover by	Frequency/ Percentage shows the number of days					
	Thali in Kgs	Breakfast	Lunch	Dinner			
1	< 1.0	6 (8.6%)	0 (0%)	0 (0%)			
2	1.0-3.0	47 (67.1%)	40 (57.1%)	29 (41.4%)			
3	3.1-6.0	6 (8.6%)	19 (27.1%)	34 (48.6%)			
4	6.1-9	0 (0%)	8 (11.4%)	7 (10.0%)			
5	> 9.0	11 (15.7%)	3 (4.3%)	0 (0%)			
	Total	70 (100%)	70 (100%)	70 (100%)			
Chi-square value		22.788	18.332	4.802			
p-value		0.05*	0.44	0.05*			

#### Wastage of Food:

- 1. Buffet System of food.
- 2. Taking more than you can eat.
- 3. Difference in food habits.
- 4. Maximising Utility at a price point.
- 5. Trying to taste all the dishes.

Particulars	Category	Female	Male	Total
Frequency of leaving food in plate after having meal	Quite often	16	16	16
	Often	60	68	64
	Rarely	24	16	20
Quantum of food being left in plate (as percentage of food taken)	<5	32	16	24
	5-10	60	68	64
	10-15	0	8	4
	15-20	8	0	4
	20-25	0	0	0
	>25	0	8	4
Share of food items in the leftover	Snacks/ starters	12	8	10
	Salad	4	4	4
	Vegetables	20	40	30
	Non-vegetarian	0	0	0
	Rice	44	28	36
	Chapatti	8	16	12
	Dal	4	4	4
	Sweets	0	0	0
Form in which food is wasted	Leftover in plates	68.18	54.55	61.36
	Unserved food	0	9.09	4.55
	Both	31.82	36.36	34.09

food wastage is a chronic problem, faced by messes and corporate office spaces.

#### impact?

reduced food wastage.



#### impact?

optimized menu for students.

#### impact?

better inventory managment.

#### applications?

01

Hostel Messes across India.

02

Corporate Office Spaces.

03

Hotels and Restaurants.



# literature review

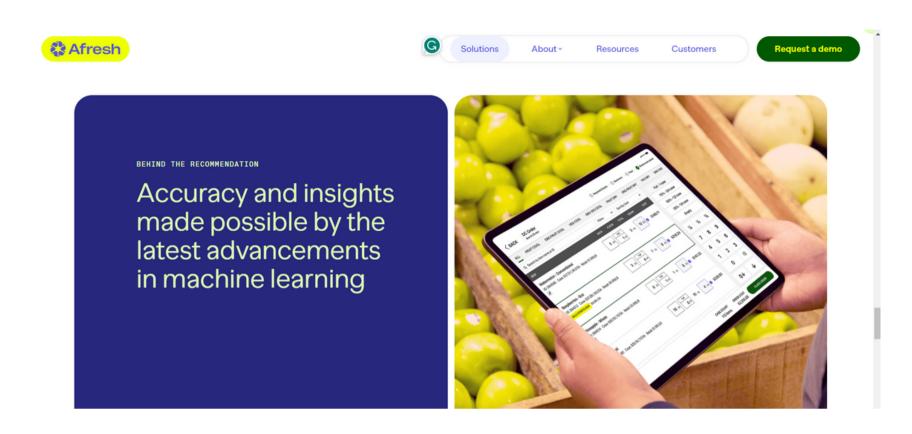




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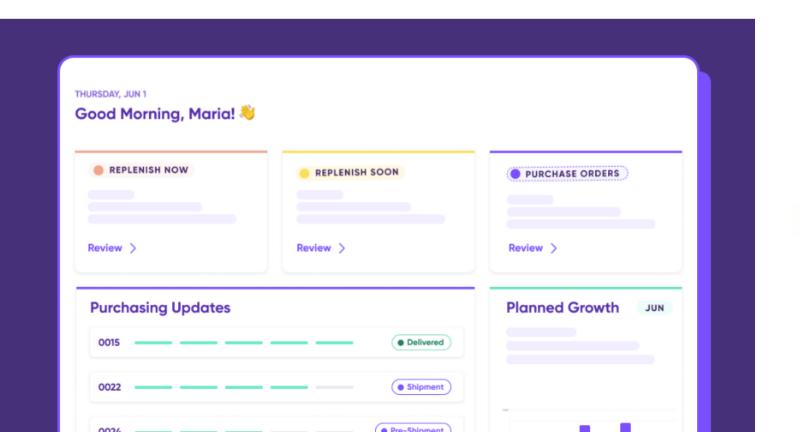






oify's app store

simplify inventory ly stockouts, and boost your adsheets.





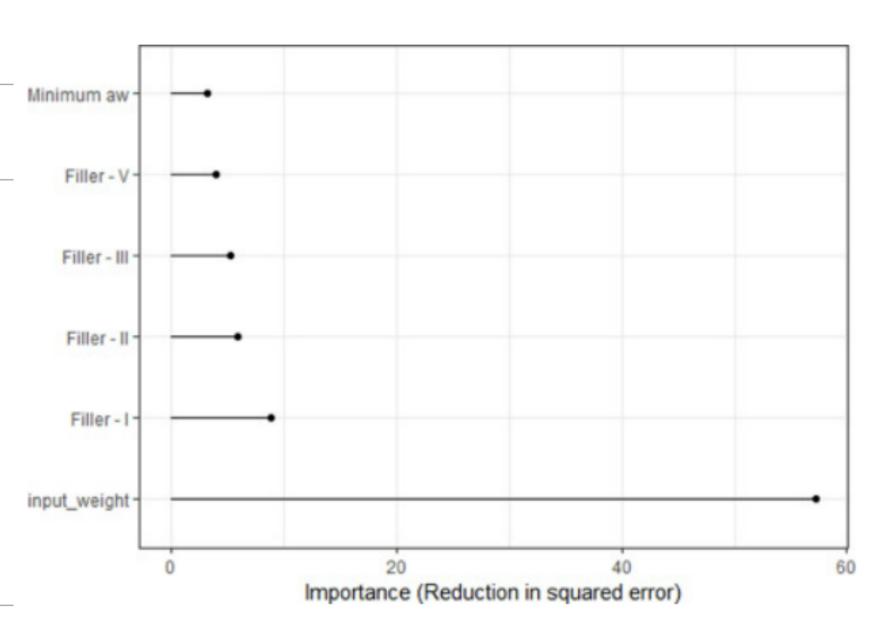
## Application of Machine Learning to support production planning of a food industry in the context of waste generation under uncertainty

Alberto Garre a, Mari Carmen Ruiz b, Eloy Hontoria c ≥ ⊠

Table 1. RMSE, MAE and R<sup>2</sup> calculated for the training and test sets for each predictive model.

	Training			Test			
	RMSE	MAE	$\mathbb{R}^2$	RMSE	MAE	$\mathbb{R}^2$	
Linear model	0.018	0.014	0.442	0.019	0.015	0.421	
Regression tree	0.016	0.012	0.553	0.016	0.013	0.586	
Bagged tree	0.016	0.012	0.599	0.016	0.013	0.577	
Random forest	0.014	0.010	0.705	0.016	0.012	0.596	
Gradient boosting	0.014	0.011	0.654	0.016	0.012	0.623	
Lasso	0.019	0.014	0.425	0.020	0.015	0.401	
Ridge regression	0.018	0.014	0.448	0.019	0.015	0.426	
Elastic net	0.019	0.014	0.428	0.020	0.015	0.404	
Spline	0.016	0.012	0.591	0.016	0.012	0.594	

### why do linear regression family underperform? bias?

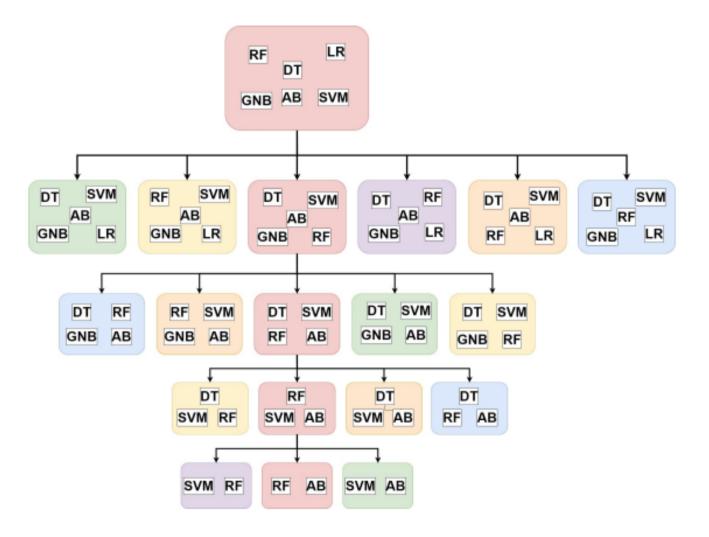


#### An Ensemble ML Model to Predict the Wastage of Food: Towards Achieving the Food Sustainability

Combination	F1-Score
RF, DT, ADA, SVM, GNB, LR	0.803278
RF, DT, ADA, SVM, GNB	0.819672
RF, DT, ADA, GNB	0.819672
RF, ADA, SVM	0.819672
RF, ADA	0.868852

TABLE I EVALUATION METRICS OF DIFFERENT ML MODELS

ML Model	Accuracy	Precision	Recall	F1-
				Score
Random Forest	0.754098	0.773342	0.754098	0.747922
Logistic Regres- sion	0.704918	0.664178	0.704918	0.683492
Support Vector Machine	0.770491	0.716397	0.770491	0.739905
Decision Tree	0.754098	0.751078	0.754098	0.752366
Gaussian Naïve Bayes	0.655737	0.683326	0.655737	0.609667
AdaBoost	0.622950	0.745810	0.622950	0.622125





the data.



0 21 22 23 21 22 23 24 25 26 27 19 20 21 27 28 29 30 28 29 30 28 29 30 28 29 30 26 27 28 29 30 30 30 30 30 30 30 30 30 30 30 30 30	30 31	\ST	LUNCH	Snacks	Breakfast	Monday - 28 Aug	Са
d) avali (H)  Semester Test answer scripts Dec 23: End date for feedback pec 24: Last teachi	or course an 9: Grade announcement an 15: Makar Sankranti (H)	111	105	100	Assorted Flakes	Cornflakes	
Monsoon Semeste Dec 25: Christmas Dec 26 to 31: End- Examinations	Registration Day (H)   Ian 17: Classes commence	111	195	108	Seasonal Fruit	banana	
MAY 2023 JUNE 2023  T F S S M T W T F S S M T W T W T F S S M T W T W T W T W T W T W T W T W T W T	JULY 2023  F S S M T W T F S  2 3 4 1 1	95	175	115	Egg	Boiled Eggs	
7 8 9 8 9 10 11 12 13 14 5 6 7 8 3 14 15 16 15 16 17 18 19 20 21 12 13 14 15	3 9 10 11 3 4 5 6 7 8 5 16 17 18 10 11 12 13 14 15				Main1	Aloo Bhaaji	
0 21 22 23 22 23 24 25 26 27 28 19 20 21 2: 7 28 29 30 29 30 31 26 27 28 29 anti (H) May 8: Start date for course feedback up 2: Grade Annor		95	203	129	Main2	Poori	
(H) May 12: End date for course Jun 5: Summer Ter feedback May 16: Last teaching day of Spring Semester	m (UG) begins Aug 11: Summer Break (UG) end Aug 12: Monsoon Semester 2023 begins & Registration Day (tental	93	184	131	Accompaniment	Coffee Powder/Butter/	Jam 1kca
May 17 to 23: End-semester Examinations May 24: Summer Break (UG) begins May 31: Grade finalization					Bread	Brown Bread	
to de la constantina della con		112	121	95	Beverage1	Adrak Elaichi Masala T	Геа
DATE WASTAGE	2 to 2 13 Progri No.	107	119	99	Beverage2	Cold and Hot Milk	
1-3-23 Wet WASTAGE 26.2 2-3-23 Wet Wastoge 27.1	19 Mehry				Lunch		
3-3-23 wet wastage 23.2 4-3-23 wet wastage 23.2 5-3-23 wet wastage 24:	10 return	85	136	100	rage/Soup	Sweet Lassi	
6-3-23 Wet Wostage 26.2 7-3-23 Wet Wostage 271. 8-3-23 Wet Wostage 28.2	19 Notes	112	1	chaos	Salad	Onion Rings	
9-3-23 Wet Wostage 29.2	The bod			CHUUS	ry Veg	NA	
11-3-23 wet wostage 241 12-3-23 wet wostage 241 12-3-23 wet wostage 23.2	24 4	90	1		Veg/ Dal	Yellow moong daal	
14-3-23 Wet Wastage 212	V. A STATE	126	193	113	Paneer	Paneer Toofani	
17-3-23 het Wostage at	274 10-4	120	100	110	Non Veg	Butter chicken (Tandoo	ori)
19-3-23 Wet Wostage 27:2 19-3-23 Wet Wostage 28:2 20-3-23 Wet Wostage 28:3 21-3-23 Wet Wostage 29:3	Ment Miles	56	166	122	Accompaniment	Papad/Pickle/jagger	y 321.5k
Tuesday - August 15	Calories per 100	Dg We	ednesday - August 16	Calories per 100g	Thursday - August 17	Calories per 100g	Friday - August 18
Wheatflakes	atflakes 356kcal		Chocos	387kcal	Wheatflakes	356kcal	Chocos
Apple			Banana	116kcal	Muskmelon	17kcal	papaya
chana chaat	147kcal		Egg bhurji	243kcal	Sprouts	153kcal	Boiled Eggs
Aloo Poha, Indori Sev			nion Aloo Paratha	185kcal	Idli	135kcal	Mix Paratha
Red & Green Chutney 149kcal		Curd & Pickle	58kcal, 32.8kcal	Mysore Sambhar/peanut chutne		Curd & Pickle	
		5kcal Coffe	e Powder/ Butter/ Jam	1kcal/724kcal/285kcal	Coffee Powder/ Butter/ Jam	1kcal/724kcal/285kcal	Coffee Powder/ Butter/ J
Brown Bread 248kcal			Brown Bread	248kcal	Brown Bread	248kcal	Brown Bread
Masala Tea Hot & Cold Milk	63kcal 72kcal		Masala Tea Hot & Cold Milk	63kcal 72kcal	Masala Tea Hot & Cold Milk	63kcal 72kcal	Masala Tea

#### the story -

#### 796 datapoints, 9 features.

- Four months of data on average footfall from May -October 2023.
- Highly Unstructured
- Available in multiple different formats.

#### Data Integrity.

Our data was ethical and maintained robust standards of user consent.

- Data was anonymized.
- Consent was obtained from the administration.
- Log Files and manual checks were conducted to ensure privacy.

#### **Data Format**

#### Our data was

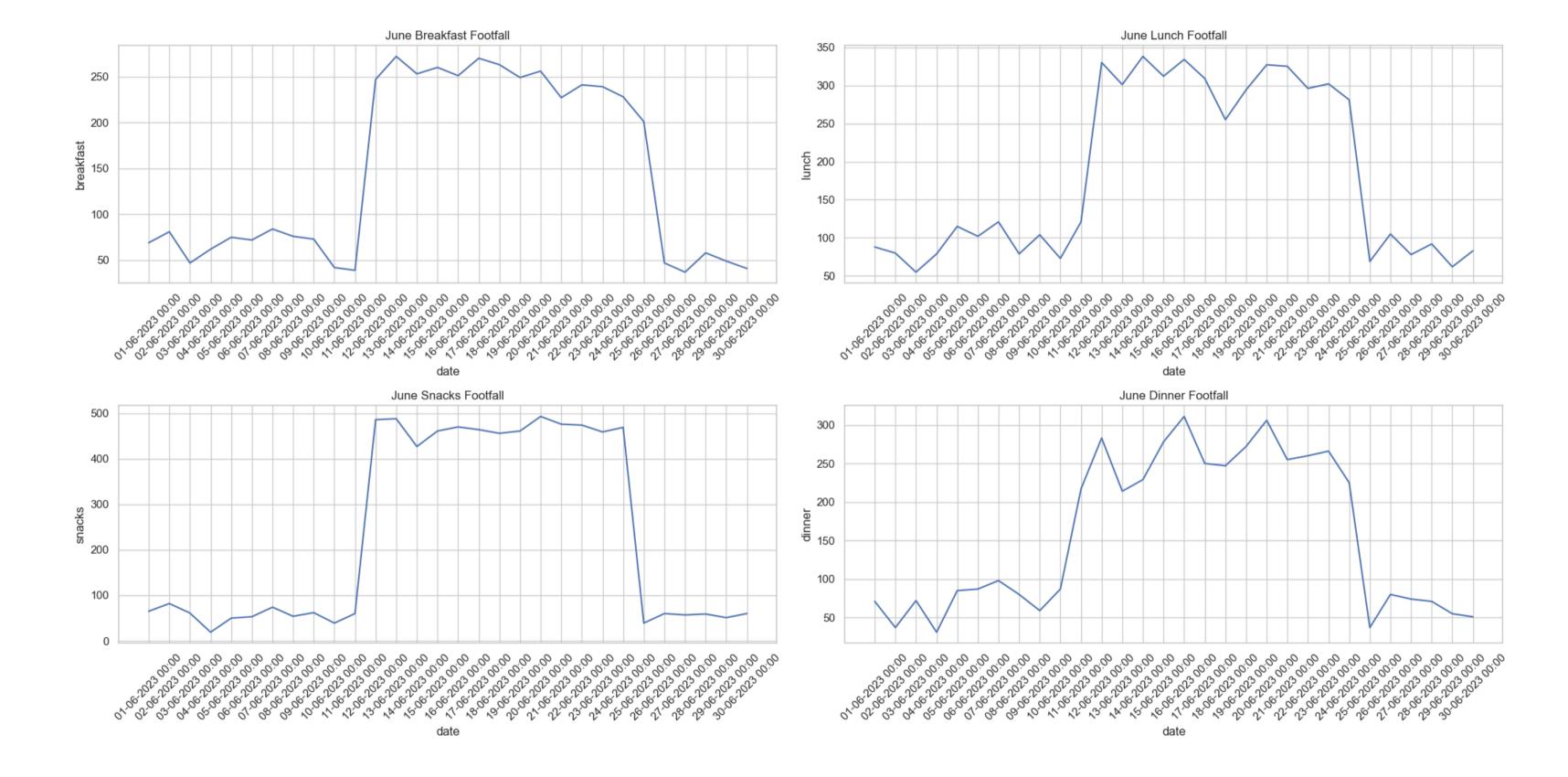
- Highly Unstructured.
- Reliant on secondary sources.
- Purely footfall data.
- We assumed standard Indian population and eating habits, i.e. vegan-centric and roti/rice-centric populace.

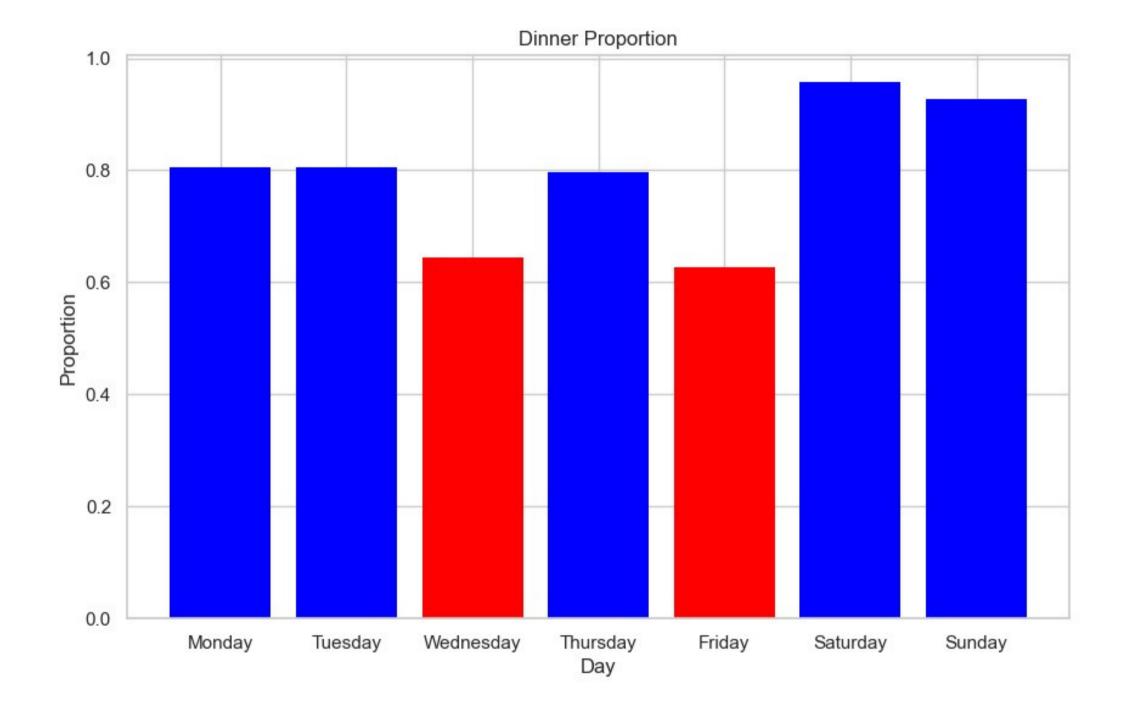
DATE	day	month	bogo	paneer	guest	test	breakf	lunch	snacks	dinner	meal_t	footfall
7	$\nabla$	$\forall$	7	7	Y	7	7	$\nabla$	7	$\nabla$	$\nabla$	7
2023-05	Monday	May	1	1	0	0	225	277	225	225	Breakfast	111
2023-05	Tuesday	May	0	0	0	0	225	277	225	225	Breakfast	95
2023-05	Wednesd	May	1	1	0	0	225	277	225	225	Breakfast	95
2023-05	Thursday	May	0	0	0	0	225	277	225	225	Breakfast	93
2023-05	Friday	May	1	1	0	0	225	277	225	225	Breakfast	112
2023-05	Saturday	May	0	0	0	0	163	215	163	163	Breakfast	107
2023-05	Sunday	May	0	0	0	0	163	215	163	163	Breakfast	85
2023-05	Monday	May	0	1	0	0	225	277	225	225	Breakfast	112
2023-05	Tuesday	May	0	0	0	0	225	277	225	225	Breakfast	90
2023-05	Wednesd	May	1	1	0	0	225	277	225	225	Breakfast	126
2023-05	Thursday	May	0	0	0	0	225	277	225	225	Breakfast	56
2023-05	Friday	May	1	1	0	0	225	277	225	225	Breakfast	92
2023-05	Saturday	May	0	0	0	0	163	215	163	163	Breakfast	78
2023-05	Sunday	May	0	0	0	0	163	215	163	163	Breakfast	83
2023-05	Monday	May	0	1	0	0	225	277	225	225	Breakfast	99
2023-05	Tuesday	Мау	0	0	0	0	225	277	225	225	Breakfast	127

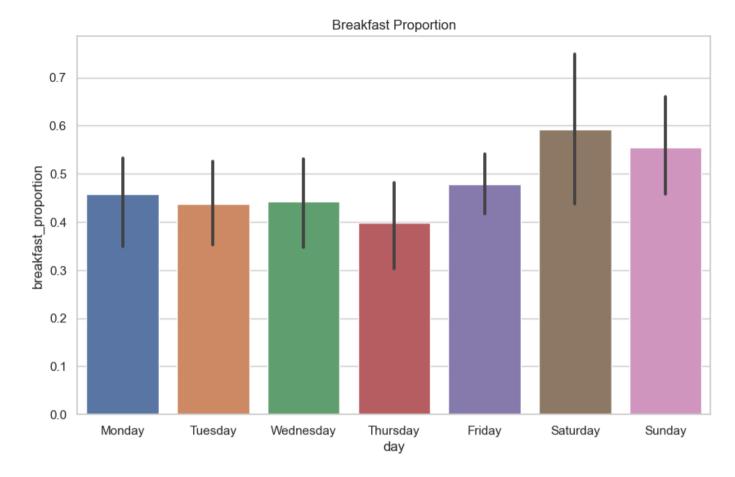
	Date	breakfast_merge	lunch_merge	snacks_merge	dinner_merge
0	24-07- 2023	Wheatflakes, Baa, Omelette, Aloo Poha, Indori	Sweet Lassi, , Dal Fry, Paneer do pyaza, Chic	Corn sandwich, Tomato Ketchup, Masala Tea, Hot	Lemonade, Alu beans, , Mix Dal,
1	25-07- 2023	Cornflakes, Papaya, BOILED EGGS, Aloo Pyaaz Pa	Lemonade, Chole masala, Aloo bhaji, , , Phirni	Samosa, ketchup, Masala tea, Hot & Cold Milk	mango tang, Mixed Vegetables, , rajma rasila,
2	26-07- 2023	Chocos, muskmelon, Sprouts, besan Chilla with	mango tang, , urad dal chilka, Cheese tomato,	paneer kathi roll, Tomato Ketchup, Lemon Iced	veg raita, Kaddu masala, , Arhar dal,
3	27-07- 2023	Chocos, baa, BOILED EGGS, Dal Paratha, Curd &	orange tang, Kadhi Pakora, aloo palak, , ,	Dahi bhalla, Green / Red sweet chutney, Lemon	Cream Tomato Soup, Red Sauce Pasta, , Cajun Po
4	28-07- 2023	Cornflakes, cut apple, sprouts, Uttapam, Cocon	Lemonade, , green moong dal, Kadhai Paneer , C	french fries, chaat masala/Tomato Ketchup, Mas	SWEET LASSI, black chana, , Kathal masala, Tha
100	20-09- 2023	Chocos, guava, chana chaat, Upma, Coconut chutney	Lemonade, , Dal bukhara, Paneer Lajawab, Mala	Vada Pav, Fried chilli/Thecha chutney, Masala	Curd, Stuffed capsicum, , Dal panchratni, moon
101	21-09- 2023	Chocos, Apple, Boiled egg, Masala idli, Sambha	Minestrone soup, Vegetable stew, Musroom velou	Mix bhajiya, Chat masala, Lemon Tang, Hot & Co	Lemon Tang, Veg jalfrezi, , Black masur dal,
	22-09-	Cornflakes nanava ved oats aiwain nuri	Lemon tang Arhar dal tadka Palak	Khasta kachori Tomato Ketchun Milk	Sweet lassi Kathal masala - Kadhi nakoda

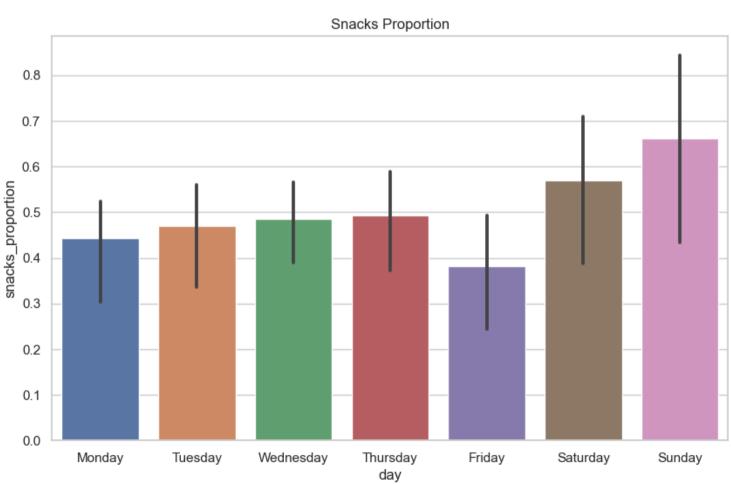


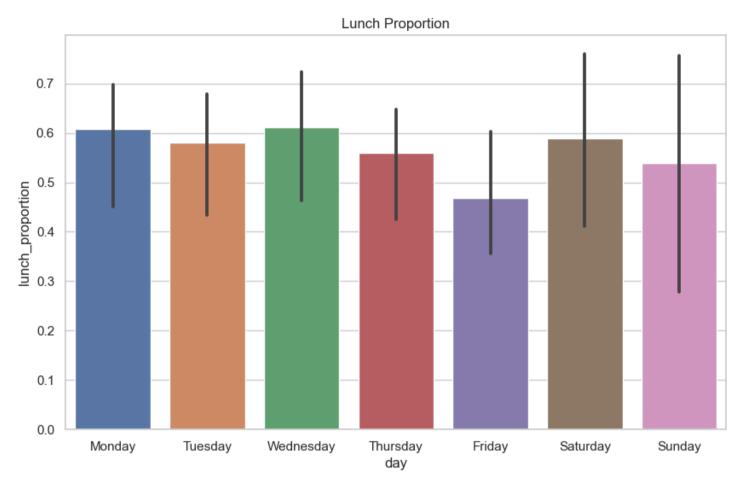
exploratory data analysis.

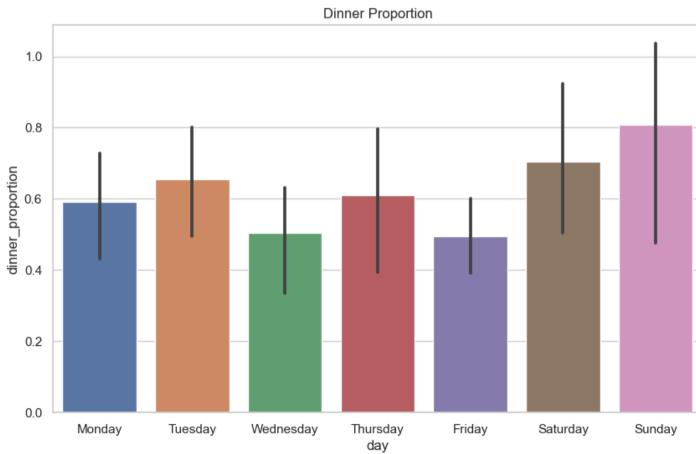




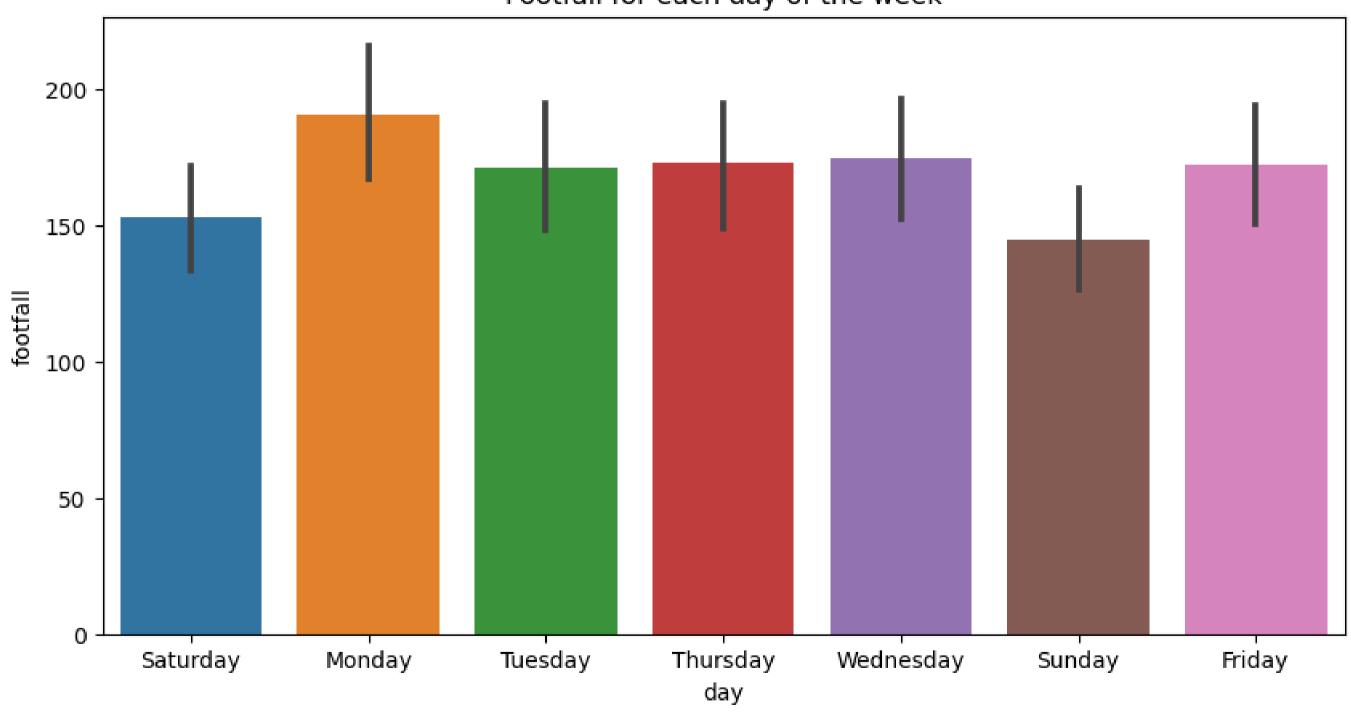








Footfall for each day of the week







#### feature selection

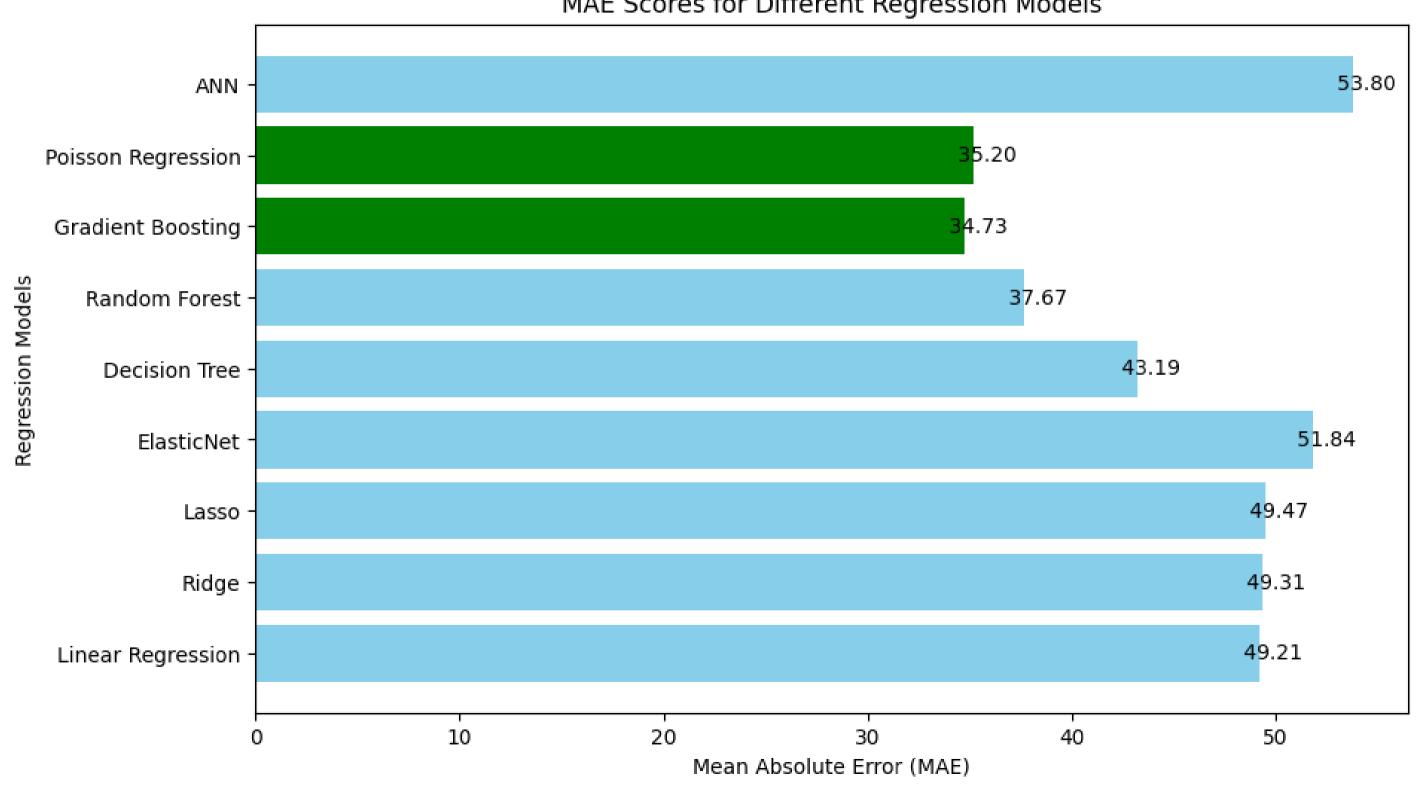
forward selection.

backward elimination.

f-tests.

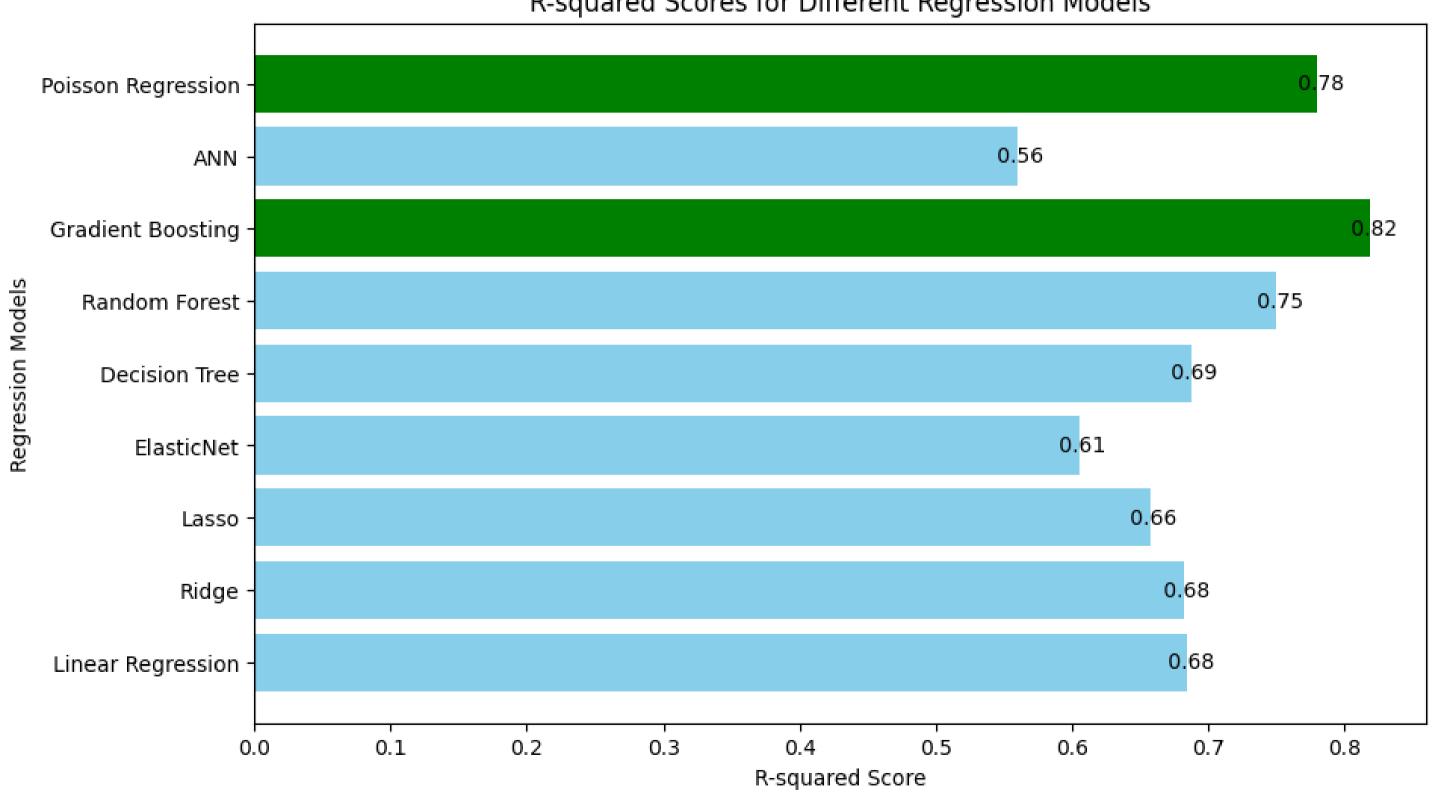
#### mean absolute error





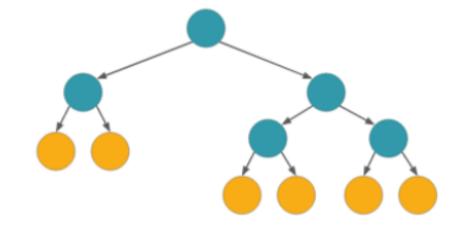
#### R - Squared Error

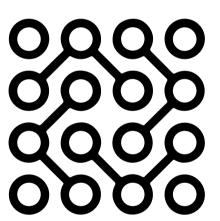
R-squared Scores for Different Regression Models

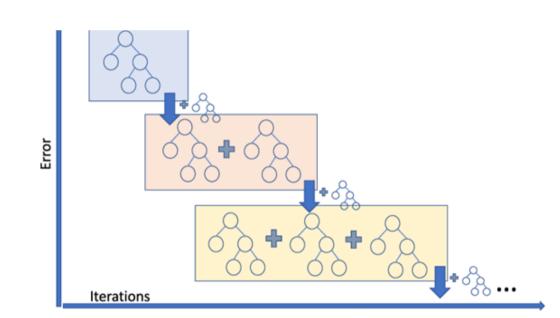


#### gradient boosting





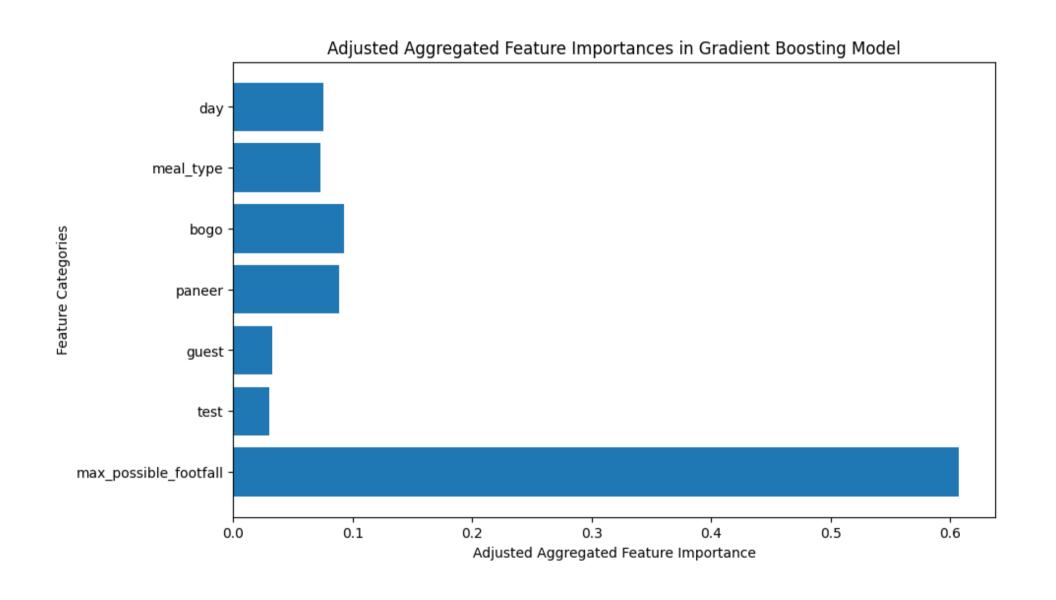


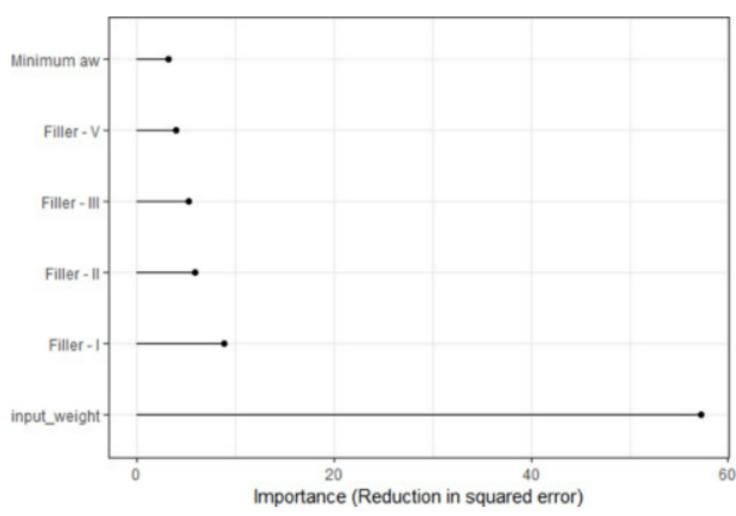






#### feature importance - as expected?





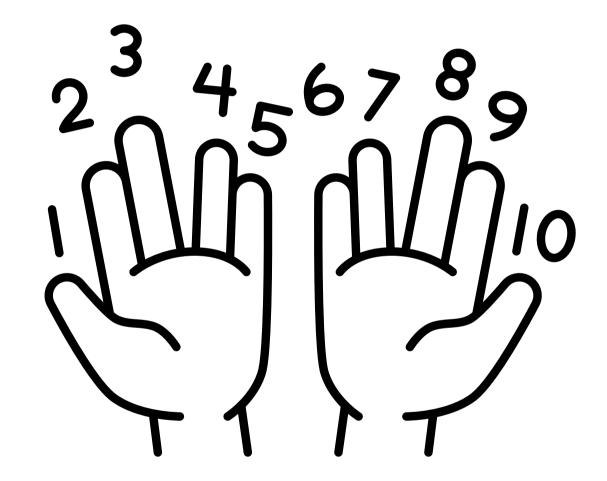
SAD Model (our model)

lit - review

#### models considered

#### poisson regression

- models the footfall prediction by considering the count nature of the data
- captures the relationship between predictor variables like the meal types and other exogenous variables and the expected footfall count using a Poisson distribution



#### robustness?

variables	p-values
bogo	0.00
paneer	0.02
guest	0.03
test	0.03
max_possible_footfall	0.00

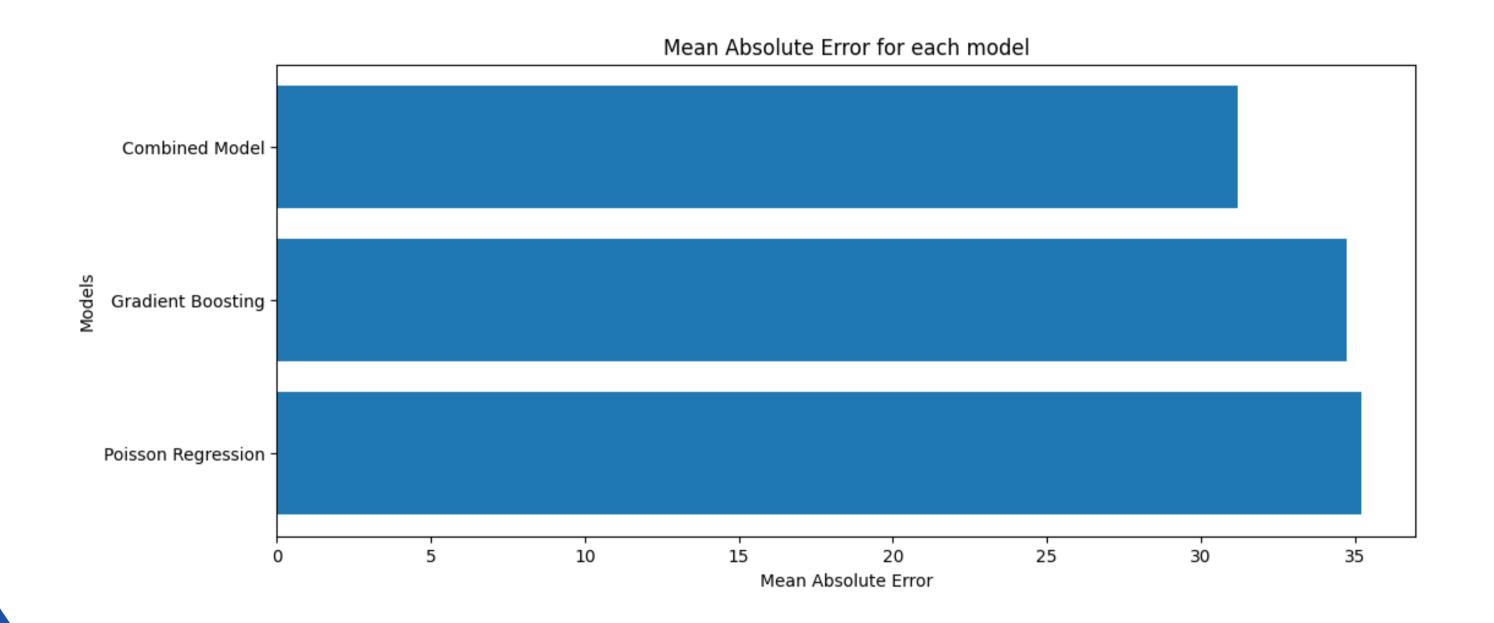
all statistically significant at the 5% significance level

#### SAD





# SAD



#### deployment

we've already started ground-level implementation of our models.

Over the past exam week, we've implemented our models to estimate projected footfall and validate our results by co-relating the corresponding values with the team.

This would require us to consistently stay in frequent contact with the mess, and familiarizing the team with our interfaces!





#### insights?

01

We found out that linear regression models fail to perform due to the non-linear, heterogeneity.

02

Our model could account for a roughly 40% decrease in the food wastage.

03

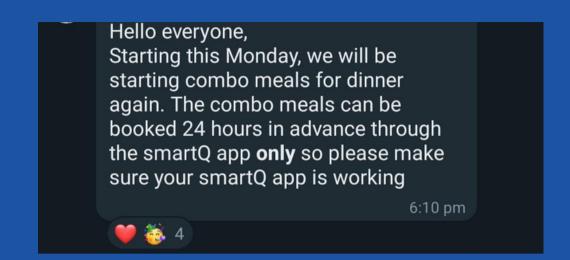
The mess could look towards incorporating more combinations of Panner/Chicken, as we observe a 16% increase.

04

We project a staggering 24% decrease in footfall during weekends, so we would ask decrease in food.

#### challenges?

- Data Frequent back and forth with the mess team would need to be resolved.
- Estimating the total number of people on the campus.
- External Shocks (combos!!).
- Getting the team accustomed to our modeling.
- Combos and promos?
- How do we account for mess employees, guards and their consumption.

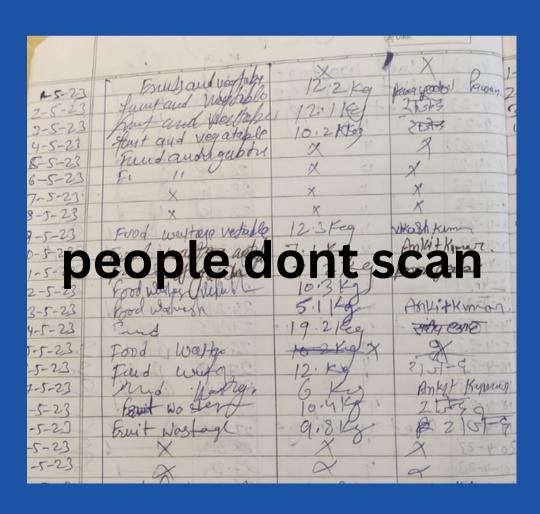


it's not today, it's almost every time

mess

look into it.

secretary



#### the future?



Phase 1: Demand Forecasting



Phase 2: Menu Optimization.

#### thank you!