Green Advisor

Group 3, #community

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Identification of the problem

• 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

- Sustainable Cities and Communities (11)
- Responsible Consumption and Production (12)
- Partnerships for the Goals (17)
Benefits and conclusions

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!
Thanks for your kind attention!