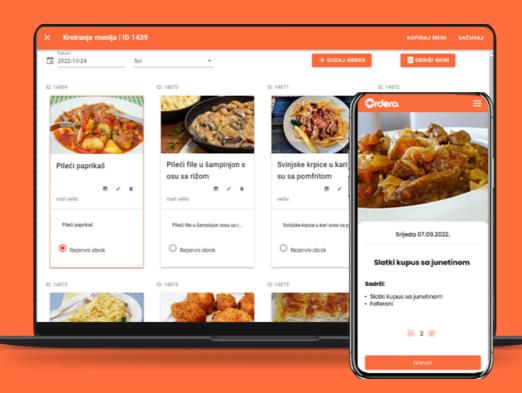


Ordera Meal

Revolutionizing workplace dining with a powerful solution for restaurants and employee meal providers



We transformed workplace dining with over 80% of employees use a mobile app for quick and convenient meal ordering.

SERVICES

- STRATEGY
- UX DESIGN
- UI DESIGN
- SOFTWARE DEVELOPMENT
- MOBILE ENGINEERING
- USER TESTING
- QUALITY ASSURANCE

PROJECT INFORMATION

Ordera Meal has proven to be the ideal solution for optimizing workplace dining. By implementing the app, our clients has streamlined the entire process, from meal ordering to ingredient procurement and delivery significantly increasing operational efficiency while minimizing food waste. It has become the most effective way to ensure their employees are consistently satisfied with their meals. This app empowers employees to order their preferred meals anytime, anywhere, offering a convenient and personalized dining experience.

THE CHALLENGE

Deliver an all-in-one meal ordering solution for restaurants and employee meal providers, streamlining daily operations, minimizing time spent on routines, and significantly reducing food waste.

SOLUTION

Elevate meal ordering with seamless efficiency and innovation





- Easily **track all orders** in one place with a single click.
- Efficient monitoring of stock levels
- Reliable help in creating the daily menu
- Precise assistance in creating the standards required for meal preparation
- Automated generation of all reports
 (stock status, meals prepared and delivered, food required and consumed)

MEAL ORDERING PROCESS

Rapid, and Efficient Meal Ordering Platform

Ordering Process

- 1. Employees log in via app using credentials or QR code.
- 2. Place an order, with the option to order for multiple days and modify or cancel within a set time frame.
- 3. Change the delivery location if approved, for employees at companies with multiple branches.

Meal Preparation

- The system generates a report on meal orders and required food quantities.
- 2. Food is procured or taken from inventory based on these reports.
- Cooks receive details on dish quantities per shift and standards, then begin meal prep.

Delivery

- The restaurant receives a report with company, shift, and workerspecific orders.
- 2. Meals are packed and delivered based on the information provided.

Meal Pickup

- Workers scan their QR code upon receiving their meal.
- The delivery person or food line verifies the order through the QR code and logs the delivery.

Reporting

- The company gets reports on all employee orders.
- 2. The restaurant has real-time reports on meals, dishes, and required ingredients.

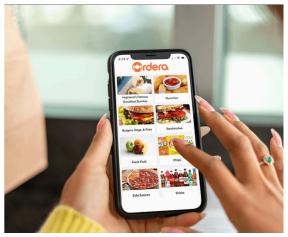
FEATURES

Meal ordering validated by real users

Easy, Efficient, Reliable, Precise, Automated

- **Groceries**: Add an unlimited number of ingredients required for creating dishes.
- Spruce: Ensure dishes are created according to required preparation standards.
- Menu: Create daily menus with options to control visibility for specific companies and shifts.
- Reports: Access detailed reports on meals, ingredients, packaging, and collection.
- **Delivery**: Scan users QR codes upon delivery to register meal pickup and confirm orders.
- Magazine: Track food quantities needed for meal preparation over selected time periods.
- **Company**: Add an unlimited number of companies and employees.
- Customization: Change the app's colors, logo, and initial images to match branding.
- Image Gallery: Add images to enhance meal descriptions when creating menus.







RESULT

The Ordera Meal application is a proven success, trusted by restaurants, caterers, hundreds of companies, and medical institutions across multiple countries.

