

Restaurants

Nov 6, 1:30pm

Aalaap and Romina

5 minutes

STEP 1: HYPOTHESIS

We believe that

Most farm to table restaurants would value affordable yet quality produced delivered biweekly

Critical:



STEP 2: TEST

To verify that, we will

Speak to restaurant managers and owners to understand where they current get produce from and what their diners would prefer



STEP 3: METRIC

And measure

We would measure the monthly quantity of fresh produce needed, costs associated with each delivery, and shelf life of ingredients



STEP 4: CRITERIA

We are right if

Restaurants would be interested in farm-fresh produce AND are willing to change their current system.

