Den Haag group
Delft Food App
The food social network just for you
Den Haag group

• Hassan Muhieddine
• Oscar Oriol
• Mercedes Victoria Garcia
• James Dang Shi
• Yihao Tang
• Manuel Echeverri
• Toronyi Zsuzsanna
• Dilsad Anil
• Henrik Meling
Objective

Create a **food** application for international students aimed to learn how to **cook** and **socialize** with other people during their first days at Delft.
Process

1. Analyzing previous information
2. Discussing content
3. Defining objective
4. Generating ideas
5. Organizing ideas (Eat In/Out)
6. Assigning tasks & Responsible
7. Getting together
8. Presentation
Don’t Eat Lonely For Today
DELFT

Don't Eat Lonely For Today!

Food Social Network

user
password
log in
sign up
Eat Out

Le Vieux Jean:
France inspired cuisine with a contemporary interpretation of culinary traditions. Through the seasons are wholesome products in a variety of delicacies changed.

People checked in: 5
Average price pp: 15€
Address:
Heilige Geesterkhof 3
3016 DP Rij
Eat In
Events

Mexican night. Andale!
Address: Roland Holstlaan 685 2426J Delft
Time: 9pm
Cost pp: 3€
Description: We are gonna cook Mexican tacos. Get ready for the spicy!!
Bring your own drinks for the after dinner
Supermarkets

Name: C1000
Address: Bastiaansplein 135 Delft
Opening hours: 8am to 10pm
Price category: Medium
Comments: Very central supermarket with a good selection of food.
Spanish Seafood Paella

Ingredients:
- 2 tbsp olive oil
- 1 green pepper, seeded and finely chopped
- 1 red or orange pepper, seeded and cut into strips
- 2 carrots, peeled and cut into julienne strips
- 2 tomatoes, skinned and finely chopped
- 1 tsp saffron
- 2 cloves of crushed garlic
- 1 onion, finely chopped
- 350g long-grain rice
- 1kg mixed seafood
- 2-3 tbsp fresh coriander
- 200g sugar snap peas
- fresh limes or lemons

Preparation:
1. Heat olive oil in a large frying pan.
2. Add onion, green and red peppers and carrots, and fry over a low heat.
Conclusions

• Eat
• Socialize
• Knowledge
• Best App ever
Questions?

Thank you