

## Elevate quality, optimise productivity

Computer vision AI is transforming food solutions across the globe, catapulting them to new levels of quality and productivity.



### The problems »»»

Cloud kitchens and catering organisations must consistently deliver high-quality meals that meet consumer demands to retain clients and ensure profitability.

Nevertheless, they face increasing production costs and inefficiencies in food preparation workflows. These issues include bottlenecks during peak hours, inconsistency in quality of output in the face of rapidly changing menu options that cater to seasonal and evolving trends, and inaccurate demand forecasting, ultimately resulting in food waste.

To remain competitive, organisations must reassess their processes and seek ways to maintain high quality, output, and operational standards while minimising operational costs.

### The solution »»»

AI-powered computer vision to address quality and productivity

Aicadium View™ for Inspection provides real-time monitoring of key KPIs related to meal assembly and time spent in various defined work zones as well as food inspection for missing and misplaced items.

Cameras are placed at food packing stations and video frames stream into Aicadium View, which uses AI-powered machine learning models to monitor work stations and the activities, people, and objects within them. The system then provides insights on assembly times, efficiency metrics, and more based on the outputs of the AI machine learning models, providing opportunities that impact the bottom line, including:

- Optimise productivity and ensure meal consistency and presentation
- Reduce quality control costs while improving the quality of floor operations
- Increase revenue through market differentiation
- Improve customer satisfaction and enhance reputation



# Applications for everyone

## Manager Application >>>

Aicadium View empowers managers by providing insights that facilitate organized and efficient facility workflows. This allows them to visualise key productivity metrics, including:

- Items produced per hour (e.g., dishes, entrees, trays)
- Timestamp for the first and last unit to be completed
- Maintains records of the quality for all dishes being processed

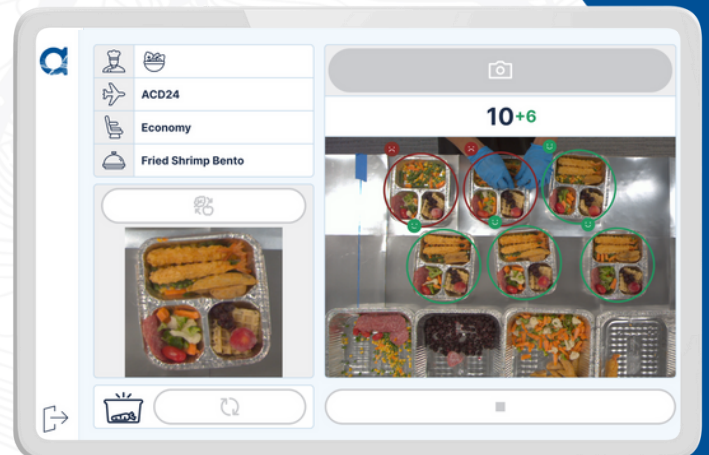


**Managers can download reports and use search and filtering options for data analysis. They can also manage production, with the ability to add, modify, or remove entrees, dishes, and trays.**

## Worker Application >>>

Aicadium View allows assembly workers to easily select and visualise job specifications for each client and meal type, providing real-time feedback that includes:

- Counts and quality checks of completed trays, dishes, or entrees
- Comparisons between meal assembly stations and golden image to identify misplaced or missing items



**Workers can easily log into the application using their NFC cards and quickly select their job criteria for the day on the touchscreen tablet. They also have the ability to time assemblies with start and stop features.**

# What you get »

## Evaluations

Our team assess and evaluates your organisation's readiness for solution implementation.

## Software

Manager and worker applications equipped with AI models to ensure secured access, along with continuous updates and feature upgrades as they become available.

## Hardware

We provide cameras, tablets, and other supporting structures to enable a working set-up.

## Model health checks

Routine model and software updates, dataset and model versioning, traceability, and security.

## Scale plan

We help you seamlessly transition to production, scaling and deploying the solution across multiple sites.

## Continuous support

Regular check-ups to ensure AI models perform at their best, maximising efficiency and long-term value.

## Additional Services

### Station installations

We set up cameras, tablets, and pole stands at key stations for optimal coverage and performance.

### On-site testing and training

Hands-on application testing and training sessions tailored for your staff supported by comprehensive user documentation.

## Flexible Deployment

### On-Premise

Local deployment on dedicated servers or edge devices.

### Cloud-Based

Hosted solution with web-accessible monitoring dashboards.

### Hybrid Model

AI processing on-premise with cloud-based analytics and reporting.





# Use Cases



## Quality control »»

Ensuring meal consistency, accuracy, and presentation is essential in airline catering. Organisations can minimise their dependence on manual quality control checks by automating the counting and tracking of goods within containers and monitoring their presence on trolleys.

This method enables them to deliver high-quality in-flight meals that enhance customer experiences and improve the company's reputation.

- In-flight meal classification
- Counts and quality checks of completed trays, dishes, or entrees
- Comparisons between station and golden image to identify misplaced or missing items.
- Beverage detection and counting

## Productivity »»

Meeting deadlines is crucial for airline catering organisations. To ensure a streamlined process, managers must monitor specific metrics that include meal assembly, changeover, refill, and setup times. Having a central hub where managers can add, remove, and modify airline manifests while viewing production metrics and the accuracy of completed jobs enables them to track key productivity indicators and quickly implement data-driven decisions.

- Food items produced per hour (e.g., dishes, entrees, trays)
- Times for the first and last unit to be completed
- Durations for setup, refilling, and changeovers





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