

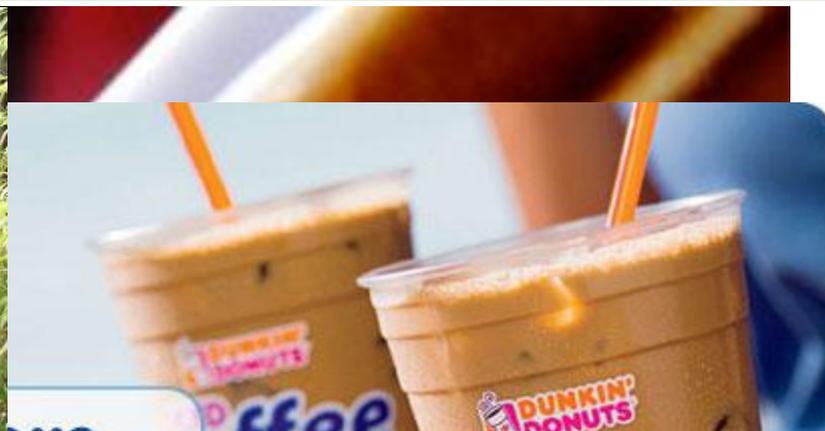


EnPro 353

Crop to Truck

Mobile Coffee Barista

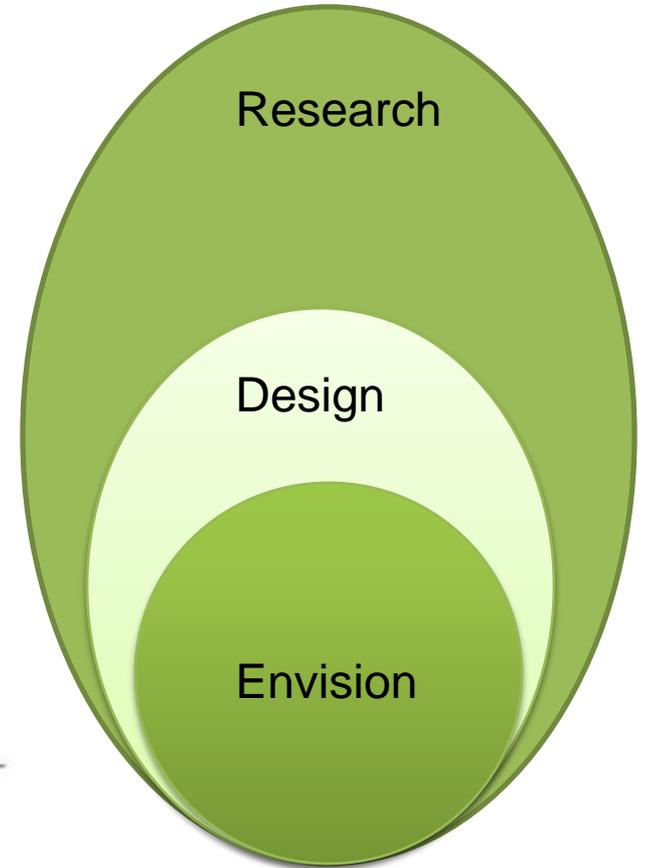
Taking Coffee from Strangers



Crop to Cup & Crop to Truck



Goals



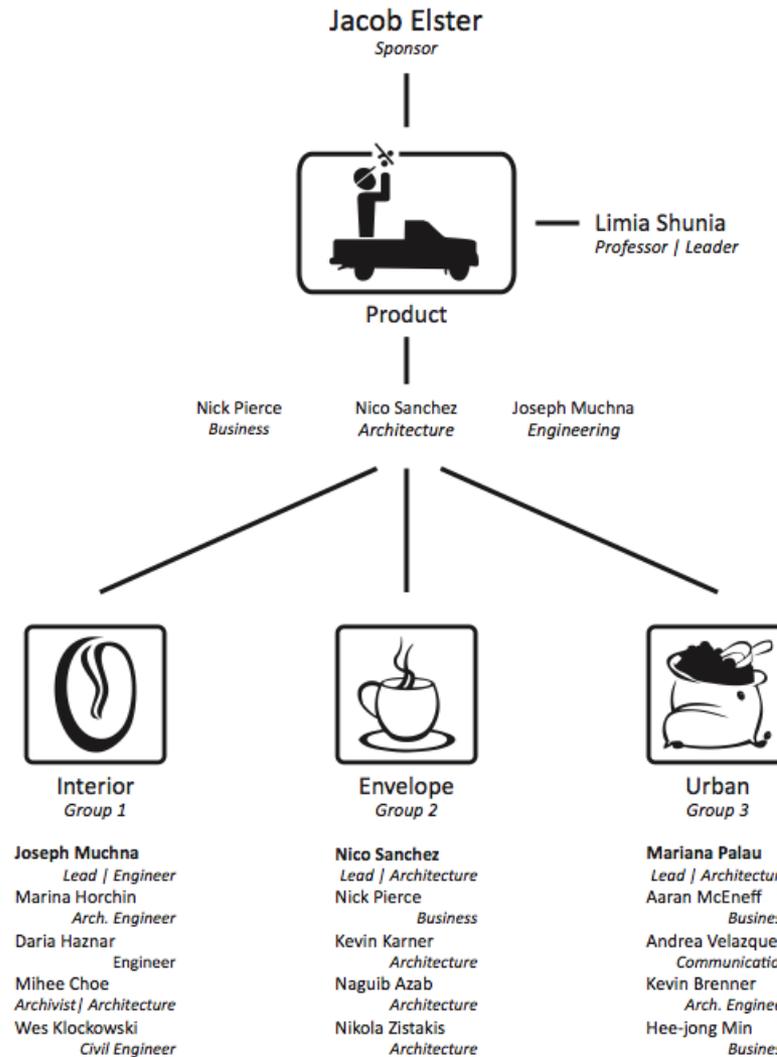
Goals & Scalar Framework



Team Organization



Group Hierarchy



Progress Towards Goals



- **Design feasible solutions Including new and used trucks**
- Ideal space for efficient coffee production and optimal experience
- Communicate with existing food trucks
- Create an attractive business plan
- Review designs with working professionals
- Follow city codes
- Used trucks are not easily replicable.
- Use new truck models by Ford or Modec.
- Design a the coffee station to fit the chassis.



Progress Towards Goals



- Design feasible solutions Including new and repurposed trucks
 - **Ideal space for efficient coffee production and optimal experience**
 - **Communicate with existing food trucks**
 - Create an attractive business plan
 - Review designs with working professionals
 - Follow city codes
- Happy Bodega site observations
 - Successes:
 - Attention grabbing
 - Friendly
 - Unique
 - Problems:
 - Small window
 - Menu issues
 - Only one person
 - Security
 - Location
 - Solutions:
 - Organized/Smart use of interior space
 - Transparency
 - Optimal route



Progress Towards Goals



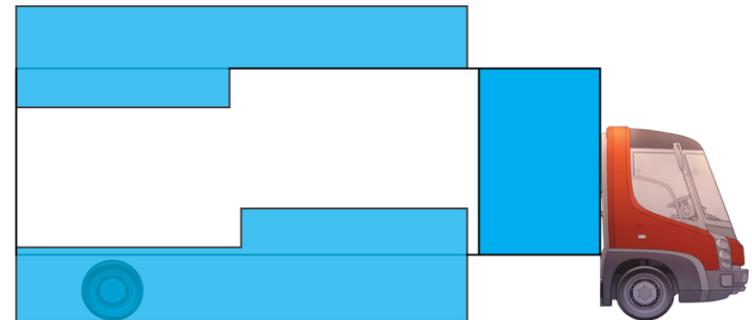
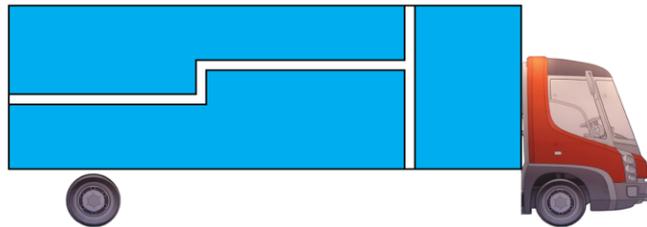
- Design feasible solutions Including new and repurposed trucks
- Ideal space for efficient coffee production and optimal experience
- Communicate with existing food trucks
- **Create an attractive business plan**
- Review designs with working professionals
- Follow city codes
- Goal is to Franchise
 - Make everything replicable
 - Record all final decisions
- Design one ideal truck model



Progress Towards Goals



- Design feasible solutions Including new and repurposed trucks
 - Ideal space for efficient coffee production and optimal experience
 - Communicate with existing food trucks
 - Create an attractive business plan
 - **Review designs with working professionals**
 - Follow city codes
- Jim Braband
 - Franchise presentation
 - Happy Bodega
 - Site observation
 - Jake Elster
 - Sponsor



Progress Towards Goals



- Design feasible solutions Including new and repurposed trucks
- Ideal space for efficient coffee production and optimal experience
- Communicate with existing food trucks
- Create an attractive business plan
- Review designs with working professionals
- **Follow city codes**
- Code Research
 - Current Codes
 - Future Codes
- Design for current codes
- Adaptable for future

City Code



Mobile Food Dispenser vs Mobile Food Facility (Current code) (Potential code)

-\$275
- Prepackaged only

-\$660, \$300, \$400, ~\$200
- Predetermined route schedule
- Fresh food preparation!

Inspection every 6 months; Proper sinks, supplies and receptacles;
Parking time and location limits.



Obstacles



External

- Code Issues
 - Current vs. Potential
- Creating an adaptable design
- Franchising
 - Cost effective
 - Replicable
- Vehicle Selection

Internal

- Interdisciplinary communication
- Maintaining professional quality work
- Group size

Anticipated Challenges



- **Challenges**

- Commissary Establishment
- City Code
 - Current vs. Potential
- Internal space

- **Alternative Paths**

- Designing own commissary
- Innovative design

Questions



Questions?

Commissary Information



- Place where trucks are stored, cleaned, and prepared for future trips.
- Used by cities to investigate cleanliness and code standards of trucks.
- Two Methods:
 - Use current AAA commissary
 - Establish new commissary

Food Trucks



Gaztro Wagon



Simple Sandwich