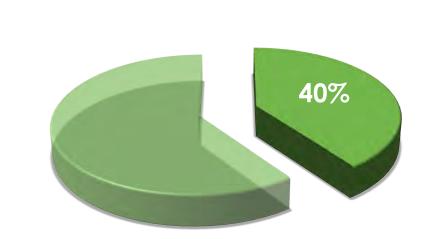


NO WASTE DELIVERY http://nowdelivery.weebly.com/

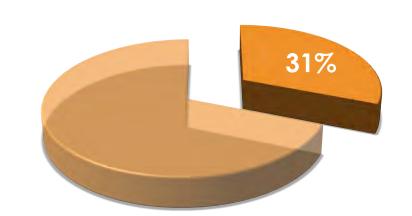
NOW Delivery changes the food consumption and purchasing norms of the **urban** office worker. By reducing packaging waste, food waste, and delivery service fuel emissions, NOW takes formerly linear systems, and closes the loops to create a more sustainable food delivery service that is less harmful to our environment and to us.



About 40% of prepared food in the US becomes **FOOD WASTE**

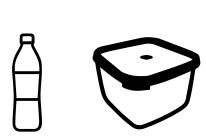


FOOD WASTE represents the single largest component of municipal solid waste reaching landfills and incinerators.



materials

31% of the MSW ONLY 14% of PLASTIC generated from packaging-related **PACKAGING** is Recycled





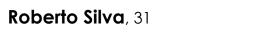
We dispose of plastic bottles, cups, utensils, and other types of FOOD **PACKAGING** daily, very rarely recycling them into a closed loop system.

WHAT EXACTLY HAPPENS TO THE FOOD PACKAGING WE DO NOT RECYCLE?

Roughly 50% is buried in landfills, some is remade into durable goods, and much of it remains "UNACCOUNTED FOR".

LOCATION: New York City, USA **USERS:**





Roberto is a single, 34-year-old Information Technology (IT) Programmer. He has been a proud vegetarian for seventeen years, occasionally dabbling in veganism. Roberto is a regular recycler and tries to eat organic whenever he can. His annual income

is \$78,000.



Johanna Albertson, 25

Johanna is a full time 25-year-old fashion blogger. She is happily engaged to her boyfriend of six years. Jo's favorite fashion designers are Stella McCartney and Vivienne Westwood because she admires their strong pro-animal rights take on high fashion. Her

annual income \$160,000.

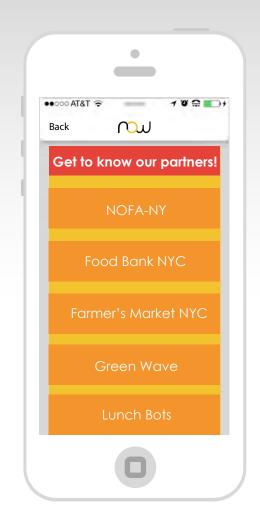


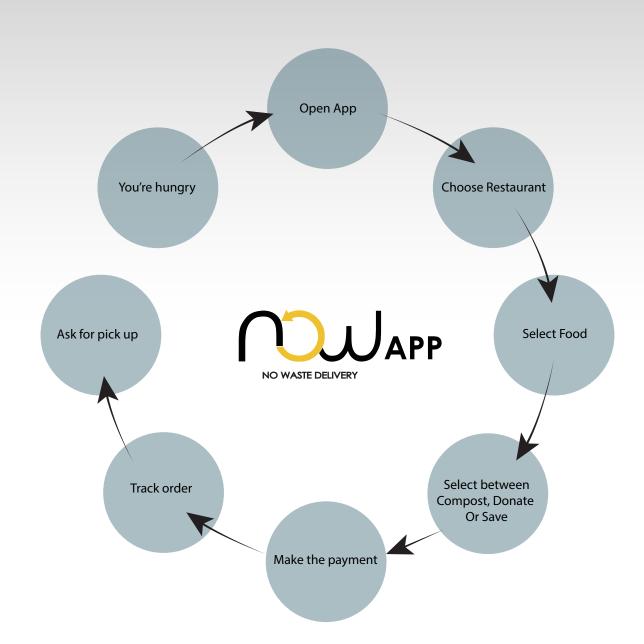
Margaret Ann Free, 37

Margaret, a native to the big city, is a single, divorced 42-year-old parent of two energetic kids. She is a banker during the day, and by night she is a full-time mom, with little time to herself. Margaret's annual income is \$94,000.

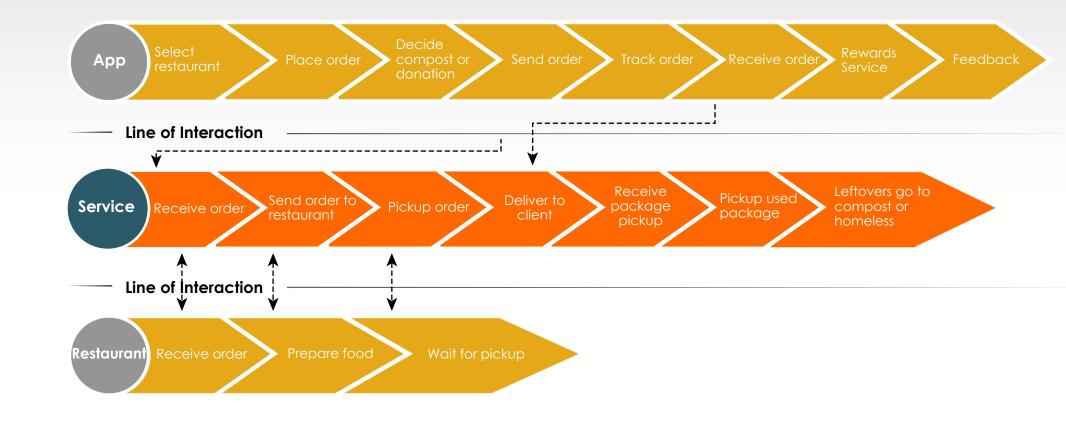




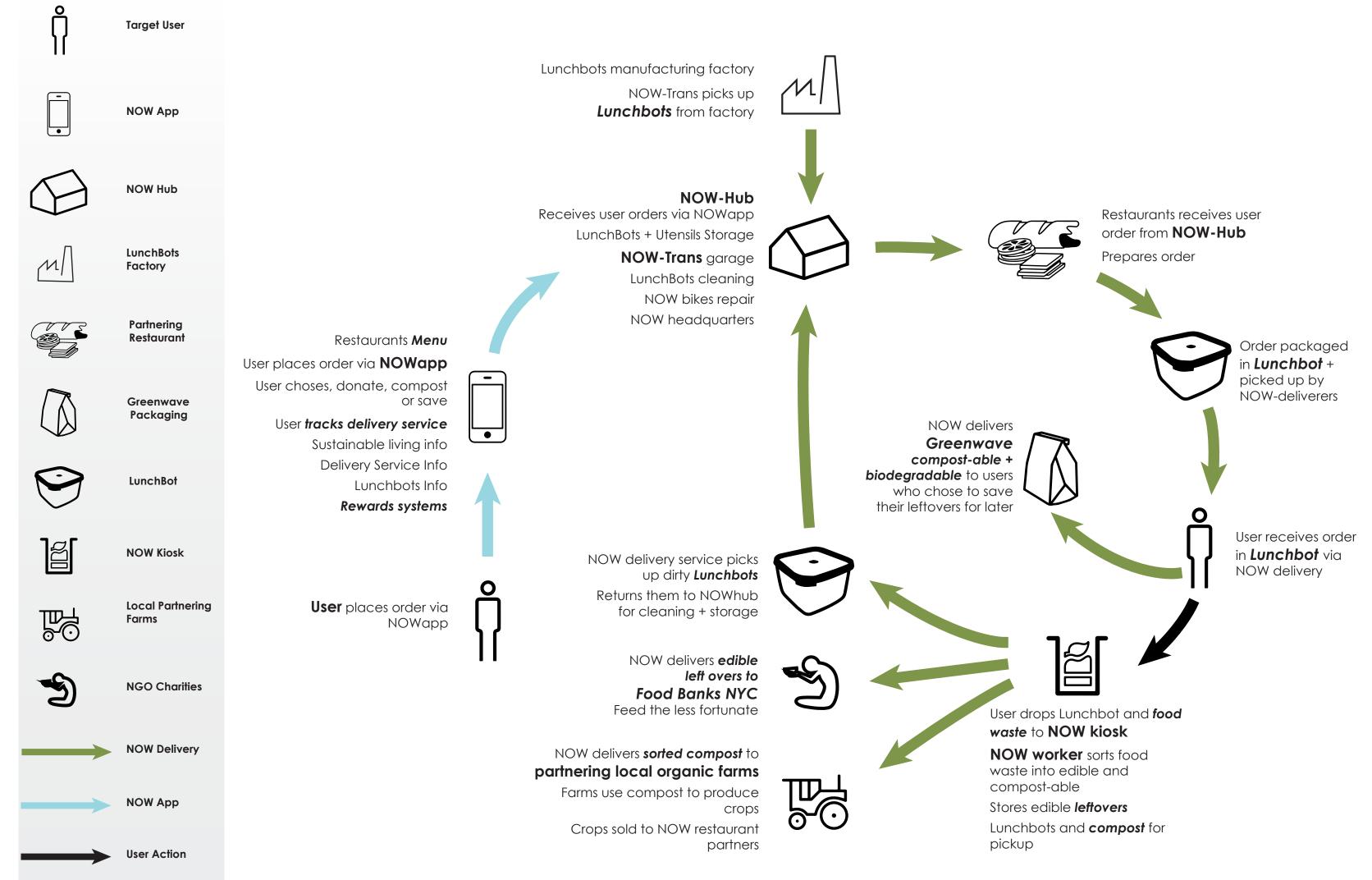








SYSTEMS MAP





STRATEGIC CANVAS

NOW Delivery conducted extensive research about global food delivery service market players, and ultimately focused on the following delivery services as case

DOMESTIC:

B LINE [Portland, Oregon, USA]

-Sustainable food delivery service specializing in **delivering produce** to restaurants via tricycles. Environmentally friendly alternative to trucks -Human power instead of fossil **fuels** to move goods around.

Dashed [Boston, MA, 5 cities]

-Food delivery service -Caters to over 500 restaurants in five

 Restaurants send their to-go orders to a dispatch routing system where a pick-up is arranged -Focus is **speed**. -Use of bicycles or scooters + 75% cars as transportation.

Channels

We reach our end

reliable experience.

for subscription

customers through an app. We

Customer Segments

deliver food through tricycles.

We reach restaurants through

customer champions and a

Most important customer is the restaurant who pays

necessary because they

Cost Structure

Cost of containers and

energy to power locale.

Excellent customer service is

become advocates for NOW.

maintenance, cost of tricycles,

cost of locale, cost of clean

INTERNATIONAL:

GrubHub Seamless [USA and London, UK]

-Two big **urban take-out food** -Seamless-12,000 restaurants in 40

-GrubHub caters over 20,000 restaurants in 500 cities -Receive online orders. Food deliveries are handled by the restaurants themselves.

Dabawalla

produced.

[India]

-125 year old food delivery system -Deliver 4,500 and 5,000 Dabbawallas 175,000 and 200,000 tiffin lunch boxes every day.

-Picks up the **lunchboxes** from either a worker's home or a dabba maker. -The **empty dabbas are collected after lunch**, or the next day, and returned to

-The dabbawalla system is nearly always

South Korean Food Delivery [South Korean]

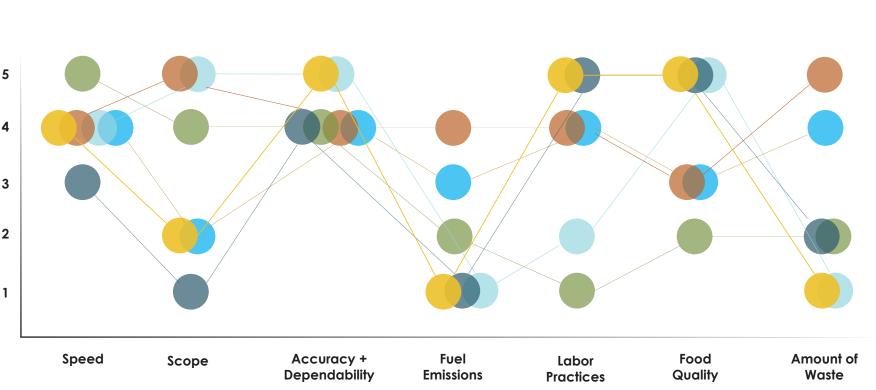
These case studies were then evaluated based on the following seven categories: Speed, Scope, Accuracy/Dependability, Fuel Emissions, Labor practices, Food Quality, and Amount of Waste

> -Food delivery is **available 24/7** from fast food places, but late-night delivery is even common from local restaurants. Ordering for delivery in South Korea does not cost extra

> Once the customers are finished with their food, they simply put their dishes outside their doors, and the delivery man will pick them up to return them to the restaurant.



Service



BUSINESS CANVAS

Key Activities Value Propositions

Users receive their food in paired with utensils and drink Removes the need to throw away or wash packaging Restaurants no longer have to: -purchase disposable containers to package their food in.

-hire drivers NOWapp -Allows customer to order and pay for their choice of food

paperlessly -Features: -a delivery tracking -rewards system -option to composte or donate food waste

Key Partners

Consumer Advocates

Restaurants

Local Farms

Local NGOs

Lunchbots Manufacturer

Key Resources Quality Sustainable Reliable Delivery Time

Easy to use App Trusted Delivery Drivers

Delivering food from

restaurants to users in

Retrieving used LunchBots,

from on site NOW kiosks

Return used Lunchbots to

NOWhub for cleaning

Deliver leftover food to

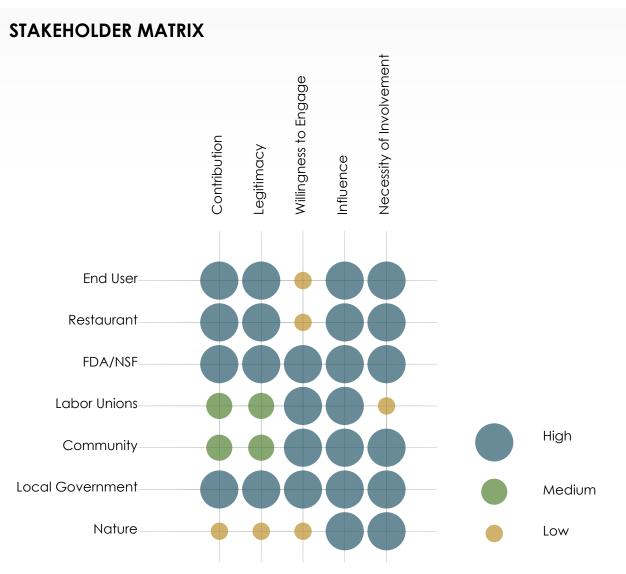
Deliver compost to

partnering farms

food leftovers and compost

LunchBots

Customer Relations Having end users become champions of this service. Persuading their favorite restaurants to sign up for the



PARTNERING COMPANIES



NOW Delivery's perfect business partner is Lunchbots. Lunchbots is a family-owned American business whose mission is "to provide the highest quality, best-looking, healthiest food containers on the planet". Lunchbots makes fourteen distinctive types of food-grade stainless steel containers including compartmentalized bento-style boxes for solids, leak-proof containers for liquids, and insulated, leak-proof containers for hot or cold meals. Lunchbots also makes insulated lunchboxes designed around their reusable containers. These bags are made from eco-felt: felt fabric made out of recycled plastics. Their insulation is done with a PVC-free material.





In the case of a NOW Delivery user wanting to keep their meal leftovers, NOW Delivery is partnering with the Brooklyn-based tableware company Greenware. Greenware is an innovative leader in ecologically friendly food supplies which makes certified compostable and biodegradable tableware. NOW has chosen the Ovation line of packaging because it is an elegant line of 100% compostable and biodegradable containers made from sugar cane and





Food Bank distributes large-scale food donations to more than 1,000 food assistance programs and will serve as the primary partner for food donations from the NOW Delivery System.

NOFA-NY is a statewide organization leading a growing movement of farmers, consumers, gardeners, and businesses committed to promoting sustainable, local, organic food and farming. NOW Delivery System will partner witl NOFA-NY to determine the local organic farms that will recieve compost donations.