Tibetan food customization mini-program study

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Abstract. One of China's distinctive culinary traditions, Tibetan cuisine is currently beset by a number of issues, including a disconnect between traditional catering and contemporary lifestyle, a low penetration rate, and the relative backwardness of traditional ordering practices with respect to informationization and intelligence. We create and implement a personalised Tibetan food system called "Intelligent Tibetan Food" as a small programme to address these issues. The system aims to enhance user satisfaction and convenience by offering personalised recommendations, online ordering, dish introduction, and other features through extensive research and analysis of Tibetan food culture, mobile Internet technology[1], and artificial intelligence algorithms[2].

Keywords: Tibetan meal, Traditional catering, Cooking culture, Small routine.

1. Introduction

The preservation and dissemination of national cultures, including culinary traditions, have long been priorities for the State. In order to encourage the transmission and innovation of Tibetan culture, the State has therefore implemented pertinent policies to support and encourage the development of Tibetan cuisine through financial assistance, tax breaks, and other measures. The state is in favour of encouraging the tourism sector's sustainable growth. The Tibetan region is a popular travel destination due to its uniqueness, and part of the culture that surrounds it is Tibetan cuisine, which plays a significant role in elevating the quality of the travel experience and encouraging traveller consumption. Furthermore, since the government actively encourages the growth of individual households, a new wave of Tibetan food entrepreneurs will inevitably emerge as more and more of them join these groups.

The development of Tibetan food is currently beset by a number of issues that are interconnected and collectively have an impact on the industry's ability to grow. First of all, the popularity and influence of Tibetan food are limited due to a relative lack of brand building and market promotion, which makes it challenging to differentiate oneself in the highly competitive catering industry. Second, there is a lack of standardisation and normalisation in Tibetan cuisine, which causes variations in the cuisine's flavour and quality across different areas and eateries, which undermines customer confidence. Lastly, in order to satisfy the varied demands of contemporary consumers, new dishes and cooking techniques must be continuously developed. Tibetan cuisine still needs to be strengthened in terms of innovation and diversification.

The growth of Tibetan food culture has many benefits, both long-term and short-term. It is not just a way to satisfy one's palate; it is also a kind of cultural legacy and embodiment. "Intelligent Tibetan food" is a small programme designed to promote and popularise Tibetan food, which offers a powerful way to improve the standard and effectiveness of Tibetan food service as well as to spread the word about Tibetan food culture[3] and increase its appeal. Additionally, it increases the popularity and influence of Tibetan food and encourages the spread of Tibetan culinary culture.

2. Related work

Customers adore Tibetan food for its distinct flavour and nutrient-dense composition, making it a dish with strong national characteristics. However, it is challenging to get more people to understand and try Tibetan food because traditional promotion strategies are frequently constrained.
by geography and public relations strategies. With its broad user base and effective distribution capabilities, this small programme can transcend geographic boundaries and introduce Tibetan food culture to a larger audience. The advancement of science and technology, coupled with the increasing diversity of consumer demands, has led to constant innovation and change in the catering industry. Small programmes are an emerging technique for promoting restaurants and offer many special benefits. The restaurant can implement online ordering, takeout service, membership management, special activities, and other features through the small programme, which will enhance the quality and efficiency of the services provided.

3. Related Functions

3.1 Food selection interface

This interface includes Tibetan food categories such as restaurant recommendations, Tibetan simple meals, special fried dishes, and so on. Dish classification design can improve the user experience, help users quickly find the dishes they want, but also make the menu look more organised, shorten the ordering process, and improve the efficiency of the service. Furthermore, it is convenient for the future in terms of feedback classification, timely adjustments, and dish optimisation; the dishes are accompanied by a photo to provide a visual display of the dishes, which can effectively attract users and reduce misunderstandings; and the combination of photos and text descriptions to better convey dish information. The photo attached to the dish provides a visual representation of the dish, which can effectively attract users and reduce misunderstanding, and the combination of photo and text description can better convey the information about the dish.

3.2 Waiting for food pickup interface

This interface provides customers with convenient service and reduces wait time. Customers who take numbers online can avoid crowds in stores, plan ahead of time, and improve dining orders. The number pickup page also gives merchants customer flow information for operational management. This feature improves the customer experience, increases convenience and satisfaction, and reduces customer churn. It makes the pickup process more convenient, accurate, and orderly, reduces errors and disputes, and thus improves the overall efficiency and quality of the dining experience.
3.3 Meal collection interface

This interface improves pickup efficiency by allowing customers to find their meal quickly and reducing wait times. This not only makes things easier for customers, but it also improves their dining experience. At the same time, the pickup interface reduces labour costs and improves restaurant efficiency. Its accuracy ensures that customers receive the correct order, minimises errors and disputes, and improves dining orders. Customers can better organise their time by receiving real-time updates on the status of their meal preparations.

3.4 Personal center interface

My interface is the personal centre of the Tibetan food ordering applet, offering users personalised service and management functions. In interface design, we prioritise user experience and personalised display. My Interface allows users to view their order history, points status, coupons, and other information, making it easy to manage their dining records and preferences. At the same time, we offer personal information editing, feedback, and other functions, allowing users to change their own information at any time and submit suggestions and comments to help improve the user experience. In addition, to maintain good user interaction, my interface includes a message notification function, timely push order status, promotional activities, and other information.

4. Characterization

4.1 Cultural integration and transmission[5]

The Tibetan food ordering applet not only simplifies modern life, but it also demonstrates the deep Tibetan cultural charm in detail. It cleverly combines traditional Tibetan cuisine with modern technology, allowing users to savour the food while also experiencing the distinct flavour of Tibetan culture. The Tibetan food ordering applet is more than just a simple ordering tool; it is also an important carrier for the transmission and promotion of Tibetan culture. It allows users to interact closely with Tibetan culture while also improving understanding and communication between different ethnic groups.
4.2 Specialty dishes showcase[5]

The app offers a diverse range of Tibetan specialities, including traditional Tibetan hot pot, ghee tea, barley wine, and more, with beautiful images and detailed descriptions to help users understand and taste authentic Tibetan cuisine. The app also makes personalised recommendations based on the user's taste preferences and eating habits. At the same time, the app offers personalised dish recommendations based on the user's taste preferences and eating habits.

4.3 Convenient and efficient ordering service.

The small program's convenience allows customers to order anytime, anywhere, and at the same time, based on their taste preferences and dietary habits. The small programme can also provide personalised dish recommendations, allowing them to enjoy an efficient and convenient dining experience, making their ordering experience more intimate and satisfying. Furthermore, the small programme offers personalised recommendations and preferential activities, making food ordering more intelligent and cost-effective.

4.4 Focus on feedback and interaction.

The small programme includes online evaluation, customer service consulting, and other functions so that users can provide timely feedback and suggestions, allowing the small program's service to be continuously improved and optimised. This type of user participation and interaction not only increases user satisfaction and loyalty, but it also serves as a valuable resource for the development of the Tibetan catering industry.


5.1 Driving innovation in the industry

The Tibetan food ordering applet has opened up new opportunities for development and innovation in the Tibetan catering industry. By introducing advanced technological means and intelligent services, the applet increases the industry's competitiveness and innovation.

5.2 Promotion of cultural heritage

The cultural integration and inheritance function of the food ordering applet has helped to spread and recognise Tibetan dining culture. This increases the influence and recognition of Tibetan culture while also promoting its inheritance and development.

5.3 Enhancing the user experience

The food ordering applet offers users a convenient, efficient, and personalised service experience, making it easier to learn about and enjoy Tibetan cuisine. This high-quality user experience improves user satisfaction and loyalty while also promoting the business's long-term growth.

Conclusion

With its distinct innovation points and application advantages, the Tibetan food ordering applet opens up new development opportunities and challenges for the Tibetan catering industry. With the ongoing advancement of technology and market changes, the Tibetan food ordering applet will continue to play an important role in promoting innovation and development in the Tibetan catering industry. At the same time, relevant enterprises and researchers should actively explore and practice, as well as continuously improve and enhance the functions and service level of the small programme, in order to create more value for users and the industry.
Reference


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