Pantry Pal
Presentation
For my innovation proposal, I wanted to solve a communication problem that would be helpful and add convenience to my and others’ everyday lives. During the time of brainstorming ideas, I was trying to plan for groceries and make sure I was not adding food to the list that I already had in my cabinets, which gave me inspiration for the idea of solving the communication issue common in households of remembering what you already have your cabinets and/or pantry. In response, I want to design an app for smartphones for the purpose of informing the user of the consumable goods in their household.
Pantry Pal is an application designed to give households a shared organized digital cabinets of all their groceries to prevent them from buying duplicates of products and prevent food waste because the users will have access to the contents of their cabinets at all times.
Logos

Primary

Smaller-Scale

Type Logo

Pantry Pal
Pantry Pal

family food

Ingredients
Diglycerides,
Monoglycerides,
Salt

Brand Name
Bree Extrabold

Headings
Bree Bold

Subheadings
Bree Regular

Body Text
Bree Light

Typography
Bright & Friendly Colors to emphasis the family-friendliness and digital helper of the app

Color Palette
Nut Butter Granola Bars

Have: peanut butter, olive oil, honey, vanilla extract

Family Food
My Toiletries
Luxuries
Party Supplies
Gifts

Color-coded the primary menu icons to help with identification of the functions. Icon colors reflect the background color for screens to further communicate which function page the user is on.

Rounded Containers reflect the soft and friendly mood of the app. The customized color coded borders and titles are for organization.

Buttons/Containers
**Nut Butter Granola Bars**

**Ingredients**
- 2 cups raw oats
- 1/4 cup peanut butter powder
- 3 tbsp. extra-virgin olive oil, plus more for pan
- 2 cups old-fashioned oats, toasted
- 1/4 cup any nut flours
- 1/4 cup natural peanut butter
- 1/4 cup and 2 tbsp. honey
- 2 tsp. vanilla extract
- 1 large egg white

**Instructions**
1. Preheat oven to 350°. Spread nuts and pumpkin seeds in a 13x9" baking pan and roast until darkened in color and barely wilted, 10–12 minutes. Transfer nuts and seeds to a food processor and let sit until cool enough to handle.
2. Reduce oven temperature to 300°. Lightly oil a 13x9" pan and line with parchment paper, placing和尚ing on both long sides. Lightly oil parchment.
3. Add 1 cup nuts to the mixture in food processor and pulse until nuts are broken down to a sandy mixture and no whole nuts remain. Transfer to a large bowl.

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**Banana Pancakes**

**Ingredients**
- 1 cup all-purpose flour
- 1 tbsp. baking powder
- 1 tsp. ground cinnamon
- 1/2 tsp. salt
- 1/2 cup sugar
- 2 large eggs
- 1 cup milk
- 1/2 cup mashed banana

**Instructions**
1. In a large bowl, whisk together the flour, baking powder, cinnamon, and salt. Add the sugar, eggs, milk, and banana and whisk until just combined. Do not overmix.
2. Heat a nonstick skillet or griddle over medium heat. Spoon about 1/4 cup batter onto the skillet for each pancake. Cook until bubbles form, about 2 minutes. Flip and cook for another 1 minute. Repeat with remaining batter.

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**Pan-Fried Chicken Breasts**

**Ingredients**
- 4 boneless, skinless chicken breasts
- 1/4 cup all-purpose flour
- 1 egg
- 1/2 cup milk
- 1/4 cup bread crumbs
- 1 tsp. salt
- 1/4 tsp. black pepper

**Instructions**
1. Preheat a large skillet over medium-high heat. Season chicken breasts with salt and pepper. Coat the chicken with flour, egg, and bread crumbs. Melt butter in the skillet and add the chicken, cooking until golden brown on both sides, about 5 minutes per side.

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**Suggestions**

- [Creamy Peanut Butter Oats](#)
- [Honey Nut O’s](#)
The End