



One of the major challenges to eating in the dining halls on college campuses is knowing exactly what you are eating. There are two major questions my project addresses. “What’s for dinner?” And, “How many calories have I had today?” I made an iPhone app, called Aggie Health, that tracks your calorie, macro, and micro nutrient consumption in the UC Davis Dining Halls. Aggie Health also has a menu so students can see ahead of time what their options are going to be. After a meal, students tell the app the items they’ve had and it will track their calories, macro-nutrients (proteins, fats, carbs), micro-nutrients (vitamins, minerals, etc) over the day, week, and month. This is great for athletes, dieter goers, and students looking to stay informed.

I first released Aggie Health my freshmen year, but I’ve always wanted to expand it. My GFI project has 2 goals. The first is to expand Aggie Health to support the menus of other on-campus dining programs (CoHo, SimplyToGo, Starbucks, Taco Bell, etc). The second goal is to increase awareness of allergies and dietary preferences in the app. I personally have a peanut allergy. I thought to myself, “wouldn’t it be great if I knew ahead of time which areas of the dining hall were serving peanut related foods so I could stay away.” I figured other students with food allergies and those with dietary preferences would benefit from filtering the dining hall menu. The app shows “badges” next to an item that is of particular interest. For example, I would tell Aggie Health that I have a peanut allergy and it would display a peanut badge in red next to any related food items so I would know to stay away. For a vegetarian, the app would show a green vegetarian badge next to the vegetarian options.