

ValuWaste 4 - Features and Benefits Compared to ValuWaste 3

Detailed Tracking Shows Exactly What Food is Discarded, from Where and Why

- Expand and customize the number of food items tracked
- Organize food items by inventory category (Dairy, Meat, Frozen, etc.)
- Track which **station/area/unit/kiosk** generated the waste
- Track waste by **Daypart** (breakfast, lunch, dinner, etc.)
- Track catering waste by **event order**
- Track how waste is **disposed** (compost, donation, etc.)
- Track by weight, volume or unit count
- Add your own custom tracking questions

Easier for Chefs/Operators to See Trends and Spot Areas Needing Attention

- Dashboards immediately show waste and food cost trends
- Weekly checklists remind managers which tasks have been completed and which remain
- Automatically-generated discussion guides help managers lead team discussions about waste
- Notes about goals and lessons learned stored directly in ValuWaste system for future reference
- New participation reports show employee engagement trends
- Enhanced tools to share data with LeanPath coaches

Include all waste-generating areas in ValuWaste, regardless of how small or remotely located

- Use LeanPath log books to record waste data manually
- Establish recurring transactions to memorize common waste types and speed-up data entry
- Quickly enter waste data into ValuWaste at a PC or using the ValuWaste Tracker
- Track catering items leftover at remote locations
- Track post-consumer waste separately from pre-consumer

Flexible, insightful, new reports

- Many new waste reports: By Station, By Daypart, By Catering Event or Client
- New financial reports show trends in food cost changes
- Food donation report shows value, pounds, and receiving agency
- Food composting reports shows value and pounds
- Create your own reports and save them to collections to review later
- Track food cost in price books, assigning custom prices to specific Trackers

New production management information complements food production systems

- Track cycle-menu items overproduced for a specific meal even if later reused elsewhere
- Compare catering waste to production levels, review variances and adjust future order guides
- Change the cost/lb of food waste based on the discard reason (e.g. trim waste v. finished food)

Greater Employee Awareness & Understanding

- Tracker screen publishes the value of waste after each waste recording
- Training mode helps staff learn system without recording real data
- Buttons organized by categories guide staff to make more accurate selections

Enhanced Scalability; Enterprise Features

- Multiple users on a local area network may view the same data, with variable access levels
- Multiple trackers integrate into one site; multiple sites integrate within one database