

LeanPath Food Waste Tracking Systems - Executive Summary

The Opportunity: Save Money and Go Green by Reducing Pre-Consumer Food Waste

Non-commercial foodservice operations typically discard 4-10% of the food they purchase as pre-consumer food waste (due to overproduction, spoilage, expiration, and trim waste). Reducing this food waste adds dollars back to the bottom-line. It also makes for a much more sustainable, greener operation since food waste generates greenhouse gas emissions.

The Point of Impact: Focus on Prevention/Minimization

Source reduction of food waste (through prevention, avoidance, and minimization) is the highest-impact food waste management strategy available to operators. Unlike composting, food donation programs or on-site processing systems, source reduction directly reduces food costs.

The Best Practice: Track Pre-Consumer Food Waste Daily

Track all pre-consumer food waste items, every day. **We manage the things we measure**; tracking opens a universe of information to drive cost reduction and green opportunities.

The Solution: The ValuWaste Program from LeanPath

The ValuWaste Program includes LeanPath technology (automated touch-screen tracking systems, push-button reporting software) and expert support, including staff & manager training, and coaching.

The Tools: Automated Food Waste Tracking Systems



LeanPath's patented touch-screen tracking systems **have been proven fast & easy** for staff to use. They provide much more **useful information** than manual systems, including which specific foods were wasted and the value of each wasted item over time. Program management requires 20 minutes of chef/manager time per week and **requires no data entry**.

The Outcomes: Employee Awareness, Diagnostic Information, Accountability

- Tracking food waste **raises employee awareness dramatically** and focuses behavior. This leads to waste reduction through improved planning, communication, batch production activities, and consistent, safe reuse of leftovers.
- Tracking **provides chefs and managers with specific, actionable information** about waste that can influence menus, policies & procedures and identifies training opportunities.
- Tracking enables foodservice leaders to **establish baselines, measure progress, and set goals**. Doing this allows **benchmarking** against similar operations or historical data, and creates a culture of accountability around waste.

The Savings: Reduce Food Cost, Lower Disposal Costs, Deploy Staff More Efficiently

LeanPath targets a 2-4% savings on annual food purchases and many customers have exceeded this range, at times significantly; each operation is unique. Avoiding waste also reduces disposal costs & saves staff time.

The ROI: Payback in Less than One Year + Ongoing Savings

For sites with at least \$450,000 annual food purchases, the program typically pays itself back on a cash basis in less than one year and generates ongoing savings. All sites, **including smaller sites** can achieve immediate savings every month with no upfront capital investment through LeanPath's **FastTrack Option**.