



The path to food waste prevention starts here.

Food Waste Prevention Spotlight

The Organization | **University of North Dakota**

University of North Dakota (UND), located in Grand Forks, ND, enrolls nearly 15,000 students and serves more than 6,000 meals a day.

The Challenge | **Gain More Detailed, Actionable Waste Data**

The dining services team at UND knew that there was a certain amount of food being wasted and had even implemented some manual tracking processes. But the information garnered from manual tracking was limited—the data was sporadic as not everything was being recorded and they didn't have a way to review or visualize the data. They were looking for a system that would allow them to automate and simplify the waste tracking process.

The Solution | **Automated Food Waste Tracking Systems**

The UND dining services team turned to LeanPath automated food waste tracking systems as the solution. Four LeanPath Trackers—each featuring a patented automated scale and touch-screen terminal—were installed across the main dining halls and café locations. The tracking data is downloaded to a management dashboard, where the UND team can view data, trends, comparisons and progress over time. The team can also drill-down into specific areas to uncover what is driving high-waste items and make changes to reduce it.

Helping the Operation Work Smarter

UND uses the LeanPath system as a tool to help them work smarter as an operation. Small groups comprise a Stop Waste Action Team in each location where their main purpose is to meet weekly to review data and discuss changes that can be made to reduce the waste. The data has led to a number of changes in purchasing and production. In one dining hall, for example, vegetable waste was very high, so they adjusted pan sizes and production timing and amounts. They also targeted breads as a high waste item, and adjusted their bakery orders based on trends and data to cut back on waste.

Controlling Rising Food Costs

Another benefit of the program has been helping to control the rising cost of food. Dining services management estimated a 4.5% annual inflationary increase in food costs, with some vendors raising prices by as much as 6-8%. Through a number of initiatives including the LeanPath program, they have been able to curb that rising cost to a mere 0.9% increase over the last year. Modifying food purchases based on the waste data was an integral component of that cost minimization.

The Results | **More than \$115,000 Savings in Waste Avoidance**

Across the four locations where food waste is tracked, UND has cut its waste by nearly 30% and has saved more than \$115,000. They saw complete return on investment in less than nine months and they continue to experience ongoing savings using the LeanPath system.

“It was eye-opening to the staff—the dollar figures and the amounts. Once they started seeing that figure, they really grasped on to wanting to change it. They really bought into the program.”

Greg Gefroh, Executive Chef

“After nine months, the LeanPath System had paid for itself.”

Orlynn Rosaasen, Director Dining Services

To learn more about LeanPath Food Waste Tracking Systems, call **(877) 620-6512**, email **info@leanpath.com** or visit **www.leanpath.com**.