

Creative Dining Serves up a More Sustainable Dining Program for a Fortune 200 Client Using LeanPath Zap

BACKGROUND

Creative Dining Services is a Michigan-based hospitality management services company that serves a range of organizations, from colleges to corporate dining facilities. One of its clients, a prestigious Fortune 200 company, relies on Creative Dining to deliver an exceptional, high-end culinary experience to its executives, employees, board members and other groups that utilize its 120-acre private corporate training facility. Feeding 75 to 150 people each day from breakfast to dinner, the goal is not only to provide four-star quality food, but to do it in the most sustainable way possible. This commitment to sustainable dining is what led Creative Dining to take their food waste management practices one step further with LeanPath.

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Complete Hospitality Management

SOLUTION

Creative Dining Services heard about the LeanPath program years ago, but felt the integrated hardware and software solution might be cost prohibitive for their corporate dining accounts. Then in the spring of 2014, they learned about LeanPath Zap, a food waste monitoring software that runs on a tablet they can use with an existing scale to measure and record their food waste. Intrigued by the prospect of being able to proactively monitor all food waste in real time, they decided to trial LeanPath Zap at this Fortune 200 account, where a strong culture of sustainability already existed with a goal to do more to minimize food waste.

"You can't manage what you don't measure. We report on KPIs [key performance indicators] to the client to keep a pulse on our business in terms of financials, sustainability, employees—this seemed like a good fit so we can start to report on food waste generated per guest." — JAY SHARKEY, EXECUTIVE CHEF

IMPACT

When launching the program, the culinary leadership communicated to staff that LeanPath was an important sustainability initiative that would enable them to provide further measurement to their client, and kept the culture very positive. They created a Stop Waste Action Team (SWAT), consisting of the executive chef and lead chefs who are each responsible for monitoring waste in their specific areas of the kitchen to find ways to reduce it and be more efficient.

One of the aspects they found particularly useful, and that had immediate impact, was the estimated value displayed for each item being discarded. Staff members now know approximately how much the food they are throwing away costs, which encourages them to think more creatively about re-use opportunities or ways to prevent that waste from occurring in the future.

"Overall, there are efficiencies happening—being more conscious of the trimming, not trying to work too quickly, not wasting." — JAY SHARKEY, EXECUTIVE CHEF