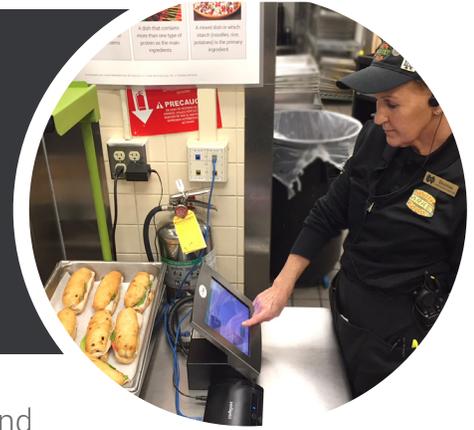


CASE STUDY

# UNIVERSITY OF NOTRE DAME

LEANPATH PARTNER SINCE 2015



The University of Notre Dame's two primary dining halls seat nearly 3,500 and serve over 100 different entrees each day to students. The Fighting Irish began tracking food waste at its two dining halls, as well as its Center for Culinary Excellence, which houses the school's catering services, in 2015.

## Notre Dame's Path to Success

After installing LeanPath, the Notre Dame foodservice team saw immediately -- and "shockingly" -- how much sauce was being thrown out. That also represented an early and easy win by cutting back on production. After seeing with LeanPath data that a lot of chicken was being thrown out at night, they adjusted menus to repurpose leftovers for the salad bar. They also worked to get staff engaged by, one, convincing them that they would not be punished for showing management what was being wasted, and two, by actually rewarding them for doing it: they set up a weekly prize drawing for employees who entered food waste data into LeanPath.



68%

reduction in food waste weight in 12 months



66%

reduction in food waste value in 12 months



*LeanPath is easy. It doesn't take a lot of training. And you get the information you need without having to calculate it yourself. At the end of the year it's amazing to see how much waste we've reduced."*

Cheryl Bauer, Associate Director of Sourcing and Sustainability

## CASE STUDY

# UNIVERSITY OF NOTRE DAME

LeanPath offers food waste prevention solutions for operations of all sizes. Notre Dame uses the LeanPath 360 food waste smart meter, the most complete, automated solution for high-volume operations.

LEANPATH 360



## How Notre Dame Campus Dining leverages LeanPath features

Notre Dame utilizes the LeanPath 360, which is equipped with a built-in camera to capture images of the food that is actually being thrown out. “[The photography] allows me to see what is being thrown away,” says Cheryl Bauer, Associate Director of Sourcing and Sustainability, “and often if it could have been re-utilized in other ways or as a donation.”



*I wondered why we needed LeanPath and the added expense when the amount of waste could be gleaned from our food management system. But once we moved beyond the implementation and the use of LeanPath scales became a part of our daily process, I witnessed a change in our staff. LeanPath gave each staff member a new awareness of what was being wasted first hand versus filling in numbers. The culture changed and everyone was doing what they could to reduce waste.”*

Reginald Kalili, Assistant Director

## How the LeanPath Platform Works



### MEASURE

Automatically track food waste in seconds with LeanPath’s intelligent scale and integrated camera



### ANALYZE

Gain a complete view of your food waste and its financial impact via your online dashboard and reports



### OPTIMIZE

Set & achieve your food waste goals with automated alerts and real-time recommendations



### EMPOWER

Inspire your team to minimize food waste & maximize profits with LeanPath’s personalized coaching

## ABOUT LEANPATH

Putting people first, LeanPath equips kitchens and inspires people to take control of food waste. For over a decade, LeanPath has empowered thousands of foodservice teams to reduce food waste by an average of 50%. Using data, analytics, and decision-making tools from LeanPath, kitchens will make smart, fact-based, people-centered decisions to help end preventable food waste.

## CONTACT US

### U.S. Office

+1 877 620 6512

### U.K. Office

+44 (0)20 3795 9488

[www.leanpath.com](http://www.leanpath.com); [info@leanpath.com](mailto:info@leanpath.com)