

CASE STUDY

# REID HEALTH

LEANPATH PARTNER SINCE 2016



Central Indiana-based Reid Health is an independent, non-profit hospital with a broad and unique foodservice operation. The 207-bed hospital's central kitchen doesn't just feed patients and supply its cafe -- about 3,600 meals a day -- it also services a local Meals on Wheels program, provides meals for the county Head Start program, and feeds children at a local residential facility. On top of that? Internal and external catering.

## Reid's Path to Success

The first step for Reid was putting together a team to lead its food waste reduction program, bringing in the central kitchen chef, the head of procurement, and the cafe chef. They meet once a week to track progress. Next, Reid got its kitchen staff engaged in the program with a "Help us Get to Zero Waste" promotion: when a staff member tracked food waste with LeanPath, he or she would win a Zero candy bar. Finally, the team dug into the LeanPath data, honing in on high-cost, high-waste items. They achieved big waste reductions by switching to smaller batch cooking for high-waste items like chicken strips and vegetables.



53%

reduction in weekly pre-consumer food waste value in 12 months



\$1k

savings in mashed potato waste in two months



*We've had phenomenal success... to the tune of saving \$200,000 on food supplies, by far through the efforts of LeanPath."*

Kris Ankeny, Director of Food and Nutrition Services

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



## How Reid Leverages LeanPath Food Waste Photography

The LeanPath 360's built-in camera automatically photographs food waste. This feature has proved particularly valuable at Reid since the kitchen's third shift isn't staffed with a manager: first shift managers are able to review photos the next day. Seeing the food waste, they've been able to determine, for instance, that some things were being thrown away because they were overcooked. More training has been initiated around proper cooking times, and food waste has dropped.



*The great thing about the LeanPath program is the photos of the food being disposed of. I am not always here but I can look at photos from the tracker and see what type of quality we are serving to the guests. If we are throwing away a whole pan of product, chances are it probably did not look as good as it needed to."*

Dugan Wetzel, Chef and Culinary Coordinator

## 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)