

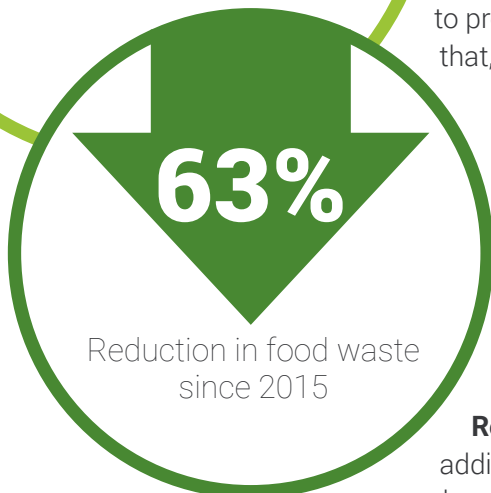
CASE STUDY

# UNIVERSITY OF ILLINOIS

LEANPATH PARTNER SINCE 2013



The University of Illinois Urbana-Champaign serves 40,000 meals every day. In 2013, it installed the LeanPath food waste prevention platform in each of its six dining halls and its full-service catering department.



## U. of Illinois's Path to Success

**Tackle the salad bar.** Salad bars are notorious centers of food waste. The urge is to keep them fully stocked until close, but that leaves lots of food wasted at the end of the day. The university deliberately begins shrinking the size of holding pans as they approach closing. All the way down to a single platter holding enough ingredients for a final one or two salads at midnight close.

**Keep staff engaged.** The university has run the LeanPath program for five years, but waste levels still “fluctuate some based on how much we focus on it,” says Assistant Director of Dining Thurman Etchison. So every week LeanPath team leaders meet to review waste data and decide on adjustments to production levels. “We talk a lot about the big picture of climate change and that, realistically, all of us have to make a change.”

**Repurpose.** If you can't prevent, repurpose. Before prepping, staff review leftovers from the prior day and reduce production levels accordingly. Staff are also encouraged to create daily specials built around leftovers. Their name is featured in the title of the day's special.

**Batch cooking.** As a general rule, prep is done in batches, instead of for an entire meal period. This gives the staff more control over production as traffic slows through the day.

**Retrain.** The university utilizes LeanPath's built-in camera to understand additional training opportunities. “If you see a whole pan full of pepper tops, you know you need to train on how to trim a pepper correctly,” says Assistant Director of Dining Kelly Boeger.



*The thing that shocked me the most was the dramatic decrease in food waste we saw from the start. Over a month's time, we dropped probably six to seven thousand pounds a week."*

Thurman Etchison, Assistant Director of Dining

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

LEANPATH 360



## Using LeanPath's photography and alert features

The University of Illinois Urbana-Champaign utilizes the LeanPath 360, which is equipped with a built-in camera to capture images of the food that is actually being thrown out. They use the photographs in training with staff and as a tool to ensure food waste information was entered correctly. The staff also utilizes LeanPath's alert system, which tells Production Chef Soohwa Yu when anything weighing five pounds or more has been tracked.



*"I use LeanPath's food waste alerts. The amount of food, the dollar amount, the location and the person's name pop up in my email. I don't use this to discipline. It helps to talk to them and control the waste."*

Soohwa Yu, Production Chef

## 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

LeanPath is a mission-driven tech company changing the world by empowering culinary teams to prevent food waste. LeanPath invented automated food waste tracking technology in 2004, and provides a complete food waste prevention platform, including data-collection tools, cloud-based analytics, and expert coaching. Since 2014 alone, LeanPath-empowered culinary teams have prevented 20 million pounds of food from being wasted. Offices located in the U.S., U.K., Spain, and Australia.

## CONTACT US

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