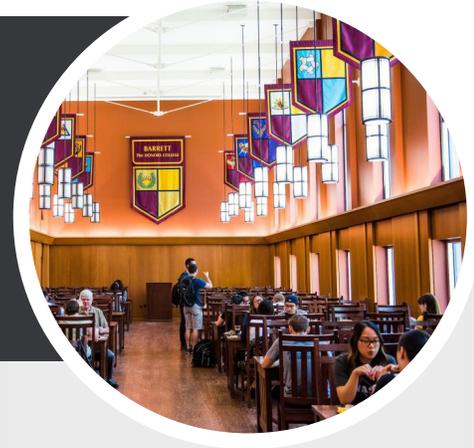


CASE STUDY

ARIZONA STATE UNIVERSITY

LEANPATH PARTNER SINCE 2017



The five dining halls on Arizona State University's Tempe campus turn out close to 12,000 meals per day. They had tracked food waste manually before adopting LeanPath in February 2017. ASU is also using LeanPath's post-consumer waste tracker, Spark. "LeanPath is a lot easier than manual tracking. Easier than we anticipated," says Aramark foodservice director Kirby Lannom. "I thought it would be difficult to get employees to buy in and use it, but it didn't take any time."

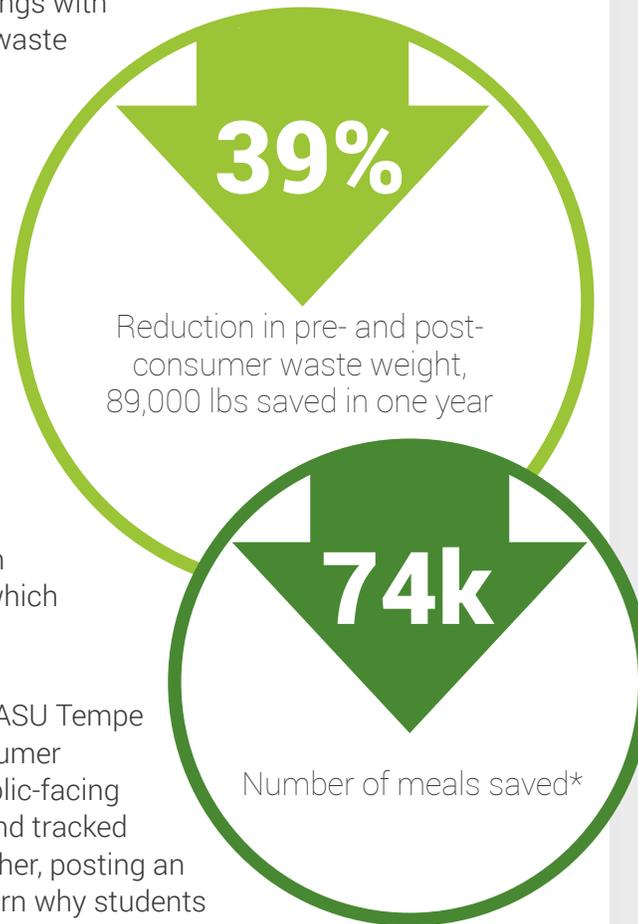
ASU's Path to Success

Keep food waste top of mind. Lannom and general manager Sara Royce convene weekly meetings with dining hall leaders to review food waste data. "The biggest thing is asking how we could have done things differently," says Royce.

Repurpose trim. ASU implemented a rigorous protocol for repurposing. For instance, tomato and onion trim go into soups. Water is infused with citrus trim.

Make less. The Tempe kitchens put more focus on batch cooking. Aramark's food production system allows quantities to be adjusted, which makes prep easier.

Focus on post-consumer waste. ASU Tempe uses Spark, LeanPath's post-consumer waste tracking floor scale and public-facing monitor. Plate waste is weighed and tracked on the monitor. ASU has gone further, posting an attendant by the monitor. They learn why students are tossing food, and often make adjustments to prep mid-shift, like putting sauce on the side or adjusting cooking time. They've cut plate waste by 40 percent.



A Food Waste Prevention Partner

Aramark's commitment to health, wellness and sustainability are central to our mission to enrich and nourish lives. As a food-service provider, we make decisions every day that have a significant impact on food waste and have an incredible opportunity to make a positive impact through simple operational changes and awareness. To support Aramark's waste minimization efforts, we use LeanPath's industry-leading food waste prevention technology to support real-time food waste tracking, insight, and behavior change. Knowing what foods are wasted and why is essential to wiping out waste. Our front-line teams use the LeanPath Tracker to monitor all wasted foods. This real-time food waste smart meter highlights the estimated value and environmental impact of that waste to heighten awareness and change behaviors. Data and insights from the system also help managers make operational changes to drive results.

*USDA defines a meal as 1.2 pounds of food.

CASE STUDY

ARIZONA STATE UNIVERSITY

LeanPath offers food waste prevention solutions for operations of all sizes. ASU Tempe uses the LeanPath 360 food waste smart meter.

LEANPATH 360



Leveraging LeanPath Features: Photos and Email Alerts

ASU Tempe uses the LeanPath 360, a smart scale with a built-in camera that photographs all food waste. “We use the photographs every week when we analyze the waste data to make sure items are categorized correctly,” says Royce. “Other times, we’ll use them to talk to the chef if we see from the picture the item could have been reused.” The dining team also makes the most of LeanPath Alerts. When a large amount of waste or large value item is tracked, an email is automatically sent. “It helps staff who don’t get on LeanPath Online [analytics platform] every day. They can track a specific item at their location without having to review all the data.”



In reality, we were skeptical of LeanPath. But within a few days, we saw the staff really liked the technology. It's made it easier and quicker to report [compared to manual tracking]. It is nice to pull the reports and identify where to focus our attention.”

Sara Royce, General Manager, Aramark

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



EMPOWER

Inspire your team to minimize food waste and improve results with LeanPath's personalized coaching

ABOUT ARAMARK

Aramark (NYSE: ARMK) proudly serves Fortune 500 companies, world champion sports teams, state-of-the-art healthcare providers, the world's leading educational institutions, iconic destinations and cultural attractions, and numerous municipalities in 19 countries around the world. Our 270,000 team members deliver experiences that enrich and nourish millions of lives every day through innovative services in food, facilities management and uniforms. We operate our business with social responsibility, focusing on initiatives that support our diverse workforce, advance consumer health and wellness, protect our environment, and strengthen our communities. Aramark is recognized as one of the World's Most Admired Companies by FORTUNE, as well as an employer of choice by the Human Rights Campaign and DiversityInc. Learn more at www.aramark.com or connect with us on Facebook and Twitter.

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.