



CASE STUDY

US COAST GUARD ACADEMY

LEANPATH PARTNER SINCE 2017

The U.S. Coast Guard Academy serves 70,000 meals a month, mostly family style, during the academic year. Aramark has been the foodservice contractor for three decades. “Aramark is very proud of our 30-plus year partnership with the Academy,” says Foodservice Director Bill Lacy. After a year of tracking, food waste has dropped by over 30,000 pounds.

USCG Academy’s Path to Success

Automate it. The Academy tracked food waste manually before installing LeanPath. The process was time consuming and the lag in seeing results often meant losing the chance to take action. But with LeanPath, “staff come to me with details after each meal,” says Lacy. “It gives me the ability to drill down immediately.”

Closely monitor. Lacy also had the LeanPath tracking system installed in front of the manager’s office, which has a large window overlooking the kitchen. “We can see the staff weighing food waste,” he says. “It gives us a chance to talk to them about what’s going on with that waste.”

Address immediately. Likewise, when there is a food waste issue that comes up in the data, Lacy quickly intervenes. “You’ve got to get involved on a participant level with employees,” he says.

Train. Based on LeanPath data, the kitchen realized they were seeing too much trim waste from chicken breasts. They set a goal of reducing that waste by 5 percent. Lacy identified the prep cooks with the least trim waste and had them train the rest of the staff. In one month, trim waste from chicken breasts had dropped by 58 percent.



A Food Waste Prevention Partnership

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 utilize 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 frontline 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.

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

LEANPATH 360



Leveraging LeanPath Features: Goal Setting

Lacy and the culinary team at the USCG Academy have made use of a number of LeanPath features, including the Goals App. LeanPath identifies your top waste items, helps you set actionable goals to reduce them and then tracks your progress. They used the Goals App to reduce vegetable waste by 51 percent, egg waste by 21 percent and chicken trim waste by 58 percent. Lacy has also set up Alerts, to notify him when any waste valued over an internal target is logged. "I'll be at home, get the alert and call the manager. It's a chance to talk about food waste."



If you give LeanPath a shot, it will open your eyes. It lets the individuals understand their food waste, as opposed to just letting waste go into the garbage."

Bill Lacy, Foodservice Director, 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.