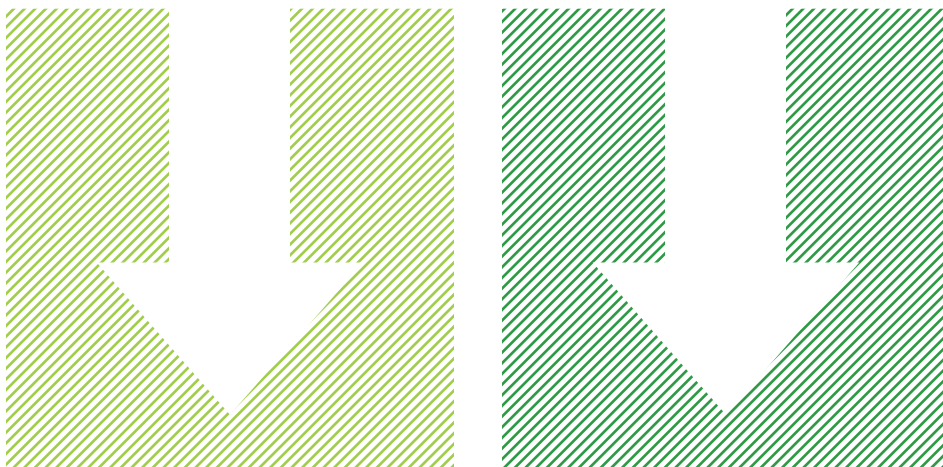


**CASE STUDY****University of Notre Dame****LEANPATH PARTNER SINCE 2015**

The University of Notre Dame's two primary dining halls seat nearly 3,500 and serve over 100 different entrées each day to students. The school tracks food waste at its two dining halls and its Center for Culinary Excellence.

**68%**

Reduction in food waste  
weight in one year

**66%**

Reduction in food waste  
value in one year



"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

**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.

## LEANPATH PHOTOGRAPHY

Notre Dame utilizes the Leanpath 360 food waste tracker, which is equipped with a built-in camera. “[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.”



LEANPATH 360



“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

Using our foodservice-grade scales and touchscreen interface, food waste is weighed and tracked.



### UNDERSTAND

Data is automatically compiled and analyzed. Suddenly you have full visibility into your food waste stream.



### OPTIMIZE

Informed by clear, actionable data and guided by Leanpath coaching, make strategic changes that prevent food waste.



### EMPOWER

Inspire and engage your team with our exclusive automated goal setting, food waste alerts and expert coaching.

**Find out how much you could save with a Leanpath food waste prevention solution in your kitchen.**

**Contact Leanpath today: [info@leanpath.com](mailto:info@leanpath.com) /// [www.leanpath.com](http://www.leanpath.com)**