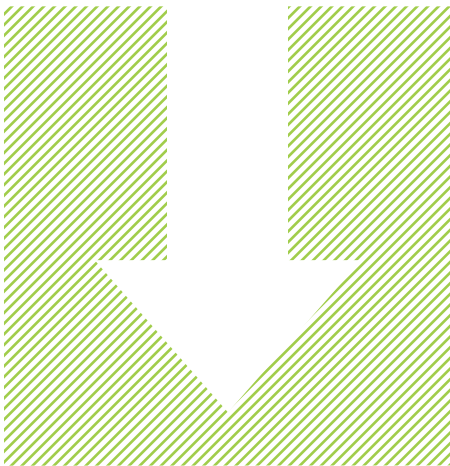
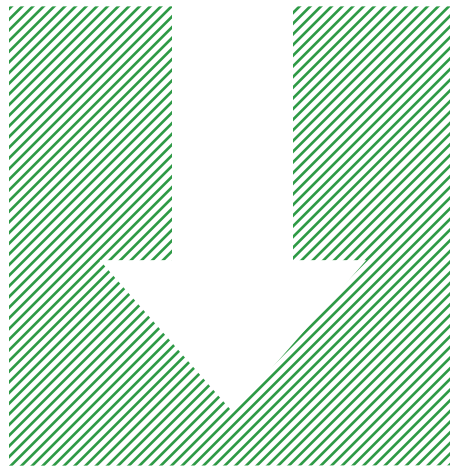


CASE STUDY**University of Illinois****LEANPATH PARTNER SINCE 2013**

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.

**1.4M lb**

Food waste prevented
since 2015 alone

**63%**

Reduction in food waste
since 2015

**UNIVERSITY OF ILLINOIS
PATH TO SUCCESS**

The university has achieved dramatic success in preventing food waste. It focused on the salad bar, reducing the size of holding pans as close approached to reduce potential for waste. They review leftovers before each day's prep to repurpose as much as possible. And it keeps its staff engaged in the prevention effort with weekly meetings and regular retraining.



"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

LEANPATH PHOTOGRAPHY

The university 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 and as a tool to ensure food waste information was entered correctly.



LEANPATH 360



"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

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 /// www.leanpath.com