

**CASE STUDY**

# Hospital Healthcare System

**A FOCUS ON COST—AND SAVINGS—KEEPS THE TEAM ENGAGED**

Aramark Regional Executive Chef Damon Mangano oversees the food and nutrition services at a large Midwestern healthcare system running 11 hospitals. Tracking and preventing food waste with Leanpath since 2017, the system’s kitchens have reduced their cumulative waste 50%. This reduction has helped the Aramark team accomplish the dual goals of conserving resources and minimizing its carbon footprint.



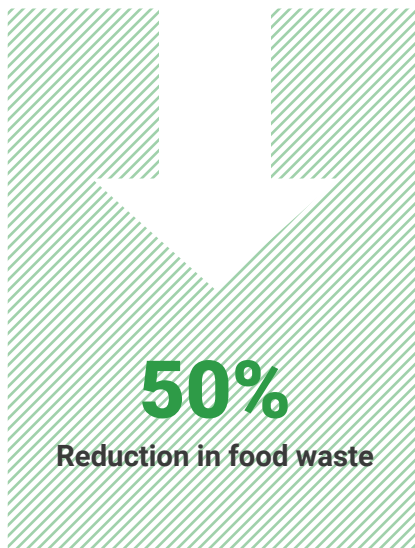
Chef Damon says, from the start, his chefs were startled by the cost of the food they were wasting, which teams see in the Leanpath system as soon as items are tracked.

Chef Damon’s culinary teams talk about the cost of food waste in their pre-shift meetings.

“We see the financial impacts from both sides,” he says. “Both the cost of the food that was wasted, and the savings from reductions in waste.”

Continuing that emphasis on cost, the team has focused on reducing the food waste that costs the most: proteins.

“One of the main things that we preach—not only to reduce waste, but also to ensure better product quality—is that we don’t pre-cook proteins, only batch cooking. We say, ‘Only “S’s” in steam wells.’ So that’s sauces, starches and soups.”



The food waste photos captured by the team’s Leanpath 360 Trackers have helped identify additional sources of food waste. For example, photos can show indicators of poor product quality that lead to waste, such as overcooked prepared foods or produce trim with flaws.

“Chef Damon will pull out the pictures of trim waste and show them how they could improve on their cuts,” says Aramark Healthcare District Manager Allysun Selick. “They see how they’ve improved. They say, ‘I’m getting so good and I’m so close to the skin; I’ve reduced my trim waste by this much.’ Just tremendous engagement.”

That engagement has been a huge part of the health system’s success in cutting food waste in half with Leanpath and maintaining low waste levels through periods of fluctuating demand.



“From the very start, when cooks saw what the food waste was costing, folks were saying things like, ‘That’s \$5000 in a year. Wow, imagine all the stuff we could buy if we didn’t throw that chicken away every night.’”

—Regional Executive Chef Damon Mangano