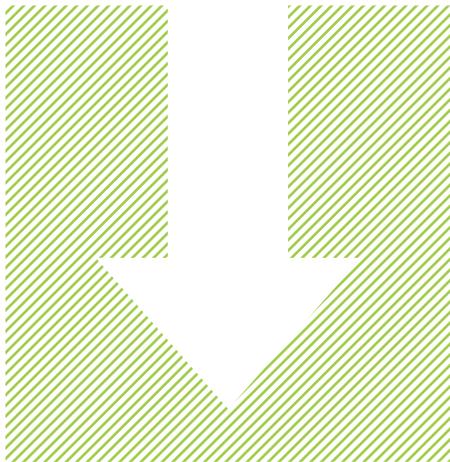
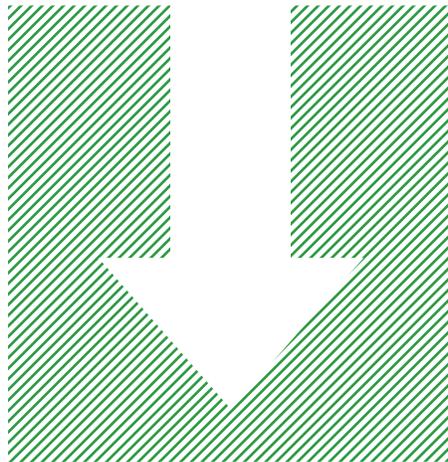


**CASE STUDY****Reid Health****LEANPATH PARTNER SINCE 2016**

Central Indiana-based Reid Health is a 207-bed hospital. Its central kitchen serves about 3,600 meals a day, services a local Meals on Wheels and Head Start program, and feeds children at a local residential facility.

**53%**

Reduction in weekly food waste  
by value in one year

**\$1,000**

Savings in mashed potato  
waste in two months

**REID HEALTH'S  
PATH TO SUCCESS**

The first step for Reid was putting together a team to lead its food waste reduction program, bringing in the central kitchen chef, the head of procurement, and the cafe chef. They meet once a week to track progress. Next, Reid got its kitchen staff engaged in the program with a "Help us Get to Zero Waste" promotion: when a staff member tracked food waste with Leanpath, he or she would win a Zero candy bar. Finally, the team dug into the Leanpath data, honing in on high cost, high waste items. They achieved big waste reductions by switching to smaller batch cooking for high-waste items like chicken strips and vegetables.



"We've had phenomenal success... to the tune of saving \$200,000 on food supplies, by far through the efforts of Leanpath."

—Kris Ankeny, Director of Food and Nutrition Services

## LEANPATH PHOTOGRAPHY

Reid utilizes the Leanpath 360, which automatically photographs food waste. This proved particularly valuable at Reid since the kitchen's third shift isn't staffed with a manager. They can review photographs the next day. They found a lot of food was being overcooked. More training was initiated and food waste dropped.



LEANPATH 360



"The great thing about the Lean Path program is the photos of the food being disposed of. I am not always here but I can look at photos from the tracker and see what type of quality we are serving to the guests. If we are throwing away a whole pan of product, chances are it probably did not look as good as it needed to."

—Dugan Wetzel, Chef and Culinary Coordinator

## 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)