



# Innovation for Action: Maximizing Impact Through Food Waste Prevention



**2021 Maryland Food Recovery Summit**

**December 1, 2021**

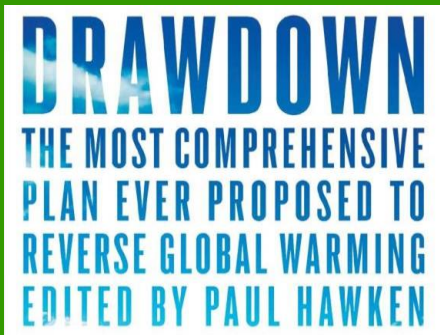
# Reducing Food Waste Really Matters

The global food system is our most critical lever to simultaneously impact human health and planetary health:

- Hunger
- Water
- Soils and Land
- Oceans
- Plastics
- Biodiversity loss
- Deforestation
- Climate



**Food waste prevention is one of the most important steps foodservice operations can take to combat climate change**

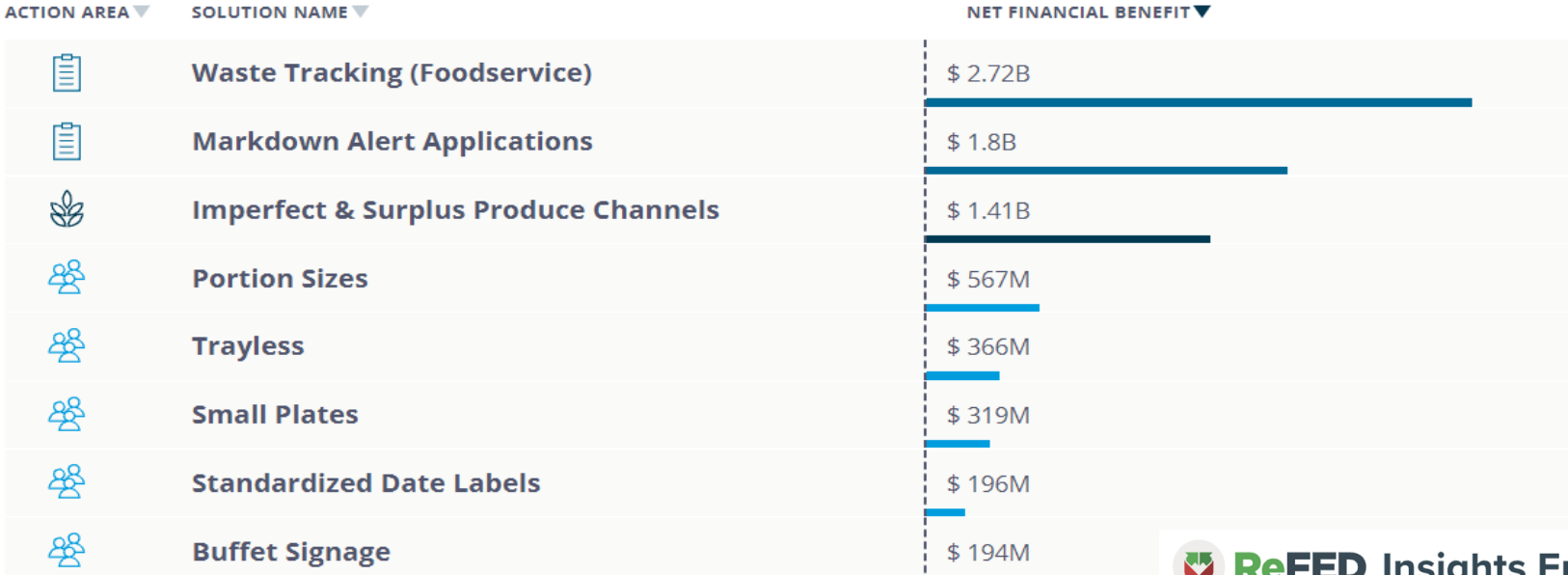


Source: Project Drawdown

## Most effective solutions to reduce or sequester CO<sub>2</sub> to contain global warming to under 2°C

Overall Ranking	Solution	Total CO <sub>2</sub> (GT) Reduced/Sequestered (2020-2050)
1	Reduced Food Waste	87.4
2	Health & Education	85.4
3	Plant-Rich Diets	65.0
4	Refrigerant Management	57.7
5	Tropical Forest Restoration	54.5
6	Onshore Wind Turbines	47.2
7	Alternative Refrigerants	43.5
8	Utility-Scale Solar Photovoltaics	42.3
9	Improved Clean Cookstoves	31.3
10	Distributed Solar Photovoltaics	28.0

# Tracking is the highest leverage prevention effort



Impact Metric:

- Net \$
- Tons
- Climate
- Water
- Meals
- Jobs

Stakeholders:

- Foodservice

Data View:

- Total

Food Type:

- All Food Types

States:

- All States





**4-10%**

of food purchases  
are wasted

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Along with great environmental and social cost...



# Business forces outside your control

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## Food Costs

2.5% average  
annual inflation  
(U.S./EU)

## Labor Costs

4% average  
annual increase  
(U.S./EU)

## Consumer attitudes

65% say they favor  
sustainable  
brands

## COVID disruptions

Operating without  
historic data to guide  
production levels

Source: Food cost: [Tradingeconomics.com](https://www.tradingeconomics.com); USDA, Labor cost: Eurostat, Consumer attitude: Harvard Business Review, 2019



# The good news: You can take control of food waste

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## Cut costs

Save 2-8% on food purchasing costs, more efficient labor, lower disposal fees

## Engage staff

Employees who say they find meaning at work also report having higher levels of job satisfaction

## Become more resilient

Food waste tracking data gives real-time insight into operational effectiveness



# Making Food Waste Visible





# A shift from 'diversion' to 'prevention'

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**PREVENTION**

1

**PREVENTION IMPACTS YOUR  
BOTTOM LINE**

- » Reduces food purchases
- » Reduces embedded labor
- » Reduces disposal fees

**DONATION**

2

**AND PROVIDES SOCIAL &  
ENVIRONMENTAL BENEFITS**

- » GHG emissions avoided
- » Water consumption avoided
- » Meals available in food system, nutrition protected from loss

**COMPOST & LANDFILL**

3



# Food waste prevention has been challenging for foodservice operations

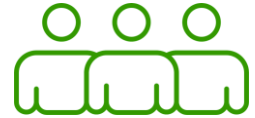
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Difficult to measure  
food waste



Cumbersome to  
analyse data



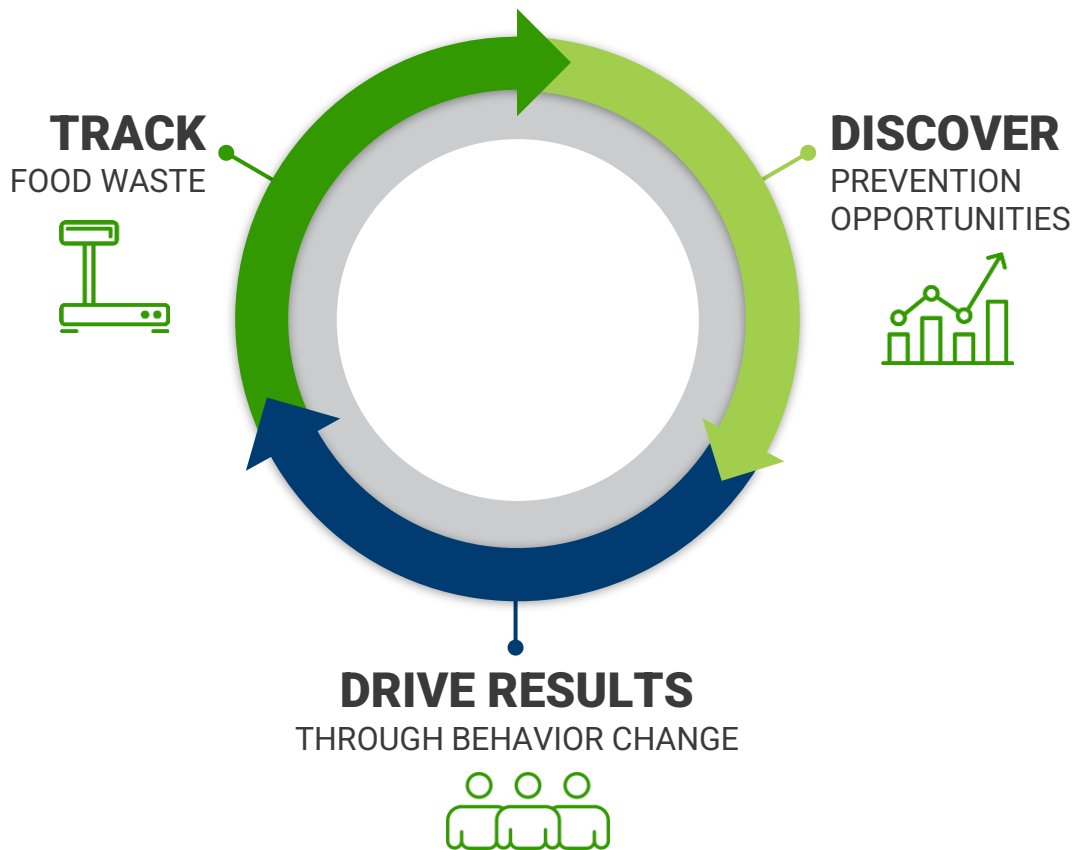
Hard to  
engage staff

# The Leanpath process

**Track** food waste in just seconds

Automatically **Discover** prevention opportunities with Leanpath analytics software

**Drive results** through science-based behavioral change tactics that keep teams engaged and focused





# A proven process to *prevent* food waste

Leanpath offers a suite of Trackers to match a foodservice site's production volume; through measurement and analytics we raise awareness of food waste and lay the foundation for operational and behavior change.

New



New



**Leanpath Go**  
*(Lightweight,  
track by item)*

**Basic**  
*(Lightweight,  
track by weight)*

**Leanpath Scout**  
*(Lightweight,  
integrated scale)*

**Tracker 360**  
*(Rugged, integrated bench scale,  
waste photography)*

**Tracker 360FS**  
*(Rugged, integrated  
floor scale)*

**LOW VOLUME  
KITCHENS**



**HIGH VOLUME  
KITCHENS**

# Instant Impact

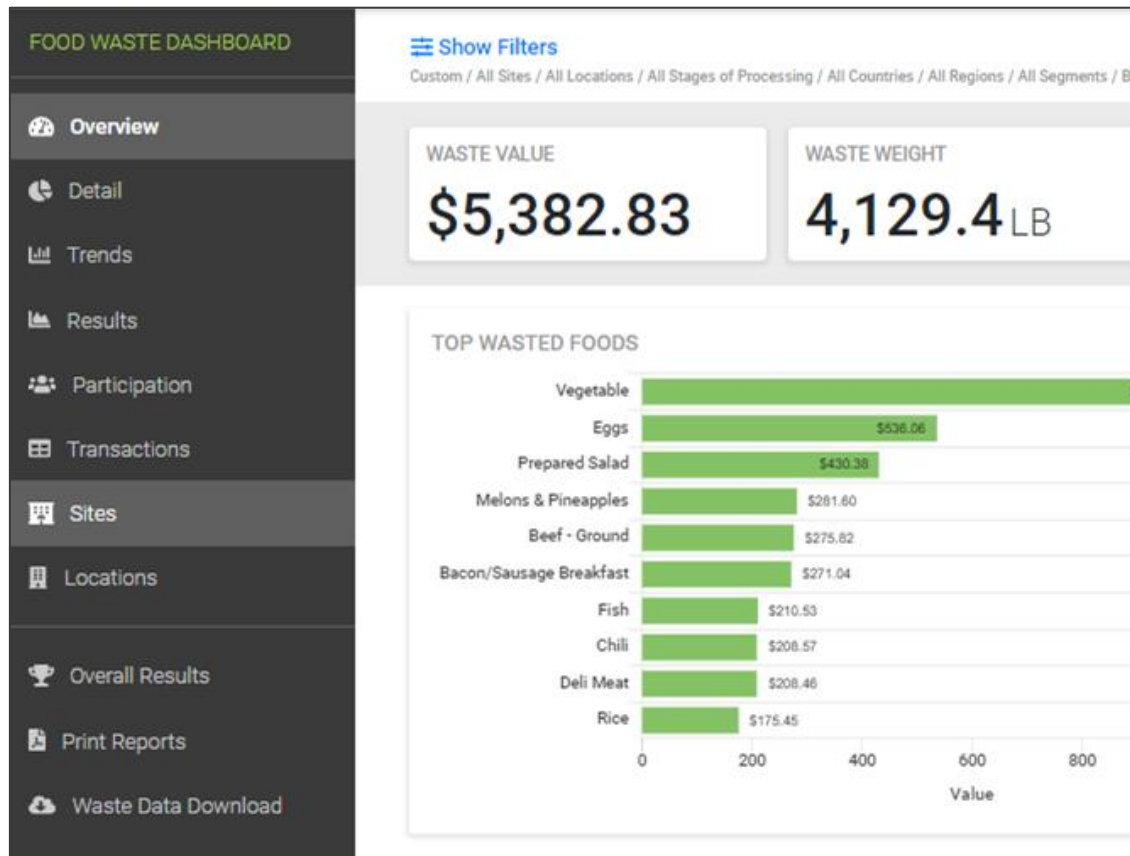
Upon completion of each food waste transaction, staff members are immediately shown the impact of their operation's waste



# The Power of Data

Data is automatically analyzed, recognizing patterns and delivering actionable insights

- » Top wasted items and reasons
- » Detailed transaction data
- » Trends across site's data set
- » Staff participation insights
- » Multi-site views for large operations



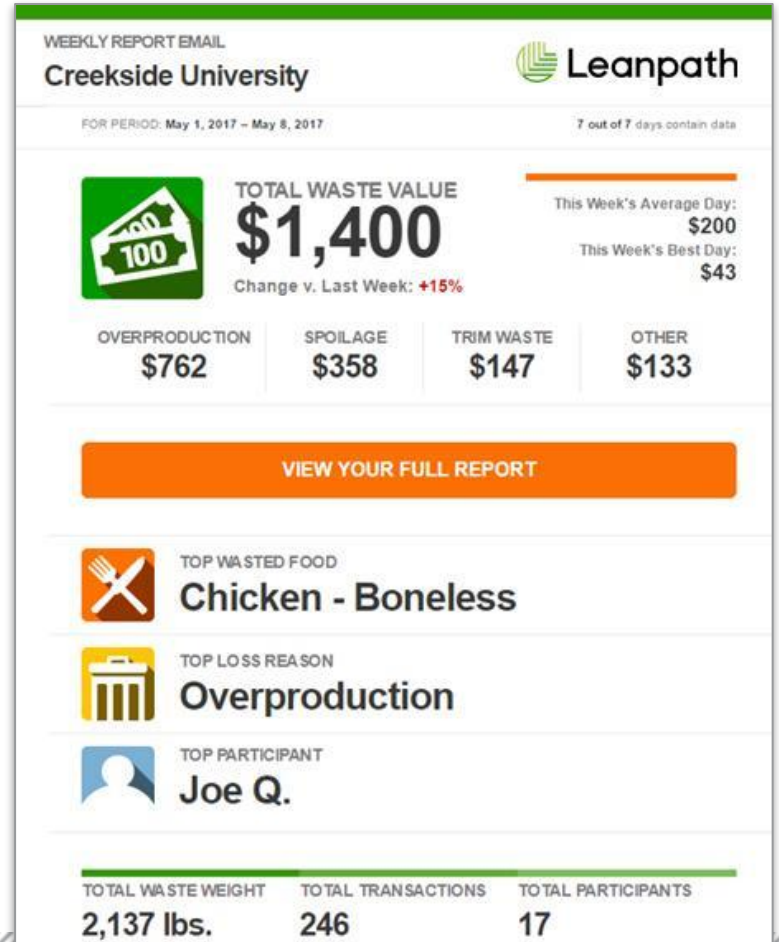


# The Power of Pictures

Food waste photography allows deeper analysis and insight to understand why food was wasted, helping to identify training opportunities that can prevent it in the future



# Raising awareness, enabling action



# Taking Action

**Instant Alerts** let chefs intervene immediately to stop food waste

**Daily and Weekly Reports** keep the team focused on trends and success

**Tracker functionality** continually reinforces awareness of food waste details

**FOOD WASTE ALERT** !

Leanpath

IMAGE:

FOOD: Produce  
WEIGHT: 116.18 LB  
COST: \$85.45  
REASON: Pan Waste-Overproduced  
LOCATION:   
OPERATOR:   
DAY/TIME: 27 Jan 2019 3:00 PM

LOG IN TO LEANPATH ONLINE

support@leanpath.com

February 8, 2021 | 5:55 PM

WEIGHT **6.23** LB

Hi Brian B.!

What do you want to track?

- Food Waste
- Plate Waste
- Express Items

**LAST SEEN ON THE TRACKER**

February 8, 2021 @ 5:55 PM

ENVIRONMENTAL IMPACT

Resources consumed if wasted daily for a year:

- 21,310 bath tubs of water
- 58.2 gallons of gas
- 65,866 Smartphones Charged

FINANCIAL IMPACT

Item Value: \$16.77  
If Wasted Daily for a Year: \$6119.59

Brian B. LAST 14 DAYS

Reports: 49  
Team Rank: 1

WEEKLY REPORT EMAIL

Creekside University

Leanpath

FOR PERIOD: May 1, 2017 - May 8, 2017

7 out of 7 days contain data

**TOTAL WASTE VALUE**

**\$1,400**

Change v. Last Week: **+15%**

This Week's Average Day: \$200  
This Week's Best Day: \$43

OVERPRODUCTION	SPOILAGE	TRIM WASTE	OTHER
\$762	\$358	\$147	\$133

VIEW YOUR FULL REPORT

TOP WASTED FOOD  
**Chicken - Boneless**

TOP LOSS REASON  
**Overproduction**

TOP PARTICIPANT  
**Joe Q.**

TOTAL WASTE WEIGHT	TOTAL TRANSACTIONS	TOTAL PARTICIPANTS
2,137 lbs.	246	17

If you would like to opt-out of receiving these weekly reports, click here.



# Engaging Consumers

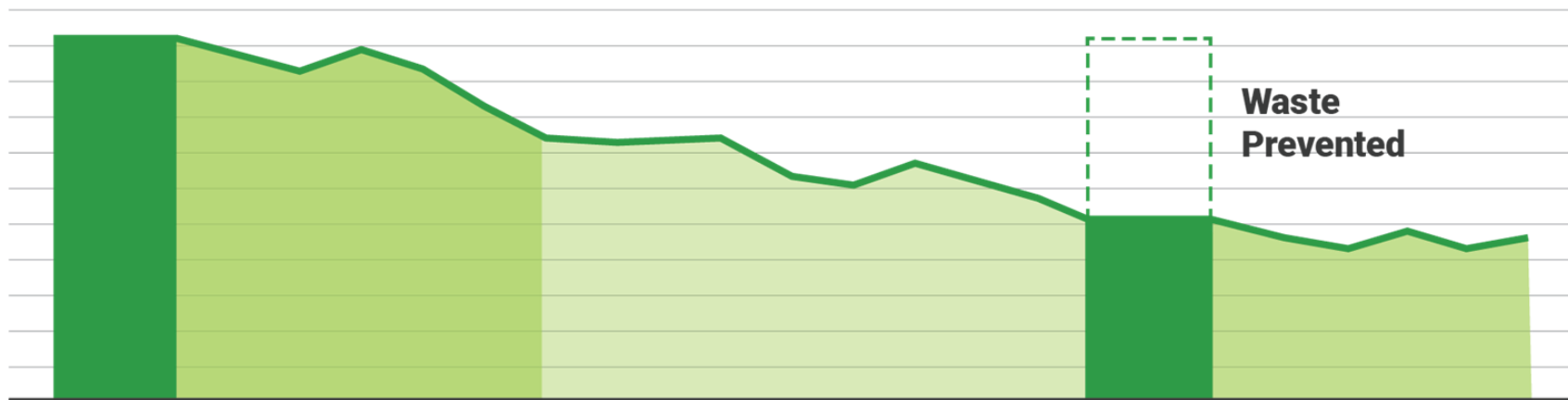
**Leanpath Spark** allows foodservice sites to go further, tracking (post-consumer) plate waste and educating their customers on how they can get involved in preventing food waste



# What Prevention Looks Like

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## Baseline Food Waste



### Get started

- Set baseline
- Ongoing measurement

### Learn and adjust

- Understand what is wasted and why
- Make smart changes

### Maintain and control

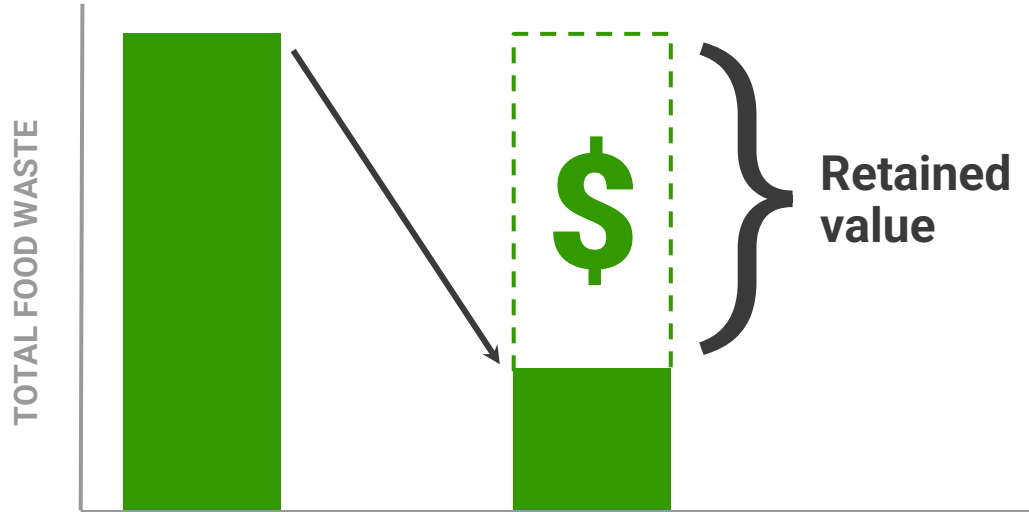
- Tracking and prevention become a part of kitchen culture

Waste  
Prevented

# Measurable results: Retain value you are now just wasting

- » **Take back 2-8% of purchasing costs** spent on wasted food
- » **Cut waste disposal fees**
- » **Stop wasting labor hours** preparing food that will just be thrown out

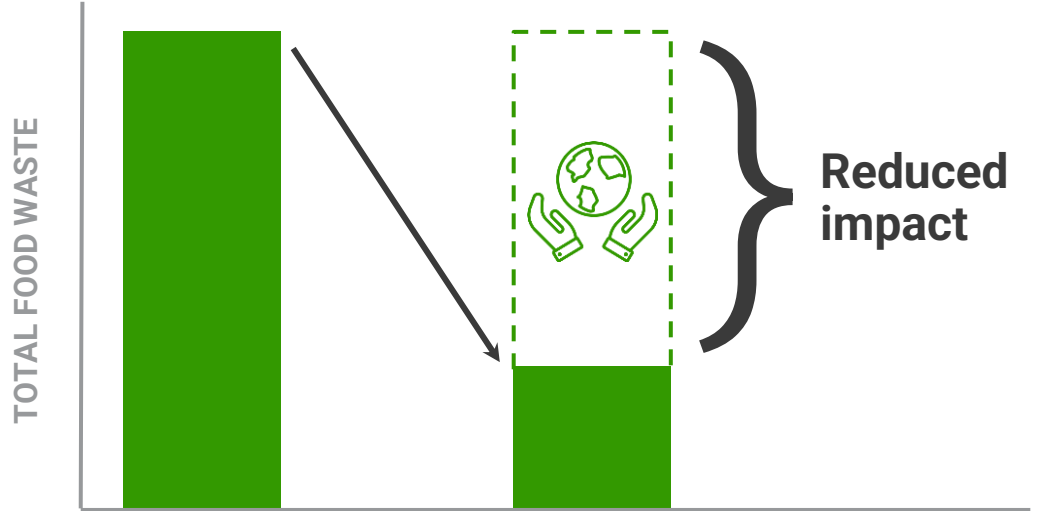
Cut food waste up to 70% with Leanpath



# Reduce your impacts on the environment

- » Stop adding needlessly to your **company's carbon footprint**
- » **Help save water resources** squandered on wasted food
- » **Keep meals in the food system** instead of in the bin

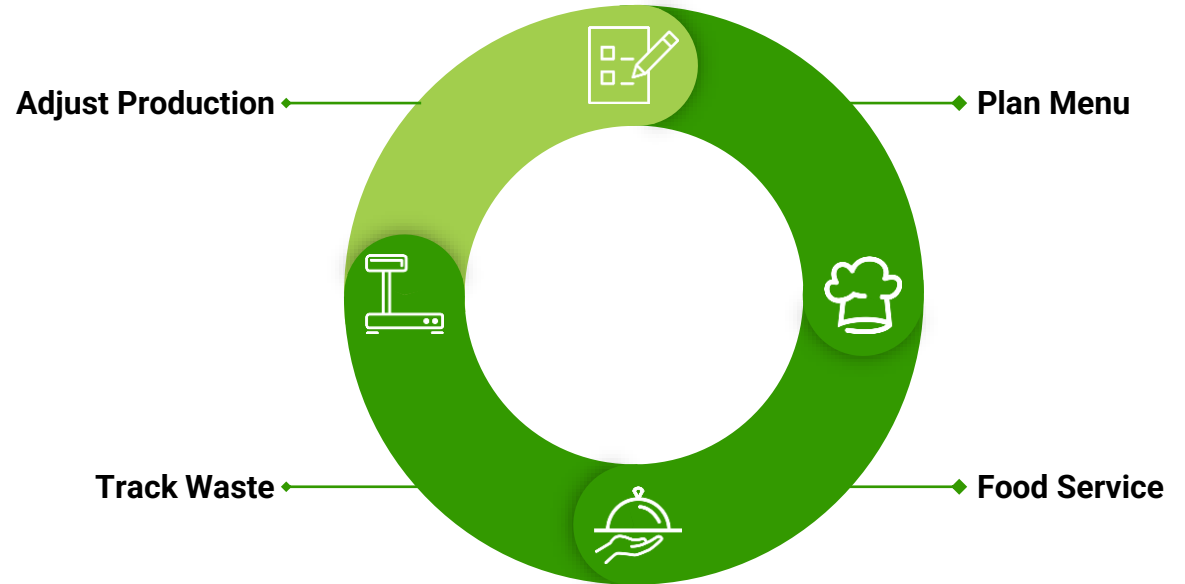
Cut food waste up to 70% with Leanpath





# Refine forecasting

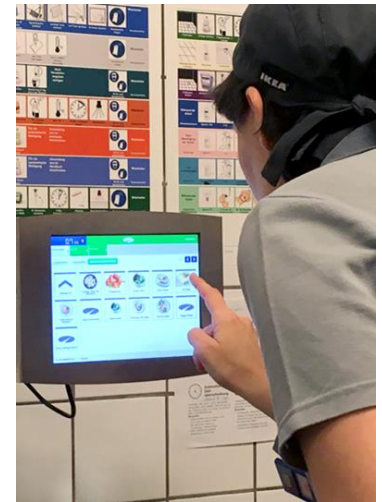
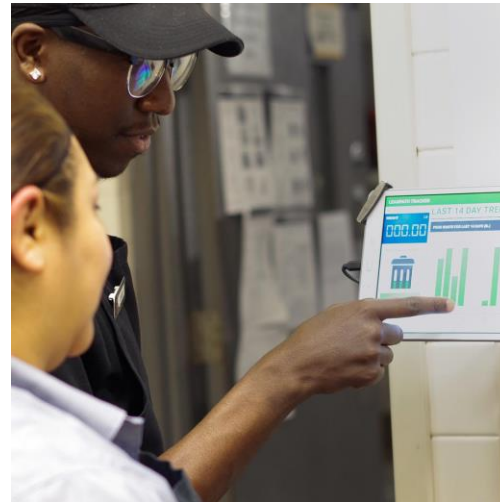
- » **Integrate food waste data** into production planning for more accurate forecasting and menuing
- » **Gain enterprise level visibility** on your food waste tracking and prevention



# Engage and retain staff

Connecting frontline foodservice workers to their pivotal role in addressing the global food waste challenge

» **Food waste prevention** turns a kitchen into a mission-driven enterprise, adding meaning and purpose to front-line work





**Our technology is powered by behavioral science**

We engage and inspire users,  
creating lasting financial, environmental and social impact



## Expert Coaching, Award-Winning Customer Success Programs

Leanpath has won awards for customer support from some of our largest clients including:





# We're on a mission

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*Inspiring clients, changing cultures, and  
creating lasting triple-bottom line benefits*



Make food waste prevention and measurement  
everyday practice in the world's kitchens

# Global impact since 2014

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Source: Leanpath Data 2014-2021



Pounds of food waste prevented:

**72,000,000+**



Meals saved:

**60,000,000+**



Gallons of water saved:

**29,000,000,000+**



Emissions avoided (MTCO<sub>2</sub>e):

**229,000+**

# Game-changing partnership

Driving food waste prevention globally with Sodexo





# Leanpath



**Join us in making food waste prevention  
everyday practice in the world's kitchens!**