



# Love Food, but Hate Wasting It?

The path to food waste prevention starts here.



# FOOD WASTE IS STACKING UP

## What if you could:

Reduce your food waste by 50% or more

Run a greener, more sustainable operation

Save 2-6% or more on food purchases

On average, foodservice operators throw away 4-10% of the food they purchase before it even reaches a customer's plate. This pre-consumer food waste—including overproduction, spoiled and expired items, and excessive trim—is within your control and can be prevented.

## It's Time to Take Action

Composting and diversion programs are extremely important, but they don't get at the source of the problem. They don't address the significant material costs or the upstream environmental impact—all of the resources it took to get that food from the farm to the kitchen.

**When you prevent food waste, you have the largest environmental and financial impact.**

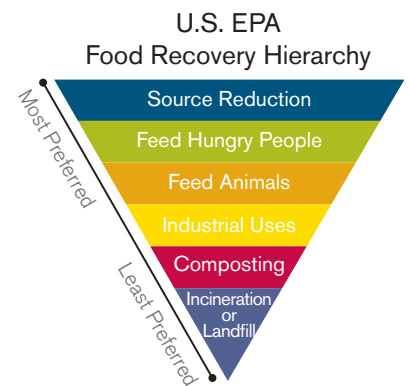
*“It was eye-opening to the staff—the dollar figures and the amounts. Once they started seeing that figure, they really grasped on to wanting to change it. They really bought into the program.”*

*Greg Gefroh, Executive Chef,  
University of North Dakota*

## The Real Cost of Food Waste

1. You pay for the food.
2. You pay for the labor to prepare the food.
3. You pay for the disposal costs to get rid of the food.

Reducing food waste is one of the best ways to boost your bottom line.



## The Key to Food Waste Prevention is Tracking

Reducing your food waste starts with consistent, daily tracking. You manage what you measure. With accurate, detailed information you can diagnose problems, set a baseline, compare your progress and engage your team in the effort.

### 1 Track

Track all of your pre-consumer food waste every day.

### 2 React

Review your waste data regularly and take action to address preventable waste.

### 3 Save

Experience measurable benefits, including 50% or more reduction in food waste and up to 6% food cost savings.

# THE LEANPATH 360 FOOD WASTE TRACKING SYSTEM



*“Over the 4 different locations, we have reduced our waste by \$1,000/week. LeanPath makes recording waste so simple.”*

*Kathy Wardynski, Manager of Purchasing and Process Improvement, Michigan Technological University*

*“With the LeanPath program, we have been able to reduce waste by 70-80%.”*

*Thomas Sacksteder, CEC, Certified Executive Chef, Gundersen Lutheran Health System*

## LeanPath Tracker 2.0

An automated, accurate way to record daily food waste that is fast and easy for staff to use.

- Integrated scale, camera and touch-screen terminal
- Tracks food type, station, loss reason, disposal method and much more
- Automatically captures date, time, weight and estimated value of waste
- Customized to your operation (employee names, food costs, etc.)

## LeanPath Online Reporting Dashboard

Intuitive, cloud-based reporting software that helps you identify and target critical areas.

- Waste data uploads automatically from Tracker 2.0 to LeanPath Online
- View most-frequently wasted food items, trends, comparisons and more
- Select from pre-configured reports or create custom reports to your specifications\*
- Create custom alerts and receive weekly waste summaries in your email inbox

\*Product features vary based on LeanPath System editions.



LeanPath Tracker 2.0



Online Reporting Dashboard

## Reduce More Waste With Automation

LeanPath's automated system goes far beyond what you can accomplish with pen and paper, providing the simplicity and detail you need to maximize waste reduction.

## Save on Food Cost

LeanPath helps you pinpoint where you're wasting food, so you can target specific areas to modify food purchases.

## Raise Staff Awareness

LeanPath technologies empower your front-line team to become waste-reduction experts by providing instant cost feedback and environmental equivalencies every time they weigh food waste. And there's virtually no impact on labor—it typically takes less than a minute per day per employee.

## How Much Could You Save?

Tracking food costs has helped LeanPath clients reduce waste by as much as 50% or more and save an average of 2-6% or more on annual food purchases.



## CUSTOMIZED TO YOUR OPERATION

### Training

A robust implementation program for managers and front-line staff.

- Options for on-site training or interactive, Web-based sessions
- Covers program operations, employee recognition and software training
- Educates and energizes the team about their power to track and reduce waste

### Coaching

One-on-one sessions to provide waste reduction guidance and strategies.\*

- Helps customize the LeanPath System to meet operational specifications and goals
- Assists with data analysis and provides operational counseling
- Guides clients through the process of establishing goals and measuring progress

### Support

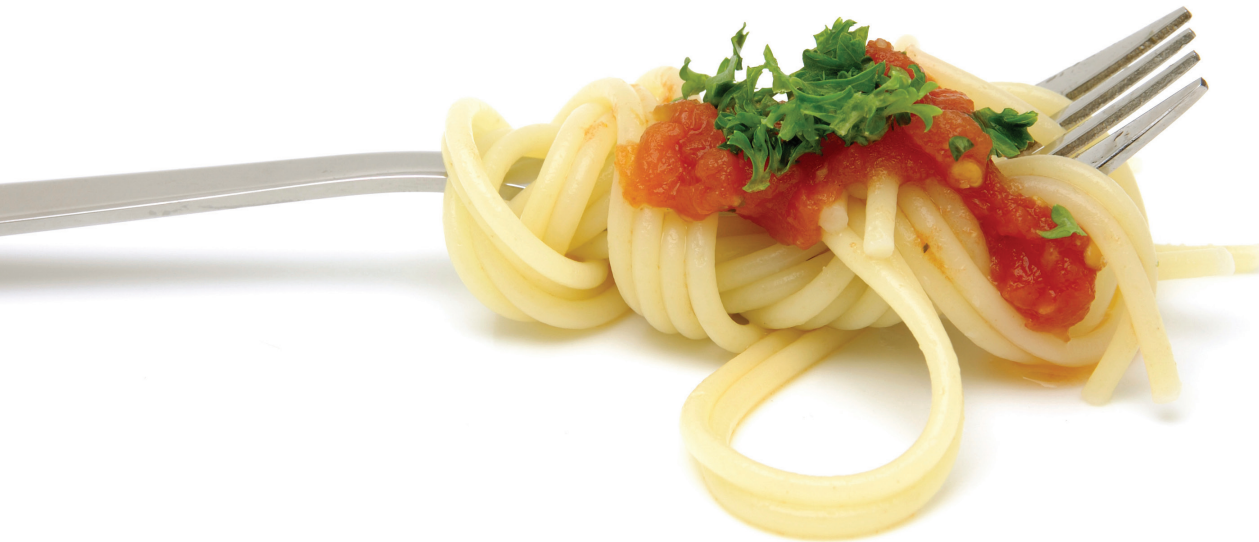
Reliable technical support and prompt answers to your questions.\*

- Software updates
- Technical support

\*Coaching and support levels vary based on system edition.

*“LeanPath has been instrumental in understanding our specifications and individual requirements.”*

*Jennifer Bargisen, Executive Chef – Banquets, MGM Grand Conference Center*



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