Food Waste Tracking: What You Need to Know





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My perspective



- Co-founder of LeanPath, a technology company providing food waste tracking systems
- Food waste management consulting and education
- Co-author of Food Waste Focus blog
- Experience with volume foodservice across the US





Why Track Food Waste?





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Estimate: >.3 lbs per meal served

Why focus on food waste?



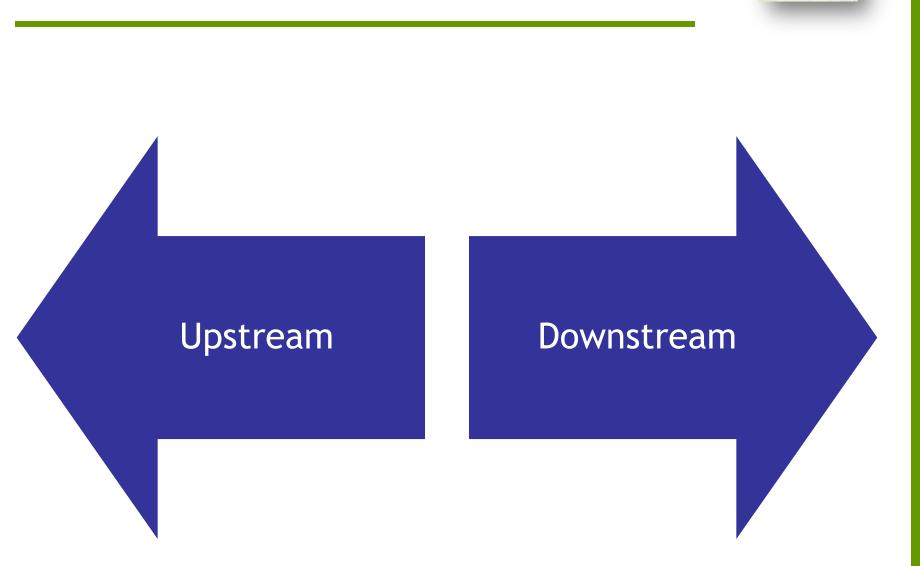
The Case For Food Waste Reduction

Reduce Environmental Impacts Reclaim Financial Resources

Engage Staff



Environmental Impact



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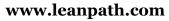


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The Real Cost of Waste







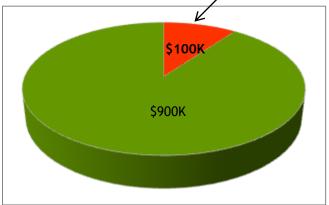






Food waste generated by the operator ("preconsumer waste") represents <u>4-10%</u> of the food purchased in volume foodservice

Up to \$100K in Food Waste!



Example: \$1.0M Food Purchases



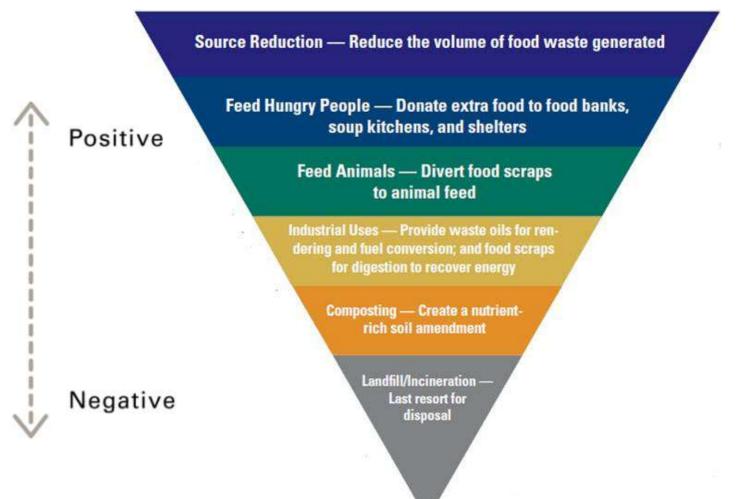


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So where do we start?



EPA Food Waste Recovery Hierarchy

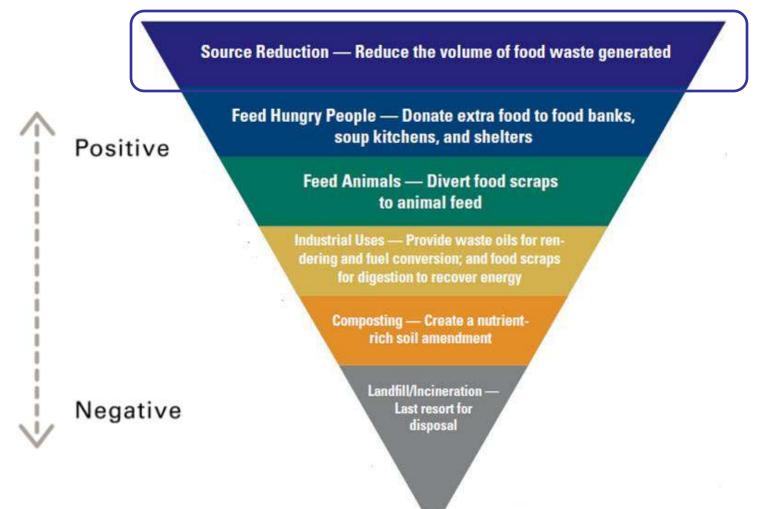


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How To Tackle Source Reduction?



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As often practiced...







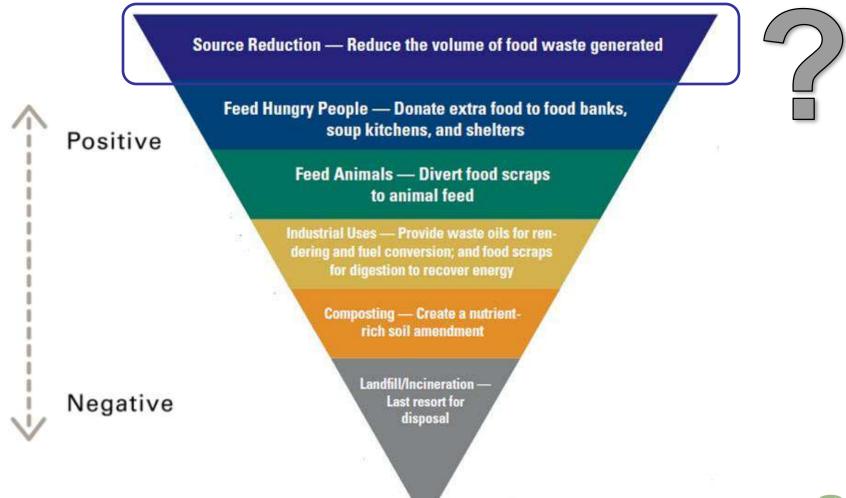


Often overlooked

- Not as tangible as composting or food recovery
- Operators, consultants and government aren't sure what tools are available to address the problem



How To Tackle Source Reduction?



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Food Waste Tracking

Frameworks Point to Measurement







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"We manage the things we measure"

If we don't track how much we throw away, how do we really know what and how to improve? If we don't measure, we're guessing.



Feedback loops focus behavior and drive change



Tracking enables you to:

- Establish baselines
- Diagnose issues
- Raise employee awareness
- Raise guest awareness
- Create accountability
- Monitor & benchmark progress.







Reduction & tracking =

Two sides of one coin.





How to Track Food Waste?

Two Types of Food Waste

Pre-Consumer Food Waste (aka "Kitchen Waste")

Post-Consumer Food Waste (aka "Plate Waste")

Different Tracking Approach for Each



Pre/Post Food Waste Dynamics



	Pre-Consumer	Post-Consumer
Drivers	Overproduction, spoilage, expiration, trim waste, communication, adherence to forecasts/recipes	Guest awareness and behavior, portion sizes, self-service
Natural state?	Source-segregated	Commingled
Cost impact	Large, direct	Varies by op; indirect
Driven by:	Kitchen staff	Guests
Conclusion	Track it all, every day	Assess periodically (monthly, quarterly)





How to Track Pre-Consumer Food Waste (aka Kitchen Waste) Continuously

What To Track

- Overproduction
- Spoilage
- Expired/Dated Items
- Trim Waste
 - (i.e. fresh fruit rinds)
- Contamination
- Burned/Dropped Items

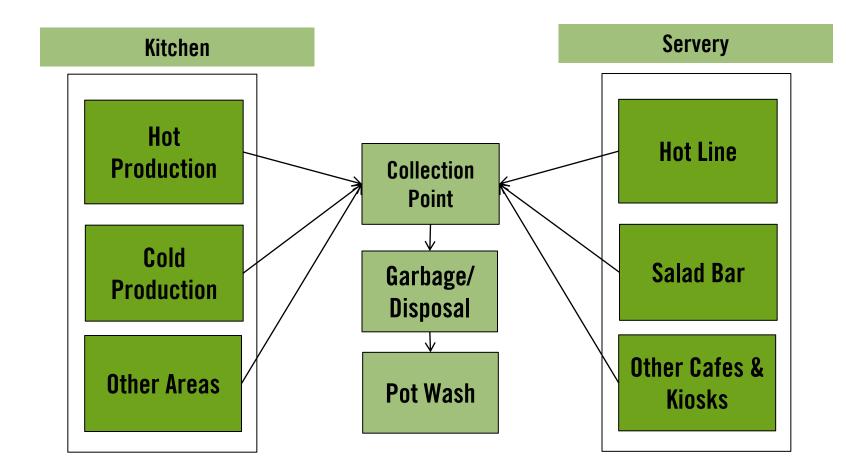






Look at Workflow

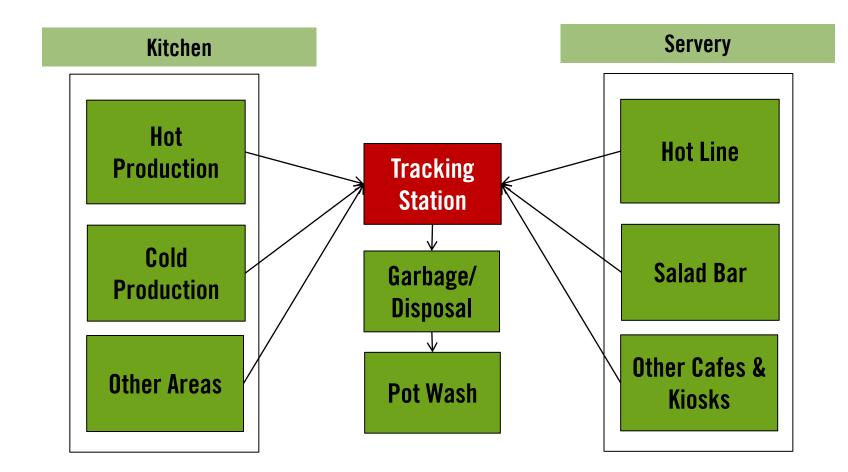






Centralize Tracking







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Policies

- Establish a review policy
 - With full attention to food safety
 - Appropriate staff involved
- Record what cannot be used on-site
 - Includes items to be donated, composted, or landfilled





Decide How Much Detail



- The more detail, the greater opportunity to pinpoint savings
- Larger operations will usually benefit by savings pennies and nickels across massive footprints
- Smaller operations may choose to focus on less granular detail



Basic Information



- Date & Time
- Recording Employee Name
- Food Item
 - by general category e.g "Produce"
 - Very specifically e.g. Apples
- Reason for Loss
- Unit of Measure

- Weight, Volume or Each/Count

Advanced Information

- Container (for Tare Weight)
- Station/Source
- Disposition
- Daypart
- Banquet Event Order #
- Pre v. Post Consumer
- Overs / Not-Yet-Waste (NYW)
- Notes



Tool Options



- Paper Sheets
 - Suited for lowest volume ops, no detail; lowest cost
- Software Tracking + Paper
 - Suited for low-medium ops, good detail.
- Full Automation
 - Suited for higher-volume ops, maximum detail
 - Easiest for staff to use, easiest for managers to run
 - Higher cost, but can deliver powerful ROI (~4%+ food cost savings)



Basic Paper Log Book

Date: Notes/S	pecial Events Toda	Weath	er			10
Time	Recorded By	Food Type	Loss Reason	# of Portions	# of Quarts	# of Pounds
					PICK ONE	
						-
		-				
	•	•	÷	TOTAL		



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Advanced Logbooks + Software

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orner Bistro			Date					
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 Grouping by Food or Loss Categories

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 Designed for ease of input into reporting software package



Advanced Logbooks + Software

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		Sallens	2.5"	Third	Saup Bell	Starch	Beet	Trim Waste	Oropped
		Each		Guarter	i texna	Soug/Sauce	Poultry	Spoilage	HAACP
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 Grouping by Individual Transaction Frames

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 Also designed for ease of input into reporting software package



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Advanced Logbooks + Software

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- Menu manifest approach
- Also designed for ease of input into reporting software package



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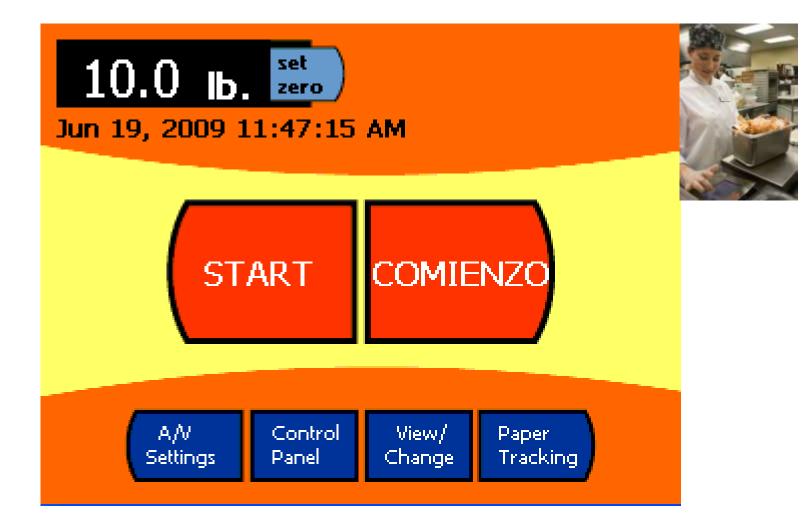
Fully Automated Tracking











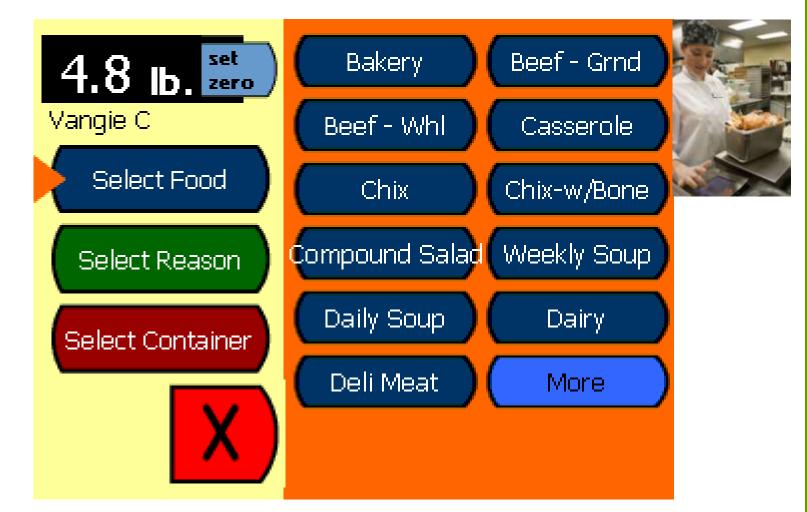






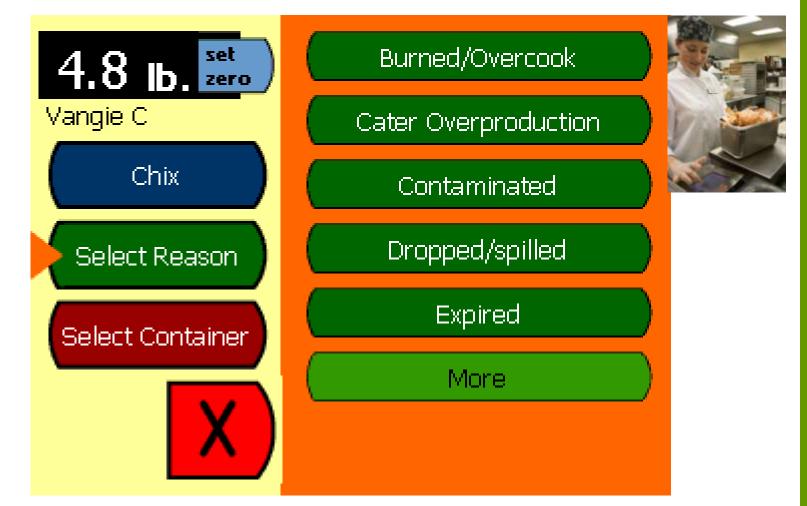






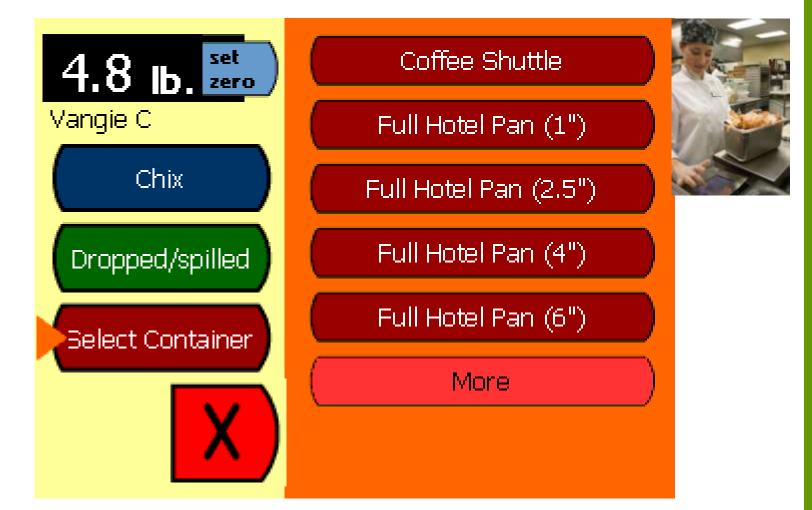






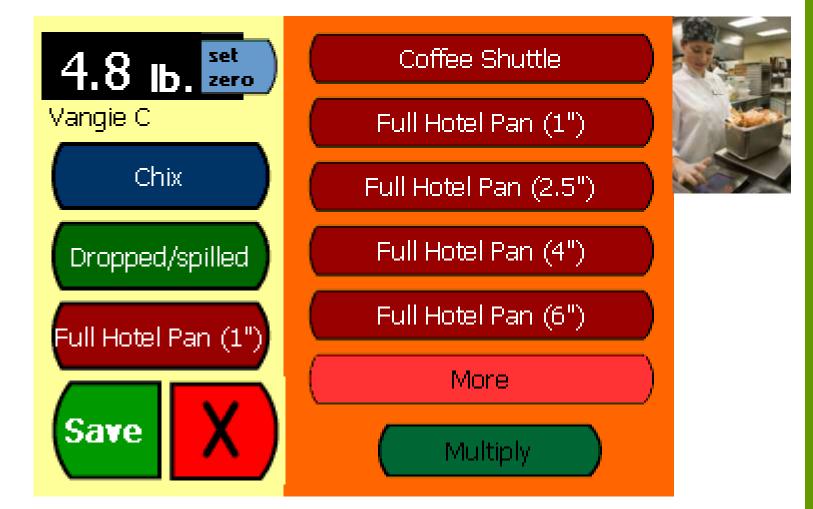






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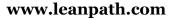














After Data Collection



- Collecting data is the first step
- Reviewing and using the data is absolutely critical to drive results
 - Compile the data to see opportunities
 - Many are hidden
 - Review trends
 - Set focus areas and follow progress
- Filing sheets after a quick scan= "no-no"
 Like revving your car's engine in neutral



How to Compile Data



- If using **paper**:
 - Use MS Excel or Access
 - Key in data
 - Calculate weekly and monthly totals
 - Break down by <u>either</u> food or loss reason
 - Difficult to do <u>both</u> unless you have database skills



How to Compile Data



• If using **software**:

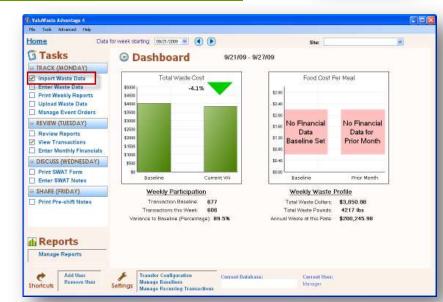
- Use specialized waste tracking application with a custom interface designed to make the data entry process easy
- Print memorized reports and review outcomes
- Much easier than paper + Excel!



How to Compile Data

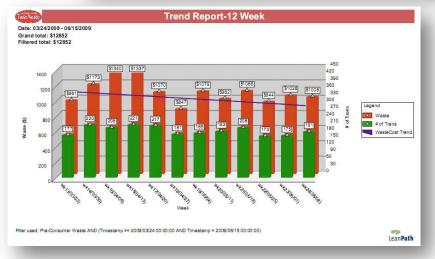
If using **full automation**:

- Import data automatically; no secondary dataentry/compiling step because it happens automatically
- Print reports & review outcomes
- Easiest approach



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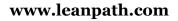
Engage Staff



lean**Path**

- Post reports
- Discuss in line-ups/pre-shifts
- Recognize engaged staff
- Set specific focus areas for improvement





Training



- All successful tracking programs require
 - Staff training
 - Expectations/standards for participation







Post-Consumer Waste Tracking

Post-Consumer

- Same methods as pre-consumer:
 - Paper
 - Software+ Paper
 - Full automation
- Conduced only periodically
- Goal is not production & purchasing
 - Focused on menu analysis
 - Focused on guest education & engagement





Mechanics are Different

- Staff Tracks Post-Consumer
 - Dish room staff scrapes into totes for weighing
- Guests Self-Track
 - Scrape & weigh station
 - Best for non-commercial (e.g. schools, colleges)

Education & Review



- Post results publicly
- Communicate actions guests can take to reduce waste
- Assess menus to avoid high-waste items





Evaluating Tracking Data

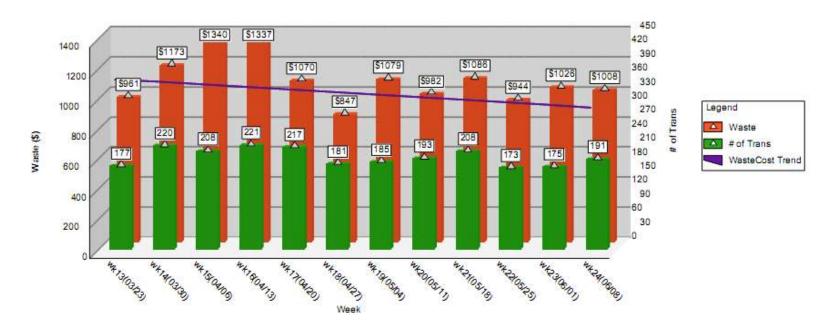
Trends

alallaste



Trend Report-12 Week

Date: 03/24/2009 - 06/15/2009 Grand total: \$12852 Filtered total: \$12852

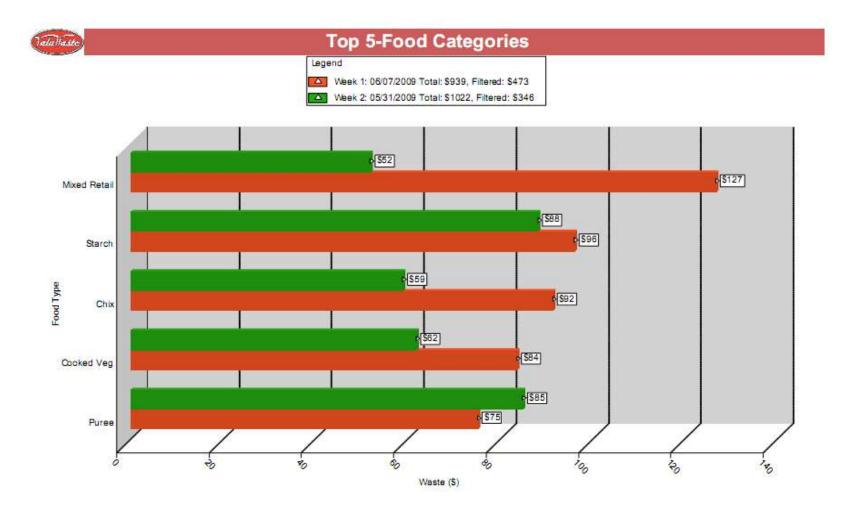


Filter used: Pre-Consumer Waste AND (Timestamp >= 2009/03/24 00:00:00 AND Timestamp < 2009/06/15 00:00:00)





Top 5's and Comparisons



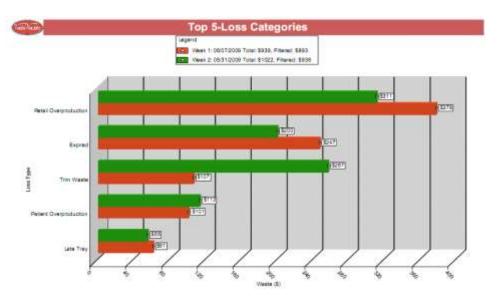


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Others

- High Items - Big \$\$'s
- Focus Items Areas you select
- Data quality – Missing items
- Close-ups
 - Stations
 - Most Overproduced Items









Food Waste Focus

blog.leanpath.com



Notes

leanpath.com/notes



Q&A

Andrew Shakman Co-Founder & President, LeanPath, Inc.



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