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FOOD WASTE TRACKING: THE PATH TO PRE-CONSUMER FOOD WASTE PREVENTION


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Topics

• **Food Waste by the Numbers**
• Why We Should Care
• **Source Reduction Methods**
  – Culture Change
  – Food Waste Tracking
  – Using Food Waste Data
• **Case Studies**
  – College & University Foodservice
  – Supermarkets: Luekens Village Foods, Brent Sicard
Food Waste By the Numbers

40%: The amount of food wasted in total US food production.

4-10%: The amount of food you purchase that ends up as kitchen waste.

33 Million Tons: The amount of food waste thrown away in 2010—the largest component of MSW reaching landfills and incinerators.

Bottom Line: Food is money—and we’re throwing it away.

Sources: National Institutes of Health; LeanPath analysis; US Environmental Protection Agency
### Exhibit E4
Fifteen groups of opportunities represent 75 percent of the resource savings

<table>
<thead>
<tr>
<th>Societal perspective, 2030</th>
<th>Total resource benefit(^1) $ billion (2010 dollars)</th>
<th>Average societal cost efficiency(^2)</th>
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<tbody>
<tr>
<td>Building energy efficiency</td>
<td>696</td>
<td>Energy 0.5, Land 0.4, Water 0.5, Steel 0.9</td>
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<td>Large-scale farm yields</td>
<td>266</td>
<td>Energy 0.4, Land 0.5, Water 0.5, Steel 0.5</td>
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<td>Food waste</td>
<td>252</td>
<td>Energy 0.2, Land 0.4, Water 0.6, Steel 1.2</td>
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<td>Municipal water leakage</td>
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<td>Energy 0.2, Land 0.9, Water 0.5, Steel 1.2</td>
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<td>Urban densification</td>
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<td>Iron and steel energy efficiency</td>
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<td>Smallholder farm yields</td>
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<td>Energy 0.4, Land 0.6, Water 0.5, Steel 1.2</td>
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<td>Transport efficiency</td>
<td>130</td>
<td>Energy 0.4, Land 0.6, Water 0.5, Steel 1.2</td>
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<td>Electric and hybrid vehicles</td>
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<td>Energy 0.5, Land 0.4, Water 0.5, Steel 1.2</td>
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<td>Land degradation</td>
<td>134</td>
<td>Energy 0.5, Land 0.4, Water 0.5, Steel 1.2</td>
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<td>End-use steel efficiency</td>
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<td>Oil and coal recovery</td>
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<td>Energy 0.4, Land 0.5, Water 0.5, Steel 1.2</td>
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<td>Irrigation techniques</td>
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<td>Energy 0.2, Land 0.9, Water 0.5, Steel 1.2</td>
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<td>Road freight shift</td>
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<td>Energy 0.2, Land 0.9, Water 0.5, Steel 1.2</td>
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<td>Power plant efficiency</td>
<td>106</td>
<td>Energy 0.3, Land 0.7, Water 0.6, Steel 1.2</td>
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<tr>
<td>Other(^3)</td>
<td>892</td>
<td>Energy 0.6, Land 0.4, Water 0.5, Steel 1.2</td>
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</tbody>
</table>

1. Based on current prices for energy, steel, and food plus unsubsidized water prices and a shadow cost for carbon.
2. Annualized cost of implementation divided by annual total resource benefit.
3. Includes other opportunities such as feed efficiency, industrial water efficiency, air transport, municipal water, steel recycling, wastewater reuse, and other industrial energy efficiency.

**SOURCE:** McKinsey analysis
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The Past:

WASTE IS AFFORDABLE AND SOMEONE ELSE’S CONCERN
The Future:

WASTE IS A RESOURCE AND WE EACH HAVE A ROLE TO PLAY
2 Types of Food Waste

Pre-Consumer
(“Kitchen Waste”)
Due to overproduction, spoilage, expiration, trim waste, etc.
Controlled by kitchen staff

Post-Consumer
(“Plate Waste”)
Due to behaviors, portion sizes, self-service, etc.
Controlled by guests
The Environmental Impact

UPSTREAM
Before Food Reaches Us

Where we get our food & supplies.

DOWNSTREAM
After We Throw It Away

Where we send our food & supply waste.
Every item we throw away includes a large amount of invisible embedded energy and other resources.
Downstream: A Growing Issue

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<tr>
<th>Food Waste</th>
<th>1995</th>
<th>2008</th>
<th>Change</th>
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<td>Food Waste Generated</td>
<td>14.1 M Tons</td>
<td>31.8 M Tons</td>
<td>+ 125%</td>
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<td>Food Waste Composted/ Recycled</td>
<td>3.4%</td>
<td>2.5%</td>
<td>-.9 pts</td>
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**FOOD FOR THOUGHT:**
In a recent year, the City of Seattle, WA, shipped 485,910 tons of solid waste in 18,000 railcars to a landfill in Eastern Oregon. 24.9% of Seattle’s solid waste is food.

Sources: US Environmental Protection Agency, 2010; Seattle Public Utilities
The Financial Impact

- Food costs rose 8% in 2011 alone
- Projected to rise another 3.5% in 2012
- Not getting better anytime soon

Pre-consumer food waste equals 4%-10% of food purchases...that’s $40,000-$100,000 for every $1 million spent on food.

Sources: United States Department of Agriculture, Food CPI and Expenditures, 2012; US Environmental Protection Agency; LeanPath analysis
How Much Is Waste Costing You?

Cost savings can only be fully achieved through prevention, not diversion.

Real Cost of Waste
How Should You React?

- Reduce Quality
- Negotiate with Suppliers
- Reduce Portions
- Reduce Variety
- Accept Lower Profitability

Tackle Food Waste Head On:
REDUCTION / PREVENTION
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Question:

WHAT CAUSES FOOD WASTE?
Waste-Making Pressures

• We don’t want to run out, disappoint a customer, or lose revenue.

• We need to serve enjoyable, safe food - at the right temperature.

• We need our food to be merchandised attractively, whether in a café or simply on an entrée plate with large portions.

• We need to control our labor costs.
A Central Challenge

Behavior.

Perfect menus and planning don’t lead to zero food waste. Why?

- Food waste is ultimately about behavior
- We need to change culture to change behavior

Food waste is a complex challenge involving many team members.
Culture Eats Strategy for Lunch

HOW DO WE CREATE A *CULTURE* THAT’S READY TO REDUCE WASTE?
Common Beliefs

Waste is a sign of negligence.

Our Operation Has Very Little Food Waste.
A Waste Reduction Culture

• Positive
• Team Oriented
• Data Driven & Goal Focused
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Food Waste Strategies

- Portion Control
- Trayless
- Food Donation
- Food Waste to Agriculture
- Energy Production
- Composting
- Pulping
- Dehydrating
- Aerobic Digestion
- Food Waste Tracking
- Guest Awareness Programs
- Garbage Disposers

www.leanpath.com (877) 620-6512 info@leanpath.com
EPA Food Waste Hierarchy

Source Reduction — Reduce the volume of food waste generated

Feed Hungry People — Donate extra food to food banks, soup kitchens, and shelters

Feed Animals — Divert food scraps to animal feed

Industrial Uses — Provide waste oils for rendering and fuel conversion, and food scraps for digestion to recover energy

Composting — Create a nutrient-rich soil amendment

Landfill Disposal — Last resort for disposal

Preferred

Not Preferred
Takeaway

Prevention should overshadow everything else you do...
But...Prevention Is Easy to Overlook

- Not as visible/tangible as composting or
- Perceived lack of tools/methods
WHY TRACK FOOD WASTE?
Prevention Requires Tracking

**Tracking Enables You To:**
- Establish baselines and visualize trends
- Diagnose issues
- Raise employee awareness

If you’re not tracking waste, how can you identify areas to improve? You manage what you measure.
What Should You Track?

To be useful, track at a **sufficient level of detail** to diagnose food waste issues, measure specific progress and change behavior.

**What to Measure?**
- Food waste weight/volume
- Characterize the waste stream: Foods; Reasons
- Measure waste by source
- Measure waste by destination
- Food waste value
Material Flow

Kitchen
- Hot Production
- Cold Production
- Other Areas

Tracking Area
- Garbage/Disposal
- Pot Wash

Servery
- Hot Line
- Salad Bar
- Other Cafes & Kiosks

www.leanpath.com     (877) 620-6512     info@leanpath.com
Waste Reasons

- Overproduction
- Spoilage
- Expired/Dated
- Trim Waste
- Contaminated
- Burned/Dropped
## Waste Logbook – XYZ Restaurant

<table>
<thead>
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<th>Time</th>
<th>Recorded By</th>
<th>Event Type</th>
<th>Loss Reason</th>
<th># of Portions</th>
<th># of Quarts</th>
<th># of Rounds</th>
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EPA Source Reduction Toolkit

- Excel-based tracking capabilities
- Coming soon!
Automated Tracking
Automated Tracking Example

![Diagram of automated tracking example with options for selecting food types such as Vegetables, Fruit, Starch, Soup, Chili, Beef Grnd, Chicken, Beef Whl, Bakery, Dessert, Dairy, and More.]
Automated Tracking Example
Automated Tracking Example

Value of Last Recorded Item: $4.00
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Convert Data to Information

Raw data should be organized into summary views
Spot Trends; Drive Change

Review Trends

Top Down Food Review

Top Down Loss Reason Review
Continual Process Improvement

1. Information
   - Review Data
   - Set Goals
   - Identify Improvements

2. Action
   - Changes to:
   - Production
   - Purchasing
   - Menus
   - Behavior

3. Outcome
   - Waste Reduction

Waste Reduction
Broad Applications in Foodservice & Food Retail

- Retail
- Catering
- Large Events
- On-Site Dining (residential)
- Supermarkets
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  – Food Waste Tracking
  – Using Food Waste Data
• Case Studies
  – College & University Foodservice
  – Supermarkets: Luekens Village Foods, Brent Sicard
Triple Bottom Line Effect

The Positive Impact of Food Waste Reduction

1. FINANCIAL
   Enables you to cut down food costs, reduce disposal costs and save on labor.

2. ENVIRONMENTAL
   Helps you run a greener operation by reducing greenhouse gas emissions.

3. SOCIAL
   Creates a positive team culture with open communication, awareness and empowerment.
Spotlight: Villanova University
Featured in On-Campus Hospitality, April 2012

Results: 55 percent reduction in pounds and dollars in waste.
“It really causes you to step back and take a look because you are continually taking snapshots of how you run your business.” James Kolumban, RD, LDN, associate director of Dining Services

Spotlight: Cal Dining at UC Berkeley
Featured on StopWaste.org, January 2012

Results: $1,600/week savings on food costs.
“Since the program started last August, we have reduced kitchen waste by over a third. That means we’re paying a lot less on food purchases that will just end up as discards—43% as of December 2011, to be exact.” Chuck Davies, Associate Director of Residential Dining

Spotlight: Georgia State University
Featured in Foodservice Directors Magazine, May 2011

Results: Saved $58,185 and 52,977 lbs in food waste since implementing in Nov 2009.
“We have noticed a 5% to 10% reduction on a week-to-week basis.” Suzanne Paltz, Dining Hall Manager

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info@leanpath.com
Spotlight: Sodexo Campus Services

*Featured in Biocycle, April 2012*

**Results:** 47 percent reduction in pounds waste.

“Students, faculty and administration approached us saying ‘Let’s compost and increase recycling. We said, we can do that, but let’s also talk about source reduction.’” Christy Cook, Senior Manager, Sustainability Deployment

Spotlight: Michigan Tech

*Featured in LeanPath Food Waste Prevention, June 2012*

**Results:** ~$1,000/week savings on food costs.

“This has been the single biggest thing that involves all of the people in our department—staff, management and students all have a part in this. It’s been a great tool to help us implement culture change.” Kathy Wardynski, Manager of Purchasing and Process Improvement
Topics

• Food Waste by the Numbers
• Why We Should Care
• Source Reduction Methods
  – Culture Change
  – Food Waste Tracking
  – Using Food Waste Data
• Case Studies
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  – Supermarkets: Luekens Village Foods, Brent Sicard
Supermarket Case Study
LUEKENS VILLAGE FOODS
Luekens Village Foods

- Independent supermarket located in

- Three stores, each with 110,000 sq. ft and higher

- Organization focused on innovation
The Challenge

- Minimize “throw” throughout the operation
The Solution

• Pilot program to track all deli food waste daily using an automated tracking system at Lueken’s 130,000 sq. ft. flagship store in Bemidji, MN

• Review data regularly and seek opportunities to change production, purchasing and merchandising practices to reduce throw.
Deli Waste Areas

Feb. 13 - June 11

- Sandwiches: 2%
- Kitchen: 2%
- Retail: 1%
- Back Kitchen: 3%
- Catering: 5%
- Salad Case: 7%
- Hot Case: 9%
- Salad Bar: 23%
- Hot Case: 100%

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Hot Case Loss Reasons

Feb. 13-June 11

Spoiled 1%
Trim 2%
Handling 1%
Misorder 0%

Expired 10%
Overproduction 86%
Salad Bar Loss Reasons

Feb. 13-June 11
- Handling: 2%
- Misorder: 0%
- Overproduction: 11%
- Spoiled: 14%
- Expired: 17%
- Trim: 56%

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Catering Loss Reasons

Feb. 13-June 11

- Overproduction: 25%
- Trim: 70%
- Expired: 3%
- Misorder: 2%

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Top Overproduced Food Items

Top Overproduced Items
Overproduction, Expired, Misorder
Date: 04/01/2012 - 06/11/2012
Grand total: 6,747 lbs
Filtered total: 3,210 lbs

Waste Type
- Hotcasa Foods: 1,254 lbs
- Fried Chicken: 1,205 lbs
- Soup: 32 lbs
- 6.99 Pizza: 16 lbs
- 19.99 Pizza: 13 lbs
- 9.99 Pizza: 4 lbs
- Coffee: 3 lbs
- 4.99 Retail: 2 lbs
- 3.99 Sandwiches: 1 lb

LeanPath
Waste as % of Sales by Week

- 18% on 2/27
- 15% on 3/5
- 15% on 3/12
- 13% on 3/19
- 11% on 3/26
- 12% on 4/2
- 12% on 4/9
- 12% on 4/16
- 13% on 4/23
- 10% on 4/30
- 10% on 5/7
- 11% on 5/14
- 12% on 5/21
- 12% on 5/28
- 9% on 6/4

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Pre-consumer Food Waste Prevention Checklist

1. Create a positive culture;
2. Track pre-consumer food waste daily
3. Set goals & test changes
4. Thank your team
5. Persist
Remember

• You don’t need to be perfect
• Just start moving toward your goal
Q&A

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