



Food Waste Flyer

A message from **LeanPath** *the experts in food waste tracking tools*

Jan. 2009

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THE LEAN STORY

Welcome to the first issue of the **Food Waste Flyer**, LeanPath's new e-newsletter! We look forward to periodically sharing information with you about the latest and most relevant **food waste management** trends and strategies.

Latest Trend: Future-proofing: During these turbulent times, many foodservice operators are working to "**future proof**" their businesses - seeking cost reductions, enhanced efficiencies, and lower environmental impacts.

One of the easiest, fastest, and most certain "future-proofing" strategies is to focus on preventing and minimizing kitchen food waste. By reducing the amount of kitchen food waste, operators reduce the amount of food they have to purchase, the amount of labor involved in unnecessary prep, and the amount of energy expended on storage and cooking. It's a simple equation: less kitchen waste leads to significant cost savings, usually 2-4% of total food purchases.

Are you ready to future-proof your operation by reducing kitchen waste? [Contact us](#) to learn how simple, easy and affordable this can be during these tight times.

Upcoming Events

Jan 16, 2009

1pm EST

Practice Greenhealth webinar "[Food Services Waste Prevention and Composting](#)" will feature LeanPath CEO Andrew Shakman.

Mar 6th, 2009

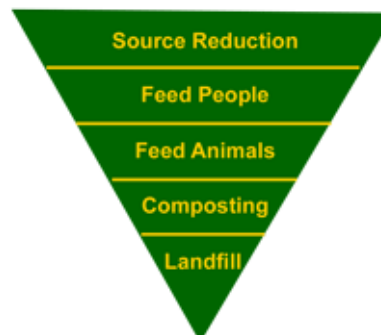
[ASHFSA Regional Conference](#)

Philadelphia / NJ

BUZZ WORTHY

What is "**Source Reduction**"?

Source reduction is the process of **avoiding, minimizing, or preventing** food waste. By not creating the waste, there is no need to discard it, recycle it, compost it, or otherwise divert it. Source reduction is the most important and first step on the "Waste Management Hierarchy" because it saves the most money and delivers the greatest environmental benefits.



LeanPath Customer Profile: Executive Chef Eric Eisenberg Swedish Medical Center - *Seattle, Washington*

Swedish Medical Center is a 697-bed hospital serving the greater Seattle-area and was one the first hospitals to launch hotel-style room service. Swedish uses ValuWaste automated food waste tracking tools from LeanPath



Chef Eric Eisenberg

Savings at Swedish:
Patient-Overproduction has been reduced over 45% by targeting production levels on “non-center of the plate” items such as starches, soups and gravies.

WASTE WATCHER

to track all kitchen food waste (overproduction, expiration, spoilage, etc.) every day.

“ValuWaste is a great tool. It is simple to understand, unobtrusive and easy to operate” states Chef Eric. At first he was skeptical; he thought it would be cumbersome to run the program – but soon discovered that it was not. “I am a big fan now.”

He also makes another point that is particularly pertinent in this current economic climate: “If you *consider how expensive food has become*, the fact that [food cost] has gone down at all is amazing.” He also believes that the Tracker is a great visual cue for all employees that control use of inventory. “When the staff is put in a position to look at what they are wasting they are obliged to respond by wasting less.”

[Read more about Chef Eisenberg](#) and his success with ValuWaste.

FOOD WASTE REDUCTION TIPS

Waste Tracker:

% Waste Reduction for all ValuWaste locations in Pennsylvania:

September 2007:
18,565lbs.

September 2008:
15,042 lbs.

Percentage Decrease:
19%

How to Waste Less Soup

Many operators are surprised to learn that soup and chili are major waste items. Take these steps to reduce soup waste:

Make sure you're batch cooking: If cooks are preparing one large batch each morning, retrain to batch cook in small quantities based on demand. You'll throw away less, and have fresher product.

Noodle Now or Noodle Later? For soups with noodles or rice, add starches during the final warming, not during production. Delay garnishing chili with cheese. Delayed finishing improves product quality and you may have more flexibility to safely repurpose the base and the noodles than if they were previously combined.

Watch the Skies: Weather affects soup sales - make sure cooks are paying attention to the weather and adjusting production accordingly.

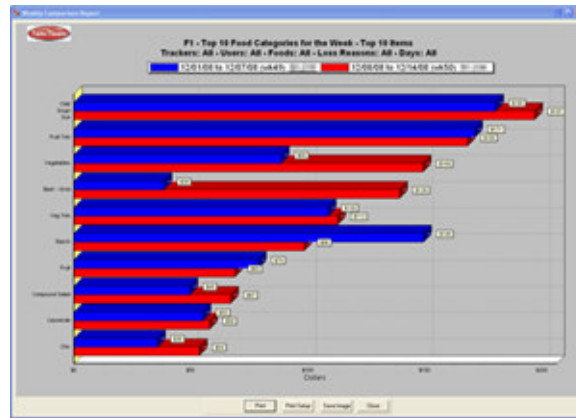
DISCOVERING POWERFUL DATA

Always Know the Top 10 Foods You Waste

Knowing your "Top 10" most wasted foods is the first step toward reducing food waste and saving money. **Remember, we manage the things we measure!** Once you have this data, set a goal to reduce the #1 item by 50%. Work on it for 2-3 weeks and track progress. Once you succeed, set a new goal for item #2 while continuing to monitor changes in the amount of waste for item #1. You can measure this data with [LeanPath waste tracking tools](#) or manually on paper.

Want to learn more about food waste management - from source reduction to composting?

[Download LeanPath's free Waste Management Guide today.](#)



Learn more about how food waste tracking can help you cut costs in the immediate future! [Contact us](#) for more information or visit www.leanpath.com.



LeanPath -- the experts in food waste tracking tools -- provides software and automated tracking tools to help foodservice operators reduce waste and save money. We offer flexible purchase and service options, enabling customers to start controlling waste **without making any capital investment**, while using food cost savings to cover costs and **put operating dollars back in the budget**.

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