

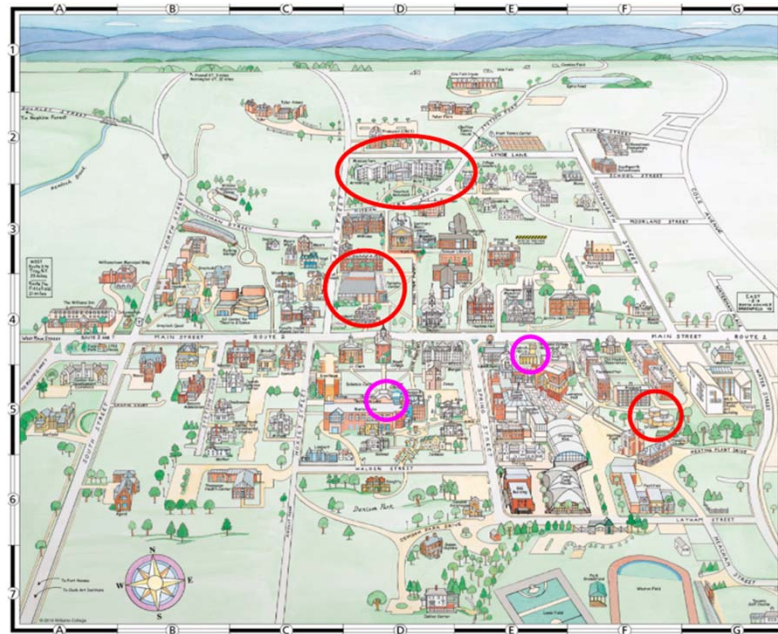


Measuring Food Waste with LeanPath



Williams College Dining Halls

- 3 main dining halls
 - 2 other retail food spots
 - Composting at all main dining halls
- 2200 students

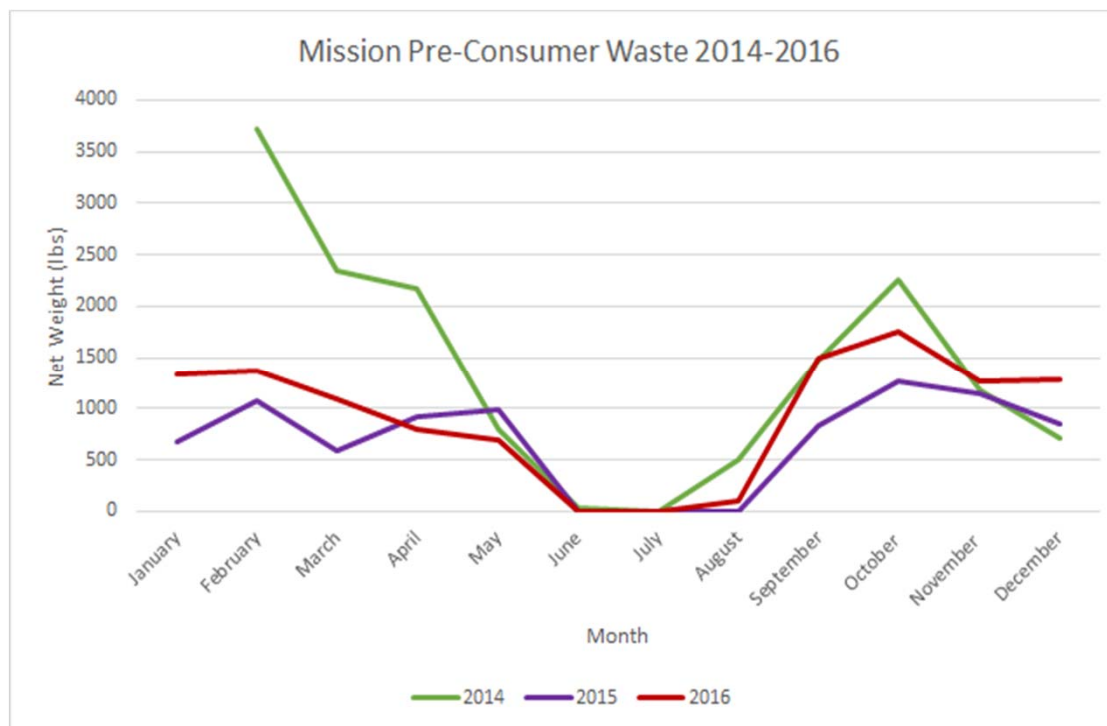


LeanPath

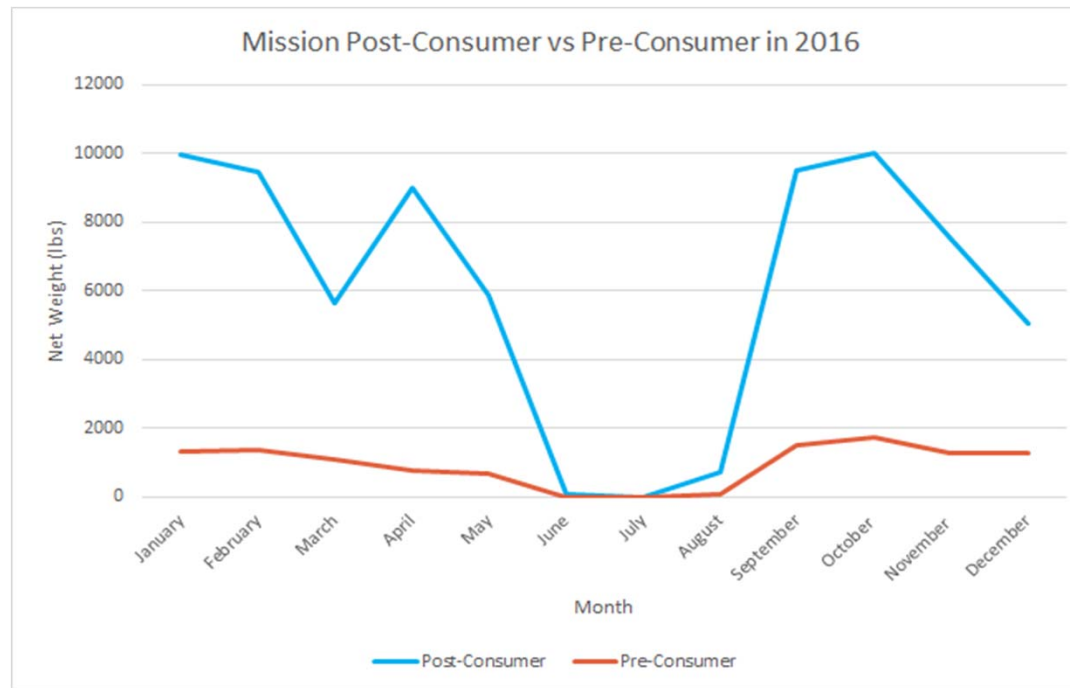
- Automated food waste tracking system
- Williams and LeanPath
 - Implemented in all dining halls in 2014
 - Only recording pre-consumer
 - In 2015 start recording post-consumer in one of the dining halls as a pilot program
 - Gradual process.



Kitchen waste ~ What does this tell us...



Importance of tracking post-consumer



Start up challenges

- **Creating a Baseline**
 - Gathering data to begin the process.
 - **Training Dining staff**
 - Getting used to new process & ideas.
 - **No way of tracking when the system is offline**
 - What to do Aaaaa Run for the hills
 - **Calorizing food waste - *not necessarily thrown out***
 - Hot, Cold, Produce, Meat, Dairy, Breakfast, Lunch or Dinner
 - Donations
 - **Different dining halls have different challenges and advantages**
 - Different menus and programs, kitchens
 - **Using data meaningfully**
-

Pre-Consumer

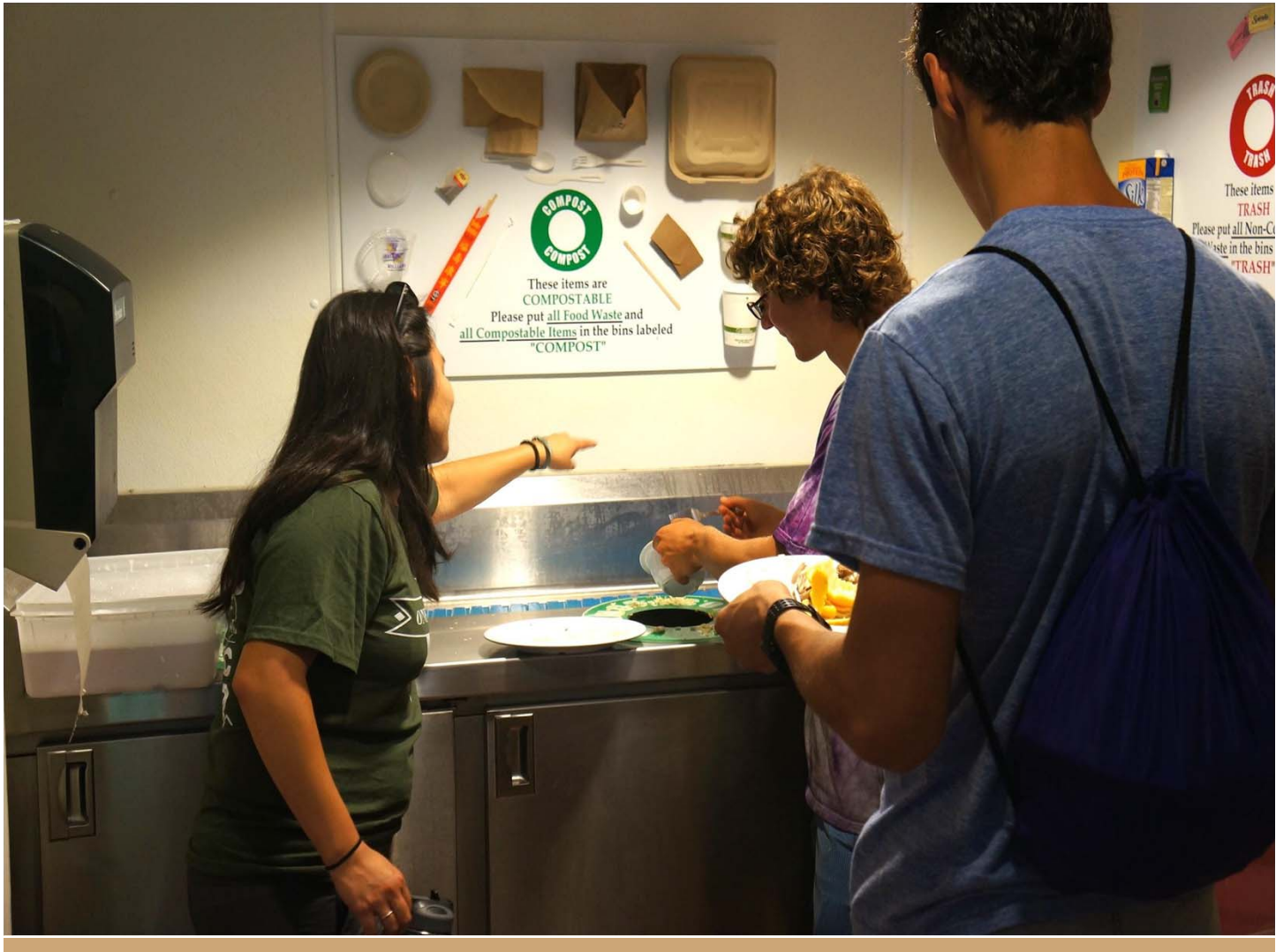


Post-Consumer



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Email Alerts

FOOD WASTE ALERT

from LeanPath 

IMAGE:



FOOD: Rice
WEIGHT: 2.0lb
COST: \$1.10
REASON: Overproduction
LOCATION: Mission
OPERATOR: Peter A
DAY/TIME: May 1, 2017 8:35 F

[LOG IN TO LEANPATH ONLINE](#)

LeanPath Online

LeanPath WASTE ANALYTICS Welcome, Ang

FOOD WASTE DASHBOARD APPS SUPPORT MY ACCOUNT

Your Food Waste Snapshot
FOR PERIOD: Feb 13, 2017 - Feb 19, 2017 7 out of 7 days contain data

<p>TOTAL WASTED VALUE \$4,821</p>	<p>TOP WASTED FOOD Post Consumer Food</p>	<p>TOP LOSS REASON Post-Consumer</p>	<p>TOP PARTICIPANT Peter A</p>
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Change v. Last Week: +6%
Change v. Baseline: -51% [Go to all Reports >](#)

Notification Center

| No notifications to display.

Overall Results: Waste Reduction & Savings Build Custom Reports Weekly Summary

Overview Detail Trends Results Participation Transactions Locations Sites Reports

Select Date Range: 2/13/2017 to 2/19/2017 Refresh

Select Site/Location: All Williams College Refresh

Select Stage of Processing: All Post-Consumer Pre-Consumer Unspecified Refresh

View Data By: Value Weight Transactions Week: 2

Total Waste for Period

COST: 5,482.05
WEIGHT: 3,232.55 lb
TRANSACTIONS: 207

Waste by Day of Week (Weight)

Tuesday	Monday	Thursday	Wednesday
Friday	Sunday	Saturday	

Top Waste Foods (Weight)

Post Consumer Food	~1000
Compostable Bins	~500
Mixed Post Food+Compostable Serviceware	~400
Vegetables	~300
Pasta	~200
Melons	~150
Casserole	~100
Potatoes	~100
Mixed Post Consumer	~100
Eggs	~50

Top Loss Reasons (Weight)

Post-Consumer	2,208 lb
Pre-Consumer	458 lb
Overproduction	201 lb
Expired	163 lb
Spilled	73 lb
Portion	41 lb
Overcooked	10 lb

Waste Trend (Weight)

Sharing the info





LeanPath Data

Questions and Comments



Contact information

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