Scaling Food Waste Prevention Globally Through Measurement, Data, and Analytics

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Steven M. Finn
VP of Food Waste Prevention /// Leanpath
sfinn@leanpath.com
Food Waste: Scope, Scale, & Rising Awareness…

- FAO estimates that roughly 1/3 of all food produced for human consumption is lost/wasted – about 1.3 billion tonnes annually
- Other studies (IMECHE, SIWI) estimate annual food loss and waste at up to 50% (2 billion tonnes)
- FAO cites the dollar cost at $1 trillion U.S. annually ($680B in developed countries, $310B in less developed countries)
- In the U.S. we waste up to 40% of our food annually
- ReFED: economic value of food waste in the U.S. = $218 billion
- Rising Global Momentum, Many signals of the need for urgent change in the food system; Food Waste Reduction pivotal
And We Have an Aggressive Global Goal...

By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses (Target 12.3)
Food Waste is a Critical Nexus Issue…

Reducing Food Waste Really Matters
Food is Precious, yet we waste it away...

What system has more potential for positive global impact?
Pioneers in Food Waste Prevention

Leanpath invented automated food waste prevention technology in 2004

Offices in the U.S., U.K., Spain and Australia

Over 2,000 deployments in 30+ countries and all 50 U.S. states
Selected Experience – Multiple Sectors

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Our Focus ...

Prevention: [Maximum impact, often overlooked]

The top of the hierarchy yields maximum benefit; impacting the entire food supply chain.
Key Areas of Waste in Foodservice…

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
We Often Waste Food to Manage Risk…

- Over-Production
- Food Safety
- Over-Merchandising
- Labor / Waste Trade-Offs
- Customer Experience & Choice
- Cosmetic Concerns
- Date Label Confusion
- Guarantees & Padding
- Actual Consumption Mystery
- Special Meals & Custom Menus
- Remote Events
- High Guest Expectations
What We Learned Early On

To solve this, we were going to need to roll up our sleeves and get in the kitchen.

To reduce food waste you need to change behaviors, and

Front line workers are the global change makers.
15 years ago, we set out to solve a really big problem...
And We’ve Never Stopped Innovating…

Making measurement fast, easy, and accurate
Our Vision:
Ensure a sustainable future by eliminating global food waste

We can take control.
It’s far beyond tools, tech and software.
It’s a complete food waste strategy.
Since 2014 Alone...

Leanpath has helped its clients prevent over 40 million pounds of food waste.
The Measurement Gap

We need data to...

- **Define Baselines & Measure Change Over Time**
  Without data we cannot scope the problem or assess improvement

- **Conduct Root Cause Inquiries and Develop Solutions**
  Without data we can’t diagnose the roots of the problem

- **Engage People in the Food Waste Effort**
  Food waste prevention is a team activity, and we need everyone in the kitchen (and the industry) on the team

- We need data to recruit supporters
Closing the Measurement Gap – 3 Key Points

- The path to meaningful food waste reduction requires Prevention

- **Measurement** is the optimal route to Prevention
  
  *Because metrics influence behavior*

- **Automation** is the optimal approach to **Measurement**
Establishing the Business Case for Preventing Food Waste
Food Waste Costs Organizations a Bundle...

5 Costs

- Food
- Disposal
- Energy / Water
- Lost Sales / Profit
- Labor
Food waste measurement and reduction has emerged as a standard of excellence – AND an expectation – in Foodservice.
Develop Your Business Case; Link to Strategy
Building the Business Case

- **Public Commitments** – IKEA, Sodexo 50%, Aramark (50%), Kroger (Zero Waste/ Zero Hunger)
- **Government Initiatives** – SDGs, Target 12.3 (50%), EU Waste Framework Directive, Australia National Food Waste Strategy
- **Standards** – Food Loss and Waste Measurement Protocol (WRI)
- **Investor Pressure** – Organizations pushed to disclose food waste data
- **Analyst Studies** – ReFED Reports, BCG study, NRDC study
- **Partnership Initiatives** – Schneider Electric and Global Footprint Network Whitepaper; WRAP and IGD launch UK Food Waste Reduction Roadmap:
  - All major UK retailers and 50+ large food businesses have committed to achieving 50% reduction in food waste by 2030; consistent measurement, transparent reporting
How to Deliver on the Promise of Prevention?
Find out what is being wasted and why, so teams can...

**Understand & Improve**
- Understand the waste
- Set goals
- Track improvement

**Change Team Behavior**
- Engage employees
- Raise awareness
- Celebrate progress

**You Can’t Manage What You Don’t Measure** - Drucker
Leanpath Trackers Make Tracking Easy

Bench Scale with Photography

Tablet Solutions

Pre and Post-Consumer Floor Scale
Staff Instantly See Value and Impact

- Waste impact metrics and environmental equivalencies upon completion of every food waste transaction
- Gamification adds to the Tracker experience, “wins” encourage participation
The Leanpath Analytics Platform

Your data is automatically compiled and uploaded to Leanpath Online.
Leanpath Online

- Clear, intuitive graphics
- Drill-down capabilities for detailed investigation
- View data and trends for one or multiple sites
Data Yields Insights to Drive Behavior Change

Weekly waste summaries and detailed daily reports focus the conversation on the greatest opportunities for prevention.
Waste Overview Reports
Data Motivates Action

Instant alerts deliver real-time insights, enabling immediate intervention.

Identify operational areas where corrective action is needed, and drive behavior change.
Data Inspires Measurable Improvement

Goal module allows targeting of specific items for reduction

Keeps teams focused and engaged; enable productive conversations
Leanpath Spark

Sparking behavior change among consumers…
The Key Opportunity

- Shift the food waste conversation upstream to prevention
- Engage businesses in responsible production to avoid overproduction
Measurement Makes Food Waste Prevention Visible

Get started
Learn and adjust
Maintain and control

Baseline
Food Waste

Waste Prevented
Key Benefits

Reduce Waste
Reduce pre-consumer food waste by 50% or more

Increase Savings
Save 2-8% or more on annual food purchases
Additional Benefits

Protect the Environment
Reduce CO2 emissions and save water.

Save on Labor
Staff spend less time preparing wasted items.

Save on Disposal
You’re throwing away less.

Increase Employee Engagement
Let staff know they can have a major impact.
Fire up your people to prevent food waste...
Leading Change to Focus on Prevention...

The only option that impacts the bottom line:
- Reduced food purchasing
- Reduced embedded labor
- Reduced disposal fees

Environmental and Social Benefits:
- GHG emissions avoided
- Water consumption avoided
- Soils, Forests, Species benefit
- Free up resources for focus on root cause solutions of hunger and poverty
Making the Business Case for Food Waste Prevention

- Through tracking, measurement, analytics, and behavior change...
- Unleashing the multiplier effect in food waste to benefit all the SDGS
- Reducing overproduction
- Reducing Earth Overshoot

Join us in this journey to make food waste prevention and measurement everyday practice in the world’s kitchens

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