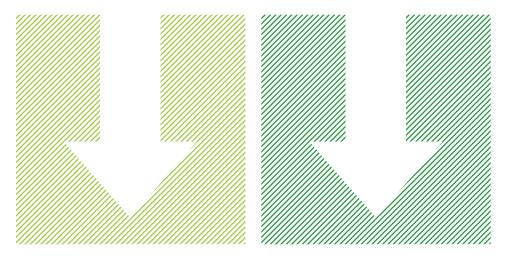


CASE STUDY Arizona State University LEANPATH PARTNER SINCE 2017

The five dining halls on Arizona State University's Tempe campus turn out close to 12,000 meals per day. Aramark is the foodservice contractor. They had tracked food waste manually before adopting Leanpath. ASU is also using Leanpath's post-consumer waste tracker, Spark.



39%

Reduction in pre- and postconsumer waste weight, 89,000 lb, in one year 74k

Meals saved in one year*



"In reality, we were skeptical of Leanpath. But within a few days, we saw the staff really liked the technology. It's made it easier and quicker to report [compared to manual tracking]. It is nice to pull the reports and identify where to focus our attention."

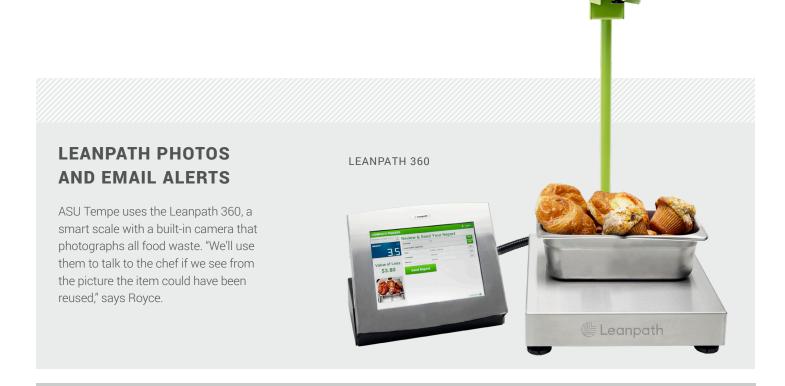
–Sara Royce, General Manager, Aramark



ASU'S PATH TO SUCCESS

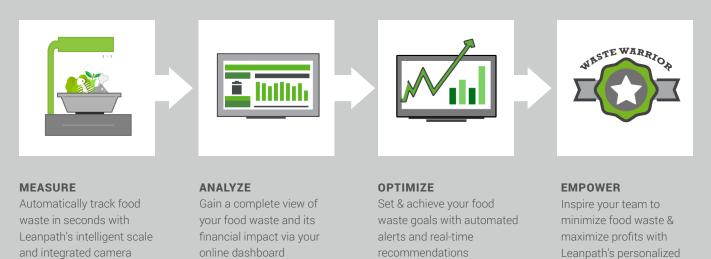
Managers convene weekly meetings with dining hall leaders to review food waste data, always asking how they could have done things differently. ASU also implemented a rigorous protocol for repurposing. For instance, tomato and onion trim go into soups. Water is infused with citrus trim. The Tempe kitchens put more focus on batch cooking. ASU Tempe also uses Spark, Leanpath's post-consumer waste tracking floor scale and public-facing monitor. Plate waste is weighed and tracked on the monitor. They've cut plate waste by 40 percent.

*USDA DEFINES A MEAL AS 1.2 POUNDS OF FOOD



HOW THE LEANPATH PLATFORM WORKS

and reports



Aramark (NYSE: ARMK) proudly serves Fortune 500 companies, world champion sports teams, state-of-the-art healthcare providers, the world's leading educational institutions, iconic destinations and cultural attractions, and numerous municipalities in 19 countries around the world. Its 270,000 team members deliver experiences that enrich and nourish millions of lives every day through innovative services in food, facilities management and uniforms.

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