

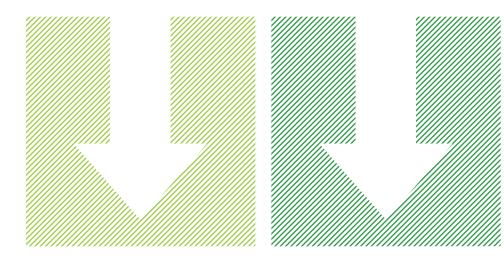
CASE STUDY

Novotel Brisbane

LEANPATH PARTNER SINCE 2016

Novotel Brisbane is a 296-room hotel located in the city's business district. It has focused food waste tracking at the breakfast buffet, which serves 150-400 guests daily. The savings realized have been reinvested in the kitchen.





66%

62%

Reduction in waste value in less than one year

Reduction in waste weight in less than one year



"The whole exercise has bolstered our competitive edge."

NOVOTEL BRISBANE'S PATH TO SUCCESS

Staff targeted pastries, a high waste item, cutting large bulk bakes to smaller ones through the day and repurposing leftovers into things like bread pudding. Money saved from pastry waste was reinvested in smoked salmon, a high-demand item that replaced lower demand items on the deli meat tray that were just getting thrown out at the end of service. Staff got creative with orange peel waste: creating house-made marmalade and a citrus cleaner for the kitchen surfaces. Finally, when new staff come onboard or new menu items are introduced, waste increases, so they double down on studying Leanpath data.

KEEPING FOOD WASTE TOP OF MIND

Novotel Brisbane uses the Leanpath Zap food waste tracker. The small footprint saves space and, as Collins says, the touch screen and rotating messages it presents about food waste savings keep the issue top of mind. "It's right there. It doesn't go away. And I get the weekly snapshot emailed to me. The program has become habitual."



HOW THE LEANPATH PLATFORM WORKS



MEASURE

Automatically track food

Leanpath's intelligent scale

waste in seconds with

and integrated camera

ANALYZE

Gain a complete view of your food waste and its financial impact via your online dashboard and reports



Set & achieve your food waste goals with automated alerts and real-time recommendations

OPTIMIZE



EMPOWER

Inspire your team to minimize food waste & maximize profits with Leanpath's personalized coaching