

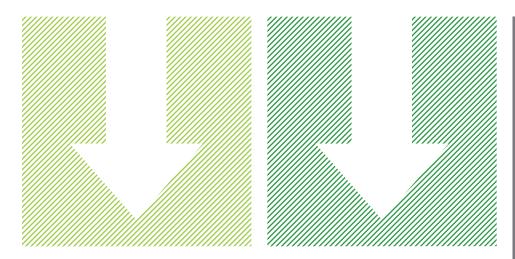
CASE STUDY

US Coast Guard Academy

LEANPATH PARTNER SINCE 2017

The U.S. Coast Guard Academy serves 70,000 meals a month. Aramark is the foodservice contractor. "Aramark is very proud of our 30-plus year partnership with the Academy," says Foodservice Director Bill Lacy.





30%

28k

Reduction in waste weight, over 34,000 lb, in one year

Number of meals saved*



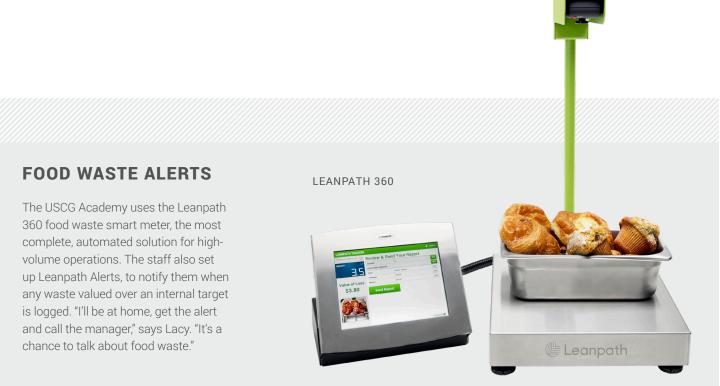
"If you give Leanpath a shot, it will open your eyes. It lets the individuals understand their food waste, as opposed to just letting waste go into the garbage."

-Bill Lacy, Foodservice Director, Aramark

USCG ACADEMY'S PATH TO SUCCESS

The Academy tracked food waste manually before installing Leanpath. The process was time consuming and the lag in seeing results often meant losing the chance to take action. But with Leanpath, "staff come to me with details after each meal," says Lacy. "It gives me the ability to drill down immediately." When there is a food waste issue that comes up in the data, Lacy quickly intervenes. Based on Leanpath data, the kitchen saw too much trim waste from chicken breasts. Lacy identified the prep cooks with the least trim waste and had them train the rest of the staff. In one month, trim waste dropped by 58 percent.

*USDA DEFINES A MEAL AS 1.2 POUNDS OF FOOD





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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