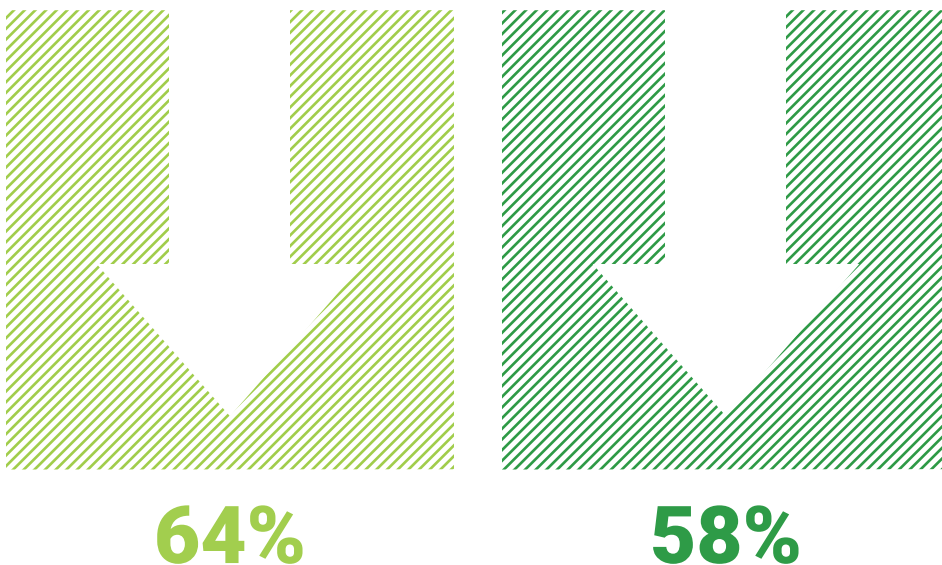


**CASE STUDY**

# Sheraton Grand Hotel & Spa Edinburgh

**LEANPATH PARTNER SINCE 2018**

The Sheraton Grand Hotel & Spa Edinburgh, a Marriott property, is a part of the Sheraton Grand tier, a collection of premium hotels and resorts. The 180-room hotel has 24/7 dining options as well as an events calendar and a newly opened banquet room. Sustainability is deeply ingrained at the facility: carbon offset programs, energy efficient air conditioning, smart irrigation, high-efficiency lighting and more. Partnering with Leanpath beginning in late 2018 was a natural step towards helping to achieve Marriott’s “Serve 360” goal of reducing food waste 50% by 2025.



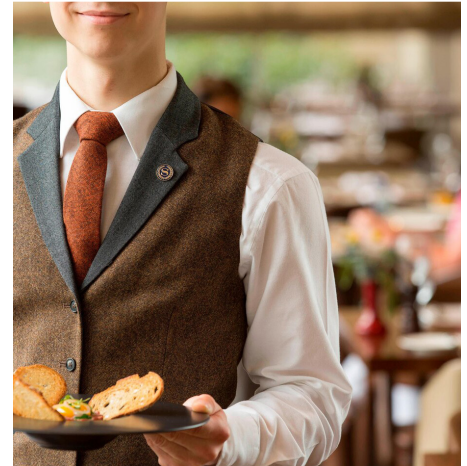
Reduction in food waste value

Reduction in food waste weight



“When I first saw the Leanpath reports I was amazed at the level of food waste. It wasn’t just the wasted food, but the wasted labor in cooking the food.”

—Executive Chef Shaun Woodhouse

**SHERATON GRAND  
HOTEL & SPA’S  
PATH TO SUCCESS**

“When I first saw the Leanpath reports I was amazed at the level of food waste,” says Executive Chef Shaun Woodhouse. “It wasn’t just the wasted food, but the wasted labor in cooking the food.” Chef Shaun and his team discovered opportunities to cut their waste and began changing purchasing and prep to drive results, which have been impressive: a 64% reduction in food waste value and a 58% reduction in weight. They’ve maintained these levels over time as Leanpath became a “business as usual” component of their kitchen. “The support from Leanpath has been great.”

The kitchen uses a Leanpath Tracker 360 to measure its food waste. As they began tracking and Leanpath’s analytics platform crunched the data, (cont.)

(cont.) trends emerged. One of the first: employee dining was creating a massive amount of waste. Being hospitable, the kitchen would produce more food when staff requested it. Overproduction had become a problem. “The amount of food waste was unreal” says Executive Sous Chef Billy Wardlaw. “About 200 pounds per week.” Using Leanpath’s automated Goals feature, the kitchen set a goal to reduce waste in the staff canteen by 10 percent. The kitchen began reducing production. Waste was tracked. Production was lowered again until the kitchen’s output met demand. They ended up driving down waste from staff dining by 69 percent.

Leanpath data also showed that beef trimmings were a major source of waste. “That could creep up to hundreds of pounds worth per week,” says Wardlaw. The kitchen worked with its suppliers to adjust specs. Instead of getting a whole strip loin, for instance, they started getting pre-prepped loins so the need for the kitchen staff to trim was lessened.

They also adjusted specs on fruits and vegetables, ordering pre-prepped items for banquet service. To further reduce vegetable waste, they expanded re-use efforts, using more vegetable trim for soup bases and even creating a house-made crisp made from fruit trim.



LEANPATH ONLINE



LEANPATH 360

## SETTING GOALS

Setting food waste reduction goals is a key part of the Sheraton Grand Hotel’s success. Leanpath makes it easy with our automated Goals feature. Behavioral science—as well as Leanpath’s own research—shows setting goals helps focus a team’s efforts and complete a task faster. In one Leanpath study, sites that consistently used Goals saved an additional 3% of COGS as a percent of revenue.

“Setting food waste Goals helps focus the staff’s attention on certain items and encourages them to be creative in finding ways to reduce waste,” says Wardlaw.

Successes have included a Goal to reduce soup waste by 20% (reduced it by 49%), vegetable waste by 15% (reduced by 52%) and reduced melon waste by 50% (reduced by 53%).

“[Chef] Shaun and I review our Leanpath food waste data every week and set new goals every Monday based on the highest waste items of the past couple of weeks,” says Wardlaw. “We talk with staff in our daily meetings about food waste, our goals for the week and how we’re doing.”



“You waste food every day, but you don’t know how much. Leanpath allows you to see the waste and understand where to focus your efforts to reduce it.”

—Executive Sous Chef Billy Wardlaw

**Find out how much you could save with a Leanpath food waste prevention solution in your kitchen.**

**Contact Leanpath today: [info@leanpath.com](mailto:info@leanpath.com) /// [www.leanpath.com](http://www.leanpath.com)**