

Leading the Way with Food Waste Reduction



Waste Not 2.0 How it Works

Waste Not™ 2.0 is a proprietary and patent-pending, chef-centric, cloud-based, waste tracking program.

This innovation is:



Developed by chefs for chefs



Simple and easy to use



Identifies opportunities to reduce “red” or avoidable waste



Offers real-time tracking and dashboard reporting



Targets food waste and food cost reduction

We know not all kitchen waste is created equal. Waste Not 2.0 provides managers with intuitive tools to quickly analyze data and secure waste reduction solutions. Throughout the day food waste is separated, categorized and reported. This allows staff to focus on the areas that make the most difference in their food waste and food cost savings. The Waste Not 2.0 dashboard interfaces with the Carbon Foodprint™ program to show carbon implications, measure progress and provide quarterly results to clients.



Types of Kitchen Waste

Green Waste

- Rinds
- Stems and trim
- Skins, peels, and cores
- Pits and seeds
- Raw meat trim and fat
- Egg shells
- Stock vegetable trim
- Stock bones
- Coffee grounds
- Tea bags

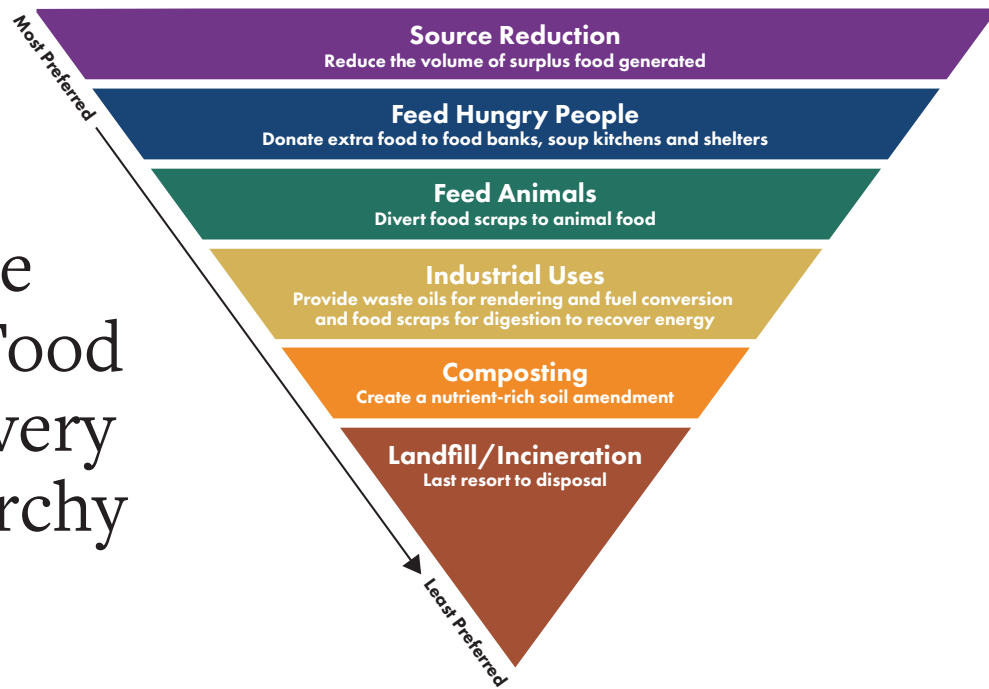
Red Waste

- Overproduction: Excess food
- Whoops: Over-salted, burned, not tasty
- Food Safety: Food that is unsafe to serve or donate
- Poor Quality: Wilted, damaged
- Odds and Ends: Bread butts and crust, odd cuts of deli meat, off sizes



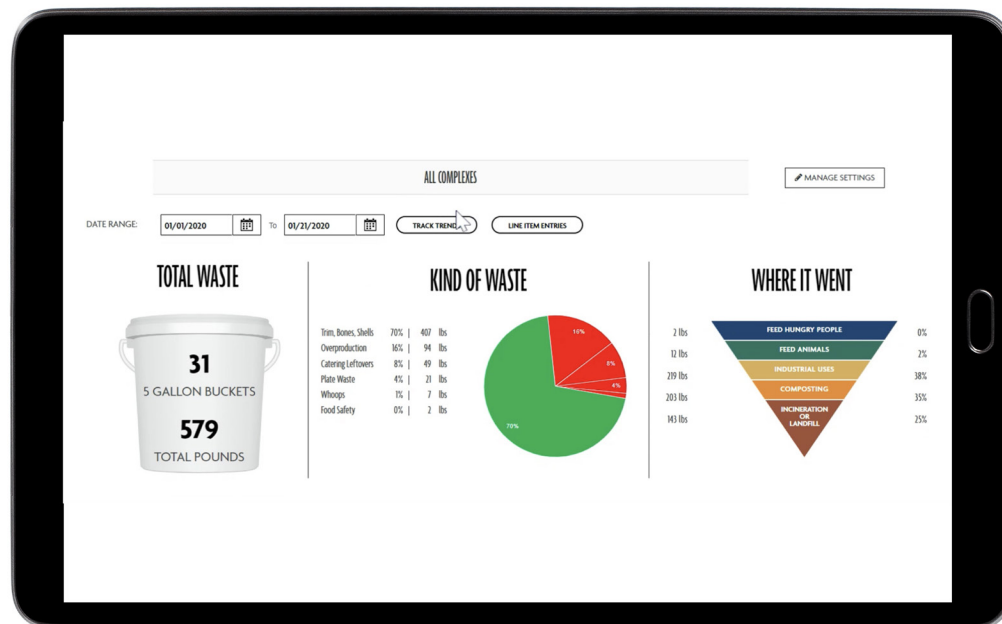
Morrison Healthcare, as a member of Compass Group, is committed to **reducing 50 percent of food waste by 2030** and become **net zero** by 2050.

The EPA Food Recovery Hierarchy



Waste Not 2.0 is aligned with the EPA Food Recovery Hierarchy Chart and shows the most preferred food waste reduction initiatives ranked from top to bottom of the pyramid, starting with reducing waste at the source.

The Dashboard



Chefs record food waste at the point of production. The tablet entries automatically upload to the account dashboard in real-time. Dashboard analytics and reporting are available to share with teams and clients to further drive the program goals and initiatives.



Case Studies in Food Waste Reduction

Hackensack Meridian Health – Southern Ocean Medical Center



**Food Waste
Reduced**

42%



**Food Cost
Reduced**

4%

March - November 2020

“The most important thing about Waste Not 2.0 is that it created awareness for our team members. This awareness empowered them to make changes to reduce waste.”

- Amit Mehta, Regional Director of Operations

Hackensack Meridian Health – Southern Ocean Medical Center prioritizes sustainability and food-waste reduction. In 2020, Waste Not 2.0 was measured over a 9 month period.

Director of Food & Nutrition, John Quinn, reports:

- Easy integration and training
- Tablet interface was intuitive
- Dashboard indicated areas of opportunity for waste reduction
- Overall associate engagement increased

Roper St. Francis



**Food Waste
Reduced**

45%

Which reduced their carbon and
water footprint equivalent to:

**834 lbs
of coal burned**

**1,786
showers**

Since September 2020

“Waste Not 2.0 has increased employee engagement and allowed managers to “coach, teach and develop.”

- Jeff Lentini, Food & Nutrition System Director

With the large number of meals served throughout their campuses, Roper St. Francis Healthcare strives to reduce food waste wherever possible. Waste Not 2.0 is a viable addition to their everyday operations. In September 2020, Roper deployed the new waste tracking program at four of their locations. Regional Executive Chef, David Topping provides ongoing staff training during production, retail, and patient services line-ups. He emphasizes the importance of training, communication and accountability in driving results. Further, Waste Not 2.0 has increased employee engagement and allowed managers to “coach, teach and develop, says Food & Nutrition System Director, Jeff Lentini. Jeff prioritizes utilizing the program effectively to see positive changes in their operations.



Ohio Health



Food Waste
Reduced

27%

Across
6 hospitals
with a family of
35,000
associates

Since June 2021

"We couldn't be prouder of the impact we've made in such a short amount of time, and we're excited to see where we can go next."

- Allegra Wiesler, Sustainability Advisor at OhioHealth

OhioHealth adopted Waste Not 2.0 to support their robust sustainability goals, which include increasing their recycling rate by 5% and diverting 50 tons of food waste from the landfill by FY23. Waste Not 2.0 eliminates unnecessary food waste in their hospitals by utilizing the easy-to-use Waste Not 2.0 tablet-based program. Since adopting the Waste Not 2.0 program in June 2021, OhioHealth has reduced food waste, on average, by 27% across their hospitals. Senior Director of Nutritional Services, Chris Hadorn, cites commitment and consistency as a key driver to the success of the program, as well as the importance in believing in the program's mission. Allegra Wiesler, Sustainability Advisor at OhioHealth, has seen these results first-hand:

"We couldn't be prouder of the impact we've made in such a short amount of time, and we're excited to see where we can go next".

