



# Chartwells Food Waste Reduction Program – Waste Not

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# Compass Group Commitment



**Compass Group USA Announces A  
Landmark Commitment To Reduce Food  
Waste By 25% By 2020**

Waste Not

Imperfectly Delicious Produce

Save the Food – Root to Stem Cooking


Stop Food Waste Day

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# Imperfectly Delicious Produce - IDP



- Goal 2016 – 2 million pounds of produce rescued nationwide 
- ***Goal 2017 – 3 million pounds***
- Reducing the emission of methane gas that is produced from decomposing produce





# Save the Food – Root to Stem Cooking



- Cooks and Chefs are trained to use as much of the vegetable as possible
- Many times peels are left on for added flavor and nutrition
- *ie: using ends of asparagus to create a vegetable broth*



# Stop Food Waste Day



 **Stop Food Waste Day**  
@StopFoodWasteUS Following

A big shout out to a big supporter and partner @ChartwellsHE !! Thank you for being a big part of #stopfoodwasteday



- Earth Bowls
- IDP
- Root to Stem Cooking
- Chef's Table



# What is Waste Not?



# What is Waste Not?

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The Waste Not program (formerly known as Trim Trax) was developed by Compass – specifically for Compass accounts – to track, measure and reduce food waste at the unit level to save on hauling costs, production costs and food waste.



# What is Waste Not?

## WASTE NOT MANAGER'S GUIDE



### THE IMPACT OF FOOD WASTE

"Recycling" seems to be the banner of many green initiatives, but it's actually one of the later steps to be taken in efforts to stabilize our environment through better waste management. There is much more we can do to reduce waste in the first place. The Environmental Protection Agency (EPA) hierarchy suggests that we must first focus on reducing food waste at the source.

In the U.S., we send **40%** of all of the food we produce to landfills. Some people might dismiss this as naturally biodegradable. But in a landfill, the food degradation process forms methane, a greenhouse gas that's around **30 times** more potent than carbon dioxide!

The economic impact is shocking, too. According to the EPA, our nation now spends an estimated **\$1 billion** every year to dispose of excess food. By reducing this waste, we reduce the costs and carbon footprint of disposal as well as on the front end, where you have to factor in the energy to processing, packaging and delivery of the food in the first place.

### THE WASTE NOT TOOL

The Waste Not tool (formerly Trim Trax tool) was developed by Compass – specifically for Compass accounts – to track, measure and reduce food waste at the unit level to save on hauling costs, production costs and food waste. It focuses on three key categories:

1. **Production Waste**
2. **Over-Production**

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# Manager's Guide available for program implementation





# Waste Not Program Steps



**Step 1:**  
**Place food trim and production**  
**waste in Waste Not Buckets**

Collection containers should be  
at each station, especially grill,  
deli and high production waste  
stations



# Waste Not Program Steps



## **Step 2: Measure and Record food waste amount**

Waste Not is tracked in number  
of quarts

The quart is assigned a \$3.00  
value



# Waste Not Program Steps



## Step 3:

**Input recorded amount into  
online desktop program**

You can choose to transfer  
amounts either daily or weekly



# Key to Implementing

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Create a lead associate to be the program facilitator; they are responsible for:

- Makes sure other are aware of station waste duties before and after service
- Input waste data into desktop program
- Analyze and compare results from week to week to make sure waste is maintained and reasonable
- Give feedback and suggestions on findings
- Identify ways that other areas of produce and be utilized





# Waste Not Tracking

Please provide general information about your location:

How many days a week are you open? 5 - Mon-Fri ▼  
5 - Mon-Fri  
7 - Sun-Sat

What are your hours of operation?  -

Do you compost? ☒ Yes ☐ No

Do you recycle? ☒ Yes ☐ No

Are you currently participating in a food recovery program? ☒ Yes ☐ No

If YES, please tell us which food recovery program:

\* Make sure to use Waste Not bins. Please order from [email@compass-usa.com](mailto:email@compass-usa.com).

Each dining hall station needs to be setup in desktop program for recording.



# Waste Not Tracking

## Daily Tracking

4440 / STG - BEST VENDORS  
4150 Olson Memorial Hwy Ste 200

Date: 11/16/2016

field area

Enter number

November, 2016

Sun	Mon	Tue	Wed	Thu	Fri	Sat
30	31	1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	1	2	3

	Overproduction Waste	Production Waste	Unused/Out Of Date Inventory
America	4	1	2
Extra Ex	2	quarts	quarts
	quarts	quarts	1
So Deli	6	2	quarts
Sono	quarts	2	quarts



# Waste Not Tracking

- 3 categories - Recorded Daily and Weekly
  - Over Production
  - Production
  - Out of Date Inventory
- Tracking also available for:
  - Landfill
  - Recycling
  - Composting
  - Food Recovery



# Waste Not Program Connections

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Love Food Not Waste

Save the Food Campaign

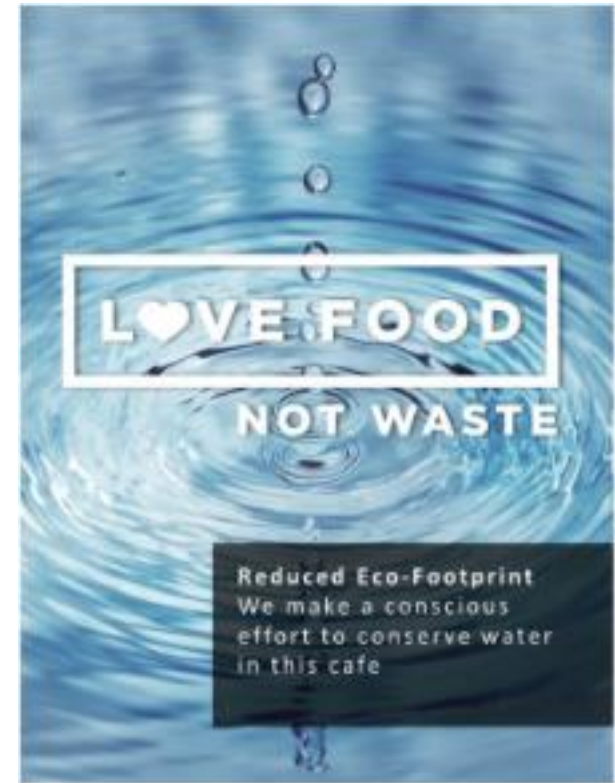
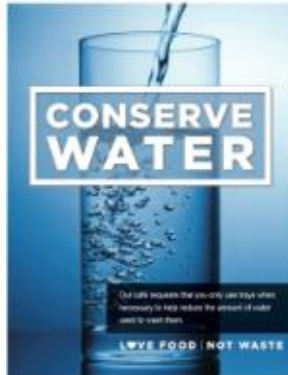
Project Clean Plate





# Waste Not Program Connections

## Love Food Not Waste



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# Waste Not Program Connections

## Save the Food Campaign



# Waste Not Program Connections

## Project Clean Plate

