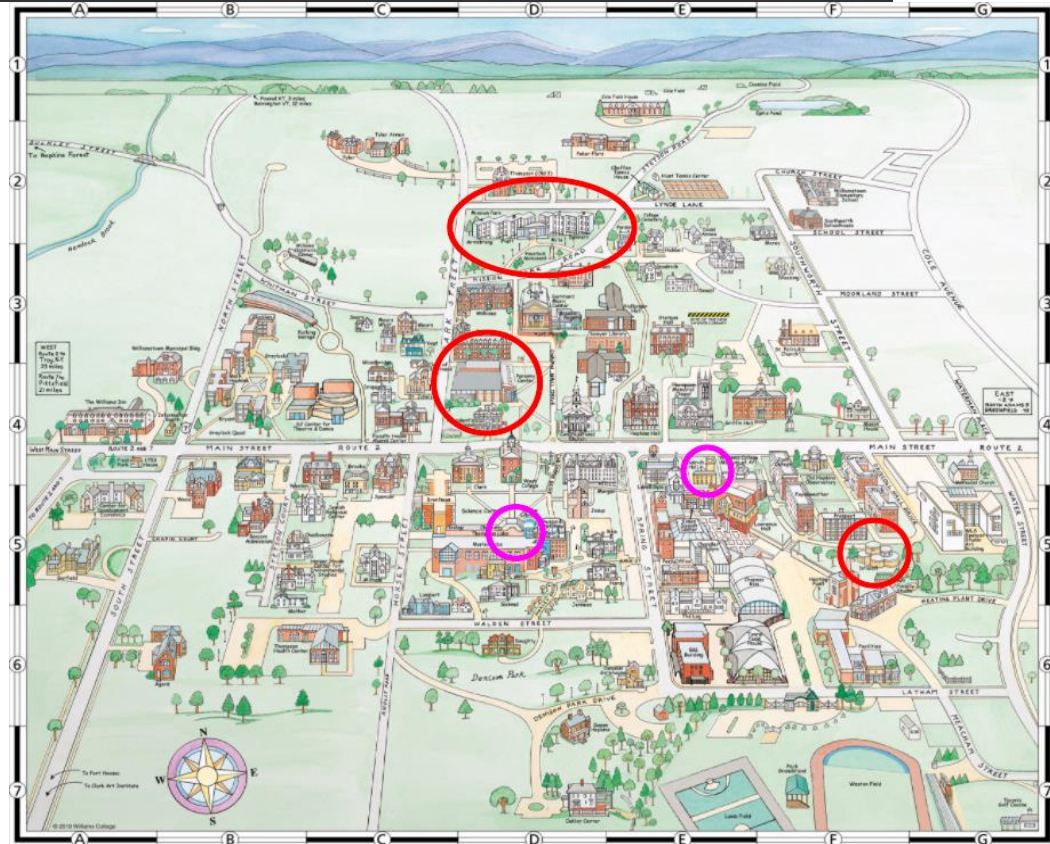


Measuring Food Waste with LeanPath

Williams College Dining Halls

- Self-op
- 3 main dining halls
 - 2 other retail food spots
 - Composting at all main dining halls
- 2200 students





These items are
COMPOSTABLE
Please put all Food Waste and
all Compostable Items in the bins labeled
"COMPOST"



These items
TRASH
Please put all Non-Compostable
Waste in the bins
labeled "TRASH"

LeanPath

- Automated food waste tracking system
- Williams and LeanPath
 - Implemented in all dining halls in 2014
 - Only recording pre-consumer
 - In 2015 start recording post-consumer in one of the dining halls as a pilot program



Pre-Consumer



Post-Consumer



Email Alerts

FOOD WASTE ALERT

from LeanPath 

IMAGE:



FOOD: Rice
WEIGHT: 2.0lb
COST: \$1.10
REASON: Overproduction
LOCATION: Mission
OPERATOR: Peter A
DAY/TIME: May 1, 2017 8:35 F

[LOG IN TO LEANPATH ONLINE](#)

LeanPath Online



Welcome, Ang

Select Date Range

Last Week

2/13/2017

2/19/2017

Refresh

Select Site/Location

All
Williams College

All
Driscoll
Faculty House
Mission

Refresh

Select Stage of Processing

All
Post-Consumer
Pre-Consumer
Unspecified

Refresh

View Data By

☐ Value
☒ Weight
☐ Transactions
Week

Overall Results: Waste Reduction & Savings

Build Custom Reports

Weekly Summary

Overview

Detail

Trends

Results

Participation

Transactions

Locations

Sites

Reports

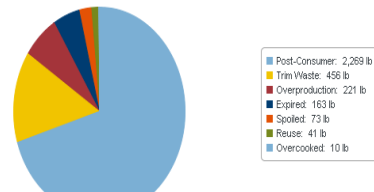
Total Waste for Period

COST: \$ 4,821.05
WEIGHT: 3,232.55 lb
TRANSACTIONS: 207

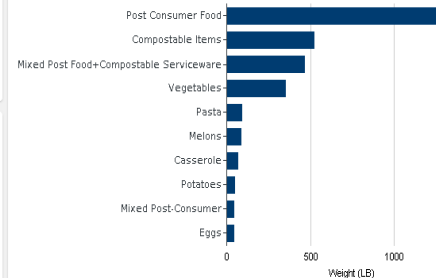
Waste by Day of Week (Weight)



Top Loss Reasons (Weight)



Top Waste Foods (Weight)



Waste Trend (Weight)



Your Food Waste Snapshot

FOR PERIOD: Feb 13, 2017 - Feb 19, 2017

7 out of 7 days contain data



Change v. Last Week: +6%

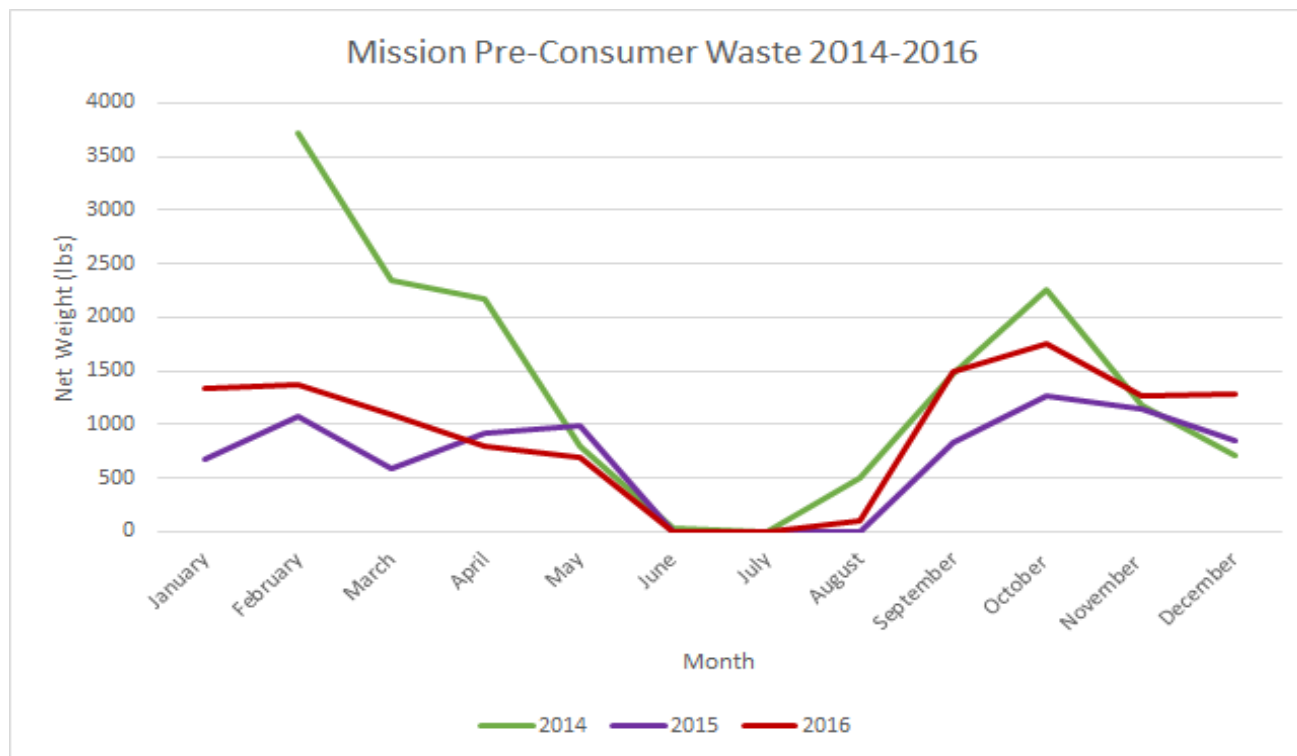
Change v. Baseline: -51%

Go to all Reports

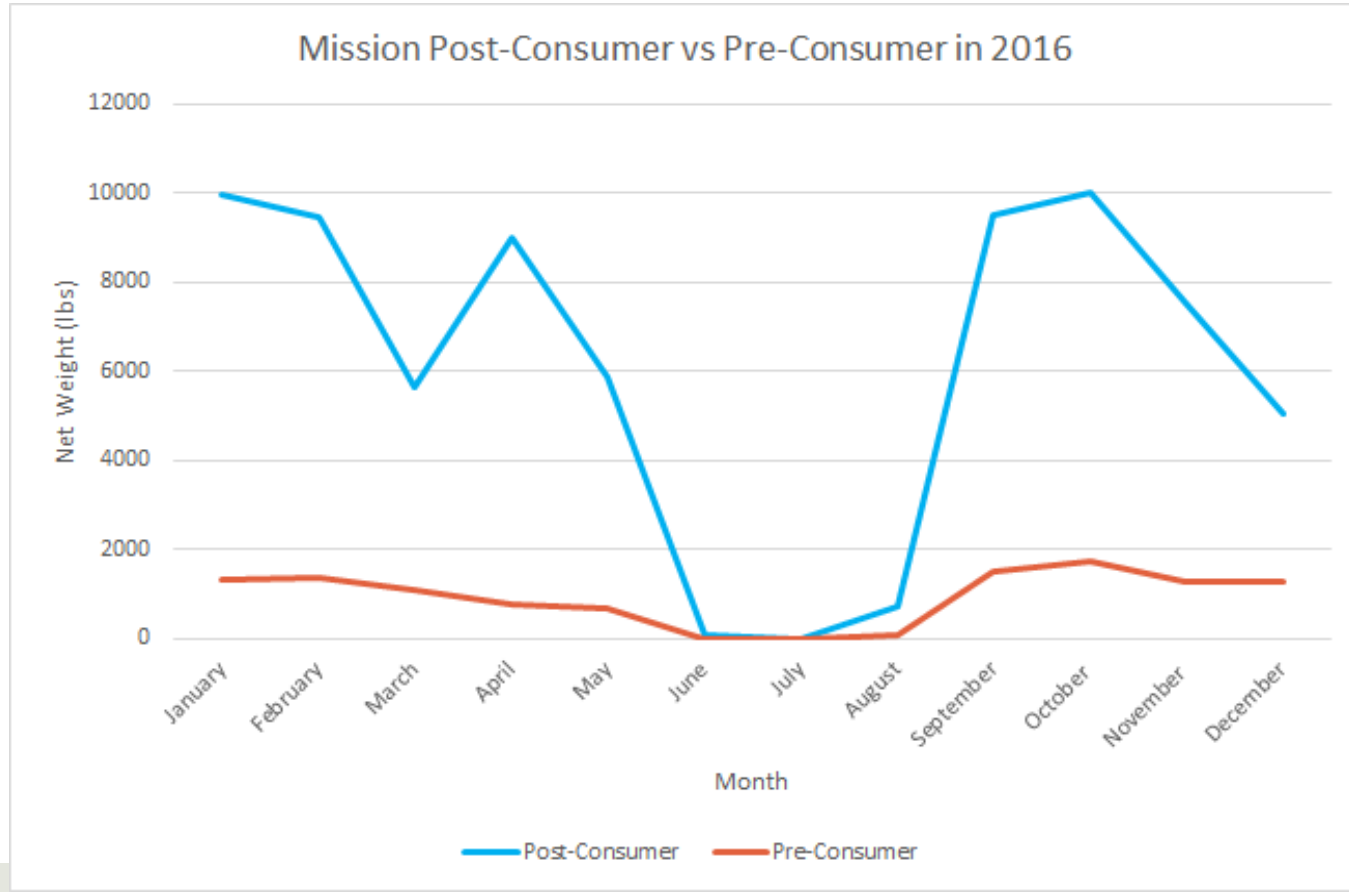
Notification Center

No notifications to display.

Improvement



Importance of Tracking Post-consumer



Connecting Data with Experiences



Challenges of Deciphering the Data

- Still very early to make any definite conclusion
 - Have only had data since 2014
 - Do not have a baseline yet
- Dining staff still getting used to the tool
 - Facing problems such as unclear or unnecessary labels
- No way of tracking when the system is offline
- All food waste not necessarily thrown out in dining halls
 - Takeout
 - People throwing out food in trash sometimes
- Different dining halls have different challenges and advantages
 - Different menus and programs, kitchens
- Using data meaningfully

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