

BVSD Food Services

- 52 Schools: 31K students
- Nearly 14,000 meals each day
 - 2 entrees at elementary
 - 3 entrees at secondary
- Scratch Cooking
- Salad Bars
- 3 Production Kitchens



Two Sources of Food Waste

Pre-Consumer









South Recovery Hierarchy

www.epa.gov/foodscraps

Source Reduction Reduce the volume of surplus food generated

Feed Hungry People Donate extra food to food banks, soup kitchens and shelters

> Feed Animals Divert food scraps to animal feed

Industrial Uses Provide waste oils for rendering and fuel conversion and food scraps for digestion to recover energy

> Composting Create a nutrient-rich soil amendment

Landfill/ Incineration Last resort to disposal Newer ideas for K-12 food waste

"Traditional" K-12 food waste routes

Tracking → Awareness → Action = **Prevention**

Pre-Consumer Waste

HOW MUCH OF THIS PROBLEM STEMS FROM U.S. FOODSERVICE OPERATIONS?

4–10% of food purchased is **THROWN OUT** before reaching a plate. \$9-23 BILLION of pre-consumer waste generated by the U.S. out-of-home restaurant and foodservice industry every year.

Pre-consumer waste is the kitchen waste that occurs before the food even reaches a guest, from **OVERPRODUCTION, SPOILAGE, EXPIRATION** and **TRIMMINGS.** It's within the control of the foodservice operator and can be prevented!

Source:

Reasons for Pre-Consumer Waste

- Over-Purchasing & Padding
- Food Safety
- Trim Waste
- Overproduction

Customer Experience & Choice



LeanPath 360 FS Tracker in Production Kitchens

- Three Regional Kitchens + Catering
- Only compost bin in each kitchen
- Track by employee
- Track by food category
- Track by waste reason



Photo:

🕒 Leanpath

Immediate Feedback

YOUR REPORT WAS RECEIVED !

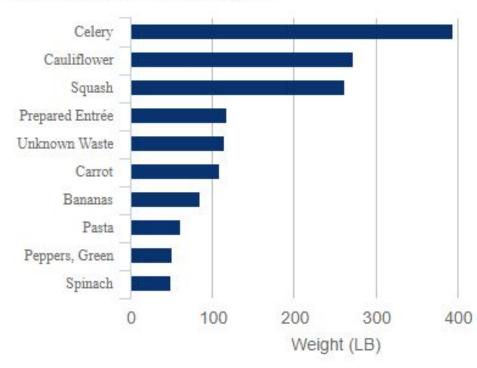
HANKS FOR TRACKING

| FINANCIAL IMPACT | | Environmental Impact | |
|-----------------------------|--------------|--|--|
| Item Value: | \$31.00 | Resources consumed if wasted daily for a year: | |
| If Wasted Daily for a Year: | \$11,315 | 8979.0 bath tubs of water | |
| Abby D STATS | LAST 30 DAYS | | |
| Reports: | 9 | 329.5 gallons of oil | |
| Team Rank: | 3 | | |
| | | 0.7 cars on the road | |

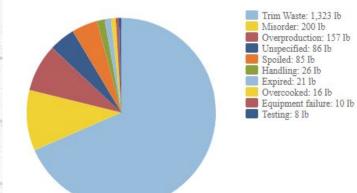


Reports

Top Waste Foods (Weight)



Top Loss Reasons (Weight)



Participating Employees

| Operator | Transactions | Last Participation | Average Transaction Time |
|---------------|--------------|-----------------------|-----------------------------|
| Brian dewitt | 33 | 12/17/2018 | 15 sec |
| jane | 31 | 12/17/2018 | 9 sec |
| April Servold | 27 | 12/18/2018 | 13 sec |
| Candy ma | 27 | 12/21/2018 | 14 sec |
| Joy N | 27 | 12/17/2018 | 8 sec |
| Dignora S | 18 | 12/21/2018 | 14 sec |

GOAL

vegetable trim waste

ACCOMPLISHED

Ø

REDUCTION GOAL

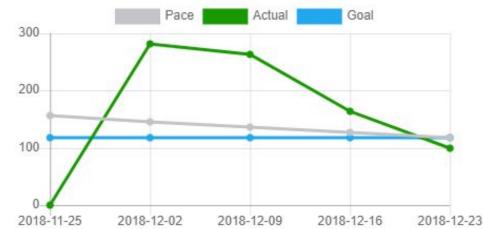
25%

STARTING WASTE

FOOD ITEM All Food Items

LOSS REASON

FINAL REDUCTION AMOUNT 36% ENDING WASTE 99.6 lb START DATE 2018-11-26 END DATE 2018-12-23 PROGRESS CHART



Opportunities for Change

- Adjust purchasing habits
- Adjust order guides
- Adjust menus
- Identify training needs
- Implement safe re-use



Opportunities for Change



LeanPath in Schools

School Satellite Kitchens

School Cafeterias



LeanPath 360 FS Tracker in School Satellite Kitchen

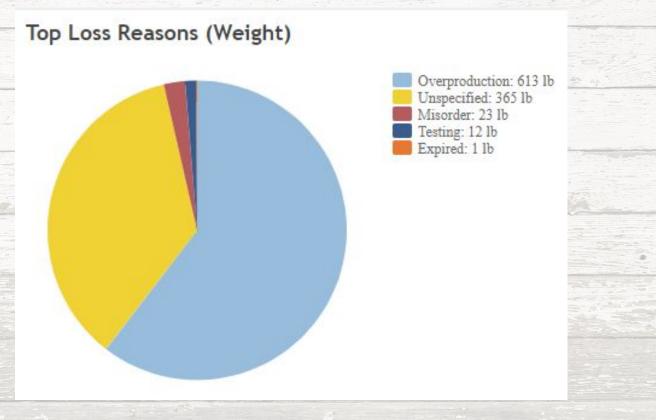
- One School Kitchen (back of house)
- Only compost bin in kitchen
- Track by employee
- Track by entree, side or salad bar
- Track by waste reason



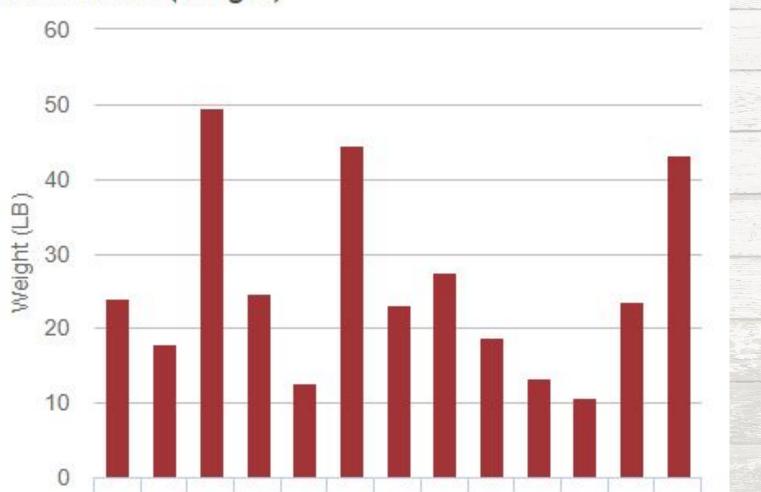
Photo:

Leanpath

Reports



Waste Trend (Weight)



Hi Laura Smith,

Here is your weekly progress update on the active goals at Meadowlark School. Your goals are grouped by Location below.

> LOCATION: Meadowlark - PreConsumer

> > **In Progress**

Entree waste

Your goal weight: 50.4 lb

This goal ends on: 2018-12-23

Last week's weight: 52.1 lb

Number of Days Remaining in Goal:

21

LeanPath Spark in School Cafeterias



Six School Cafeterias (front of house)

- Three more to be installed next semester
- Scale under regular cafeteria compost bin
- Track lbs per transaction
- Projects real-time data in cafeteria



Photos:

Leanpath

Real-Time Display



Reports

Waste Trend (Weight) 300 200 Weight (LB) 100 0

| Site | % Change in Food Waste vs. Baseline (Weight) | Amount Change (Weight) |
|--------------------------------|---|---------------------------|
| Columbine Elementary School | -21.92% | 445.03 |
| Centennial Middle School | -3.69% | 126.52 |
| Fireside Elementary School | +1.02% | 17.50 |
| Douglass Elementary School | +3.05% | 57.09 |

Waste by Day of Week (Weight)

| Thursday | Wednesday | Friday | Monday |
|----------|-----------|---------|--------|
| | | | |
| | | | |
| | | | |
| | | Tuesday | |
| | | | |
| | | | |
| | | | |

Paying for LeanPath

- \$10,000 from Boulder County's Resource Conservation Division's Zero Waste funding program (2017)
- \$24,000 from the Colorado Department of Public Health and Environment's Recycling Resources Economic Opportunity mini-grant program (2018)
- \$9,400 from Boulder County's Resource Conservation Division's Zero Waste funding program in (2019)
- \$22,000 from World Wildlife Fund to expand food waste education in schools (2018-19)
- \$14,190 from Boulder County's Resource Conservation Division's Zero Waste funding program in (2020)



Questions?



Laura Smith

laura.a.smith@bvsd.org