

Waste Not 2.0 Case Study

A food waste solution for chefs, managers, and kitchen staff

At a glance

Waste Not 2.0 is a hybrid software and hardware solution designed to support chefs, managers, and kitchen staff in reducing food waste within their operations.

Canteen's culinary operations launched Waste Not 2.0, a proprietary food waste tracking and reduction program developed by its parent company, Compass Group. In April 2023, we launched Waste Not 2.0 at the BMW manufacturing plant in Spartanburg, South Carolina.

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TO EVERYONE



www.canteen.com



2400 Yorkmont Rd
Charlotte, NC 28217

CHALLENGE



According to the NRDC, Americans waste up to 40% of food in the United States. Eliminating food waste has never been more crucial. Food waste reduction solutions combat food insecurity, resource management, and carbon footprint reduction.

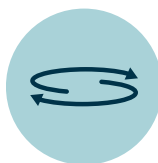
Food waste in landfills creates methane, a potent greenhouse gas that severely harms the earth's ozone layer. At Canteen, we want to help our clients achieve their sustainability goals and reduce emissions by improving food waste processes.

SOLUTION



The Waste Not 2.0 program categorizes discarded food into two categories: red waste and green waste. Red waste is avoidable waste like overproduced food, poor-quality produce, and expired food. Contrarily, green waste is unavoidable waste that includes more inevitable culinary byproducts, like food scraps, peels, and coffee grounds.

Both types of food waste require unique approaches toward intentional food preparation and waste reduction. Red waste reduction requires proper manager training on practices like First In, First Out (FIFO) rotation to prevent food expiration. Green waste reduction relies on our culinarians' continuous training on production methods.



Proper Inventory
Management



Thoughtful Food
Preparation



Continuous Chef
Training

Following the complete onboarding of Waste Not 2.0, Canteen's dining operations team achieved the results detailed on this results page.

RESULTS



Throughout the first 10 weeks of the program, Canteen at BMW drove positive results in discarded food and reduced costs within the location. As of publication in January 2024, Canteen at BMW reduced total waste from a monthly average of 2,300 pounds of waste to 1,250 pounds, totaling a 45% reduction in waste.

As the culinary team at BMW looks ahead to 2024, they expect to create a standard of increased waste reduction through their strategies and operations.

Due to the success of Canteen's Waste Not 2.0 partnership with BMW, Canteen launched the same program to 30 more accounts, saving tens of thousands of pounds of food from going to waste! Want to learn more about how Canteen can help you meet your sustainability goals? Reach out to canteensustainability@compass-usa.com to learn more today.



51% FOOD WASTE REDUCTION

Canteen's dining operations team at BMW's Spartanburg plant saw an average of 51% food waste reduction within the first quarter of the program's launch.



54% OVERALL WASTE REDUCTION

Canteen saw a 54% overall reduction in BMW's red waste, a 59% reduction in overproduction waste within their café, and a 28% reduction of overall green waste within the same timeframe.



\$1,073 FOOD COST SAVINGS

Since launching Waste Not 2.0, BMW saved an average of \$1,073 per week in food costs during the first 10 weeks of the program.

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WASTE NOT 2.0

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RED WASTE

- Overproduction
- Expired food items
- Poor quality produce

GREEN WASTE

- Food scraps
- Peels/trims
- Coffee grounds

CASE STUDY WITH GLOBAL CAR MANUFACTURER'S LOCATION



THE FUTURE



Canteen has launched the same Waste Not 2.0 program at an additional 30 accounts to further prevent food waste.