

## ESS - Compass Group

### Winnow Case Study

February 2016

#### About The Business

ESS is a market leading provider of catering, retail, leisure and support services in the Defence & Government sector.

With the support and expertise of Compass Group, ESS provides services to the Government Services Sector of Defence, Police Authorities, HM Prisons and other Central Government Departments.

#### Project Background

ESS has rolled out the Winnow System in February 2015 to three sites in the UK to help them reduce waste, improve the sustainability of its operations, and drive financial savings.

Today, food waste by value is down by 70% from the start point. The impact Winnow has delivered at these sites demonstrates the potential both for Compass Group more broadly and the catering industry as a whole.



Reduction in  
food waste  
by value

70%



CO<sub>2</sub>  
saved

200 tonnes



Food waste  
avoided

46,5 tonnes

## Results

**Significant reductions in waste:** Today, food waste by value is down over 70% from the start point.

Service quality remained at high standards but with a lower level of food wastage. 46,5 tonnes less food was wasted from the start point. For ESS this means significant financial savings and a lower environmental impact.

**Impressive sustainability improvements:** By lowering food waste, the sites using Winnow saved 200 tonnes of CO2 emissions. This does not even take into account the energy saving in cooking less food nor the reduction in water usage in growing, transporting, and preparing the food.

**Staff engagement:** Staff at the sites were empowered to identify opportunities that delivered quick results. Winnow provides regular data to ESS that is shared daily with staff to track the impact that they are having on food waste and sustainability. The system was simple to use and fit into the site's existing process. This allowed sites to record waste in a fraction of the time, with assurance that all sources of waste were captured daily. As a result, the team could focus its efforts on production and service of a high quality dining experience.

## Top Tips For Reducing Food Waste

- Actively track what food is being thrown away
- Build food waste awareness into staff training
- Check suppliers of perishables such as bread – see if you can find one that is more flexible about order sizes
- Consider reusing trimming waste in soups or stocks
- Review portioning of high category waste items



The Winnow System is a smart meter which automatically measures what's put in the bin, giving chefs the insight to make improvements and dramatically reduce costs. So far we have helped our customers save over £2m in reduced food waste costs and on average across over 200 sites the Winnow System improves gross margins by 2-6%.

Find out exactly how much your business could save and get your own personalised savings report using our calculator:

[info.winnowsolutions.com/calculator](https://info.winnowsolutions.com/calculator)

