

University of Sussex - Eat Central

Winnow Case Study

September 2016

About The Business

Chartwells, part of Compass Group UK & Ireland, is the leading provider of catering and support services to schools, colleges and universities in the UK. Chartwells works with over 2,000 education units including primary schools, secondary schools, independent schools, colleges and universities. Central to Chartwells is its Eat, Learn, Live ethos, which helps to educate young people about how to have a happy, safe and healthy lifestyle while contributing to a sustainable world.

The University of Sussex appointed Chartwells for catering and conference services to bring about a significant improvement in services, tackle a chronic deficit and allow the services to make a step change and grow as student numbers increase at the University. Eat Central is one of the main dining areas on the University of Sussex campus.

Project Background

Chartwells has rolled out the Winnow System in February 2015 at the University of Sussex to help them reduce waste, improve the sustainability of its operations, and drive financial savings.

Today, food waste by value is down by 79% from the start point. The impact Winnow has delivered at these sites demonstrates the potential both for Chartwells more broadly and the catering industry as a whole.



Food waste avoided

11 tonnes



Reduction in food waste by value

79%



Estimated CO2 savings per year

50 tonnes

"The impact of chefs and porters seeing the value of food waste at point of disposal has helped develop the cultural change that has led to our reduced food wastage. Winnow has been a great addition to the tools we have supporting the management of our business."

Amy Smith, Contract Director - SussexFood

Results

Significant reductions in waste: Today, food waste by value is down over 79% from the start point. Service quality remained at high standards but with a lower level of food wastage. 11 tonnes less food was wasted from the start point. For Chartwells this means significant financial savings and a lower environmental impact.

Impressive sustainability improvements: By lowering food waste, the sites using Winnow are estimated to save 50 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 needed better information collected in a more efficient way to meet waste reduction goals. The Winnow system allowed them 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. The heightened staff awareness of food waste meant that everyone got involved in identifying opportunities for waste reduction and delivered quick results.

Top Tips For Reducing Food Waste

- Actively track what food is being thrown away
- Build food waste awareness into staff training
- Maximise use of prepared and not served food in daily 'specials' (e.g. soups and curries)
- Make sure that veg and meat preparation training happens as soon as new chefs join the team to ensure that you get the maximum yield from each ingredient

Winn^ow

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 £2.5m 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.winnosolutions.com/calculator

Winn^ow


Chartwells