

# Making a lasting impact at Wellcome Trust reducing waste by 70%

Compass Group UK & Ireland is the UK's largest food and support services firm. The company leads the way in addressing the issue of food waste and having published its 2016 Corporate Responsibility Report earlier this year, Compass outlined its future commitment to tackling food waste and set itself a target of reducing waste by 10% by 2020. This follows on from the company being one of the first to sign up to the WRAP Hospitality and Foodservice agreement and commit to the Courtault 2025 agreement.

The Wellcome Trust is a global charitable foundation supporting scientists and researchers. They appointed Restaurant Associates (part of Compass Group UK & Ireland) as its caterer for their central London head office. Compass brought Winnow on board to help the team reduce food waste.



Reduction in  
food waste  
by value

**70%**



Estimated  
CO2  
savings

**19 tonnes**



Food  
waste  
avoided

**4.4 tonnes**



“  
With the data from the Winnow report we can see where and why food is being wasted, and from there, we can study ways to minimise it. Now that our level of food waste is more stable, we just push ourselves to keep on reducing it as much as we can.  
”

William Owen, Head Chef,  
Wellcome Trust

## Reaping The Benefits

Compass Group UK & Ireland installed Winnow at The Wellcome Trust in October 2014 to help the team measure, understand and reduce food waste. Using Winnow's digital scale and smart meter, the team were able to quickly identify where waste was happening within their operations and make adjustments to production to reduce waste whilst still delivering a high quality service to the customer.

Today food waste has been reduced by more than 70% from the starting point. The Wellcome Trust has been very pleased with the results and the kitchen has now become a blueprint for others to learn from.



## Top Tips For Reducing Food Waste

- Actively track what food, and where the food is being thrown away.
- Build food waste awareness into staff training.
- Consider reusing trimming waste in soups or stocks.
- Involve customers in reducing food waste - this is also a great way to shout about being sustainable.
- Make the most of seasonality - use fruit that's in season, it costs less and it keeps for longer.

## About Winnow

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 \$21 m in reduced food waste costs. Winnow customers typically save 3-8% on food cost.

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

[www.winnowsolutions.com/calculator](http://www.winnowsolutions.com/calculator)

Check out our guide with top tips & tricks to help every chef and food service operator in their daily efforts to supercharge their kitchen and run a more profitable operation:

[info.winnowsolutions.com/profitabilityguide](http://info.winnowsolutions.com/profitabilityguide)

We are proud to be part of  
[Friends of Champions 12.3](#)

CHAMPIONS 12.3

We are proud to be part of the  
[Courtauld 2025 Commitment](#)

