



Wellcome Trust

Winnow Case Study

May 2017

About The Business

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.

Project Background

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.



Food waste avoided

4.4 tonnes



Reduction in food waste by value

70%



Estimated CO2 savings per year

19 tonnes

"Winnow has made my job easier as a chef because it gives me more control over my kitchen and helps the team understand and identify food waste. Together we have significantly cut food waste which helps us act more sustainably while still delivering a high level of service for our client."

Chris Arkadieff - Executive Chef Wellcome Trust

Results

Significant reductions in waste: Today, food waste by value is down by over 70% from the start point. Service quality has remained at high standards but with a lower level of food wastage. 4.4 tonnes less food was wasted from the start point. For the two businesses working together this has resulted in a much lower impact on the environment.

Impressive sustainability improvements: By lowering food waste using Winnow the Wellcome Trust kitchen is saving an estimated 19 tonnes of CO2 emissions every year. 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.

Employee engagement: The kitchen and facilities team 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 employee 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 employee 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

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 £3.7m in reduced food waste costs and on average across over 200 sites the Winnow System improves gross margins by 2-6%.

Find out more about Winnow and watch the case study video at info.winnowsolutions.com/ra