

See how RSBJ is using Winnow to improve their food quality

The Réseau Santé Balcon du Jura is an institution that includes all health care providers in the Sainte-Croix region in Vaud, with the following missions: medical office, health promotion and prevention, medical care facilities. Social Services (SAMS), Hospital and Medico-Social Institution (EMS l'arbre de vie). The institution has a total of 88 beds and provides approximately 320 meals per day for its various clients, patients, residents and beneficiaries.

At RSBJ, nutrition is essential and integral to the care process. The nutrition is adapted according to the pathology and the medical objectives, the goal being mainly to prevent undernutrition in the elderly. The RSBJ started working with Winnow in 2017 to improve their offer through the measurement and analysis of food waste.



Reaping the benefits

RSBJ has rolled out Winnow as part of their menu building programme to help the team better manage the patient's intake of nutrients. Thanks to Winnow's detailed data, the team were able to identify that both patients and residents had a bigger appetite in the morning, and enjoyed eating snacks in between meals. Based on that, they were able to make adjustments to their menus to start offering richer breakfast options, lighter dinner options, and snacks with higher nutritious value.

Also, with Winnow digital tool and detailed report the team at RSBJ is now able to better manage their portions sizes. They can identify the dishes that are wasted the most and focus on replacing them without affecting its nutritious value. After Winnow they have reduced the portion sizes of most of their pasta dishes, and increased the portions sizes of salads and vegetables.

Today, they have upgraded their food offer and reduced food waste contributing to the environment. The impact Winnow has delivered demonstrates the potential both for RSBJ more broadly and the care sector as a whole.

Top Tips

- Engage the team and hold daily meetings.
- Study the Winnow reports to identify patients eating habits and use the information to improve the food offering without compromising its nutritious value.
- Replacing the dishes that are being wasted the most to make sure patients will eat the right amount of food.

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

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

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