

ESS has prevented more than 46 tonnes of food from getting wasted

ESS has been a market leader provider of catering, retail, leisure and support services in the Defence & Government sector. As well as providing quality catering, retail and leisure services, ESS offers a portfolio of superior and sustainable soft services, including hotel, cleaning, waste management, security and reception services. At ESS, health is critical. The company supports the wellbeing of thousands of military and police personnel and civil servants who carry out strategically important work, often in challenging conditions.

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.



Reduction in food waste by value

70%



Estimated CO2 savings per year

200 tonnes



Food waste avoided

46,5 tonnes

Reaping The Benefits

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. Also, with the Winnow system ESS has prevented more than 46 tonnes of food from getting wasted, and avoided 200 tonnes of CO2 from being released. It is the equivalent of almost 40 passenger cars driven for a year.

The impact Winnow has delivered at these sites demonstrates the potential both for Compass Group more broadly and the catering industry as a whole.

Top Tips For Reducing Food Waste

- Weigh menu items to regulate portion size
- Build food waste awareness into staff training
- Hold daily chefs meetings to review what's being thrown away each day. Focus on high value items prepared in batches and identify where volumes can be reduced
- Check suppliers of perishables such as bread – see if you can find one that is more flexible about order sizes
- 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

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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