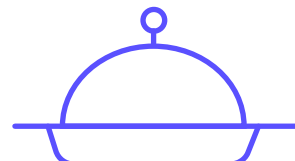


How University of Sussex reduced food waste by more than 70%



Reduction in food waste by value

79%



Food waste avoided

11 tonnes



Estimated CO2 savings

50 tonnes

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 educate young people on 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.



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

Reaping the benefits

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

Top tips for reducing food waste

1.

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.

2.

Maximise use of prepared and not served food in daily 'specials' (e.g. soups and curries).

3.

Actively track what food is being thrown away.

4.

Build food waste awareness into staff training.

About Winnow

Winnow develops Artificial Intelligence (AI) tools to help chefs in large businesses like hotels, contract caterers, casinos, and cruise ships to run more profitable, and sustainable kitchens by cutting food waste in half.

Measuring food waste is a challenge for all commercial kitchens with up to 20% of all food purchased going to waste.

Winnow offers a solution for every kitchen.

Our analytics platform and reporting suite helps teams pinpoint waste quickly, allowing enterprises to drive significant waste reductions at scale.

Kitchens that use Winnow cut food waste by half on average, driving food purchasing costs down by 3%-8%, improving margins whilst doing the right thing.

Winnow is deployed in over 45 countries with offices in London, Dubai, Singapore, Cluj, and Chicago.



We are proud to be part of the Courtauld 2025 Commitment



We are proud to be part of Friends of Champions 12.3