

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

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 to educate young people about 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.



Reduction in food waste by value  
**79%**



Food waste avoided  
**11 tonnes**



Estimates CO2 savings  
**50 tonnes**

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*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.*

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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

- Actively track what food is being thrown away
- Build food waste awareness into staff 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

## 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)

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